



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

## Dark Brown Dessert with Pistachios

Fıstıklı Kara Bacı



1 pack butter (8.8 oz)  
1 egg  
1 cup milk  
1 cup pistachio  
1/3 cup castor sugar  
2 tbsp cacao  
1/2 tsp cinnamon  
1/2 tsp sodium bicarbonate  
1 pinch salt  
Flour, as much as the mixture gets in  
For the Syrup:  
3 + 1/2 cups sugar  
3 + 1/2 cups water  
Juice of half lemon  
For the Upper Side:  
45 big whole pistachios

- # Firstly prepare the syrup. Pour water and sugar into a pot. When it reaches to the boiling temperature, add lemon juice and boil for 5 minutes more. Then, remove the pot from the stove.
- # Put melted and cooled down butter into a mixing bowl. Break the egg onto the butter and add milk and castor sugar, whisk the mixture until it turns into homogenous.
- # Add cinnamon, cacao, salt, sodium bicarbonate and knead the dough by adding flour little by little until the dough stops sticking to your hands.
- # Finally, add pounded big pistachio pieces and knead the mixture until the pistachio pieces dissolve in the dough homogeneously.
- # Divide the dough into about 45 pieces. Roll them, then shape as patties.
- # Transfer those dough patties into a greased baking tray. Place pistachios onto the dough patties horizontally and press on them.
- # Place the tray into the oven which is preheated to 355 F. Bake them for about 25 minutes.
- # Pour the cold syrup all over the cooked dough pieces urgently after removing them from the oven.
- # It may be served 2 hours later.

**Note:** Gum mastic, vanilla or grated lemon rind may be added into the dough of dessert also.