



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

Oval Dough Dessert with Walnut Filling

Hurmacık



2 eggs
1 cup yogurt
1/2 pack margarine, melted
1/2 cup vegetable oil
1/2 pack baking powder
5 cups flour
1/4 tsp salt
1 cup pounded walnut

For Syrup;
4 cups granulated sugar
4 cups water
Juice of half lemon

- # Mix 4 cup water with 4 cup sugar and boil it, when it reaches to the right consistency add lemon juice, boil it for 5 more minutes, and let the syrup cool down.
- # Put 1 egg, white of the second egg, yogurt, oil and melted margarine into a wide bowl, and mix.
- # Add salt, baking powder and flour little by little while kneading, keep on kneading until get it smooth.
- # After resting the dough for about 15-20 minutes, pick half walnut sized pieces from the dough.
- # Roll the pieces into circle shape by the help of your fingertips. Put walnut on them and wrap the dough pieces.
- # Place the dough pieces on the baking tray which is greased a little, spread the remaining yolk all over.
- # Bake in 374 F oven for 40 minutes.
- # 5 minutes later than taking it from the oven, pour syrup all over.
- # Serve it about 2-3 hours later.

Note: The reason of salt addition into the desserts with syrup is increasing their tastes.