



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Easter Bun

Paskalya Çöreği



2 eggs
1 + 1/2 matchbox sized yeast
7 tbsp warm milk
7 tbsp vegetable oil
5 tbsp granulated sugar
1 tsp mahaleb
1/4 tsp salt
4 + 1/2 cups flour
2 tbsp thickly pounded almond

- # Warm the milk a little, and put it into a deep bowl, add sugar and dissolve it.
- # Divide the yeast into pieces and add into the sugared mixture, make it dissolve.
- # Add a full egg and white of them into the mixture, mix.
- # Add 2 cups flour into the mixture at first, after kneading it a little add vegetable oil, salt mahaleb and the flour little by little, knead well.
- # After resting the dough for 45 minutes divide it into 12 equal pieces. Make each piece about 10 inch stick.
- # Plait 3 of the sticks, and force on the edges to stick.
- # By this method there will be 4 Easter buns.
- # Rest them on greased oven tray for 45 minutes, spread the remaining yolk all over and sprinkle pounded almond.
- # Bake in 329 F oven for about 25-30 minutes.

Note: If you don't have milk, you can use water instead of it.