



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

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## Apricot Dessert

Kayısı Tatlısı



26 dried apricots  
1 cup granulated sugar  
1/3 cup water

For Stuffing:  
1 cup pounded walnut  
1 tbsp butter  
2 tbsp raisin  
1 tsp vanilla

- # Put the apricots in a bowl and fill in the bowl with water, and let the apricots stand in water at least 4 hours.
- # Drain the softened apricots and place in a steel pot, its flour must be flat, to get just 1 layer.
- # Drizzle 1/3 cup granulated sugar and pour 1/3 cup water all over.
- # Cover the lid and cook over low heat for half an hour without uncovering.
- # After turning off the stove let it warm without uncovering.
- # Place a colander into the pot and put the apricots on it for getting their excess water away from them.
- # In the meanwhile prepare the stuffing; mix the 2 tbsp boiling water of apricots, pounded walnut, room temperature melted margarine, raisins and vanilla well.
- # Place the stuffing into the apricots and close them again.
- # After preparing all the ingredients by this way, place on a service plate and pour the syrup all over and serve.

**Note:** Apricot dessert should be prepared with Malatya Style dried thick apricots.