



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

Cookies with Dried Apricot

Kuru Kayısılı Kurabiye



1 egg
13 dried apricots
1/2 pack margarine
2 tbsp sunflower oil
1 + 1/2 cups castor sugar
1 grated orange
1 cup corn starch
4 cups flour
1/3 cup yogurt
1/3 cup milk

- # Wash the dried apricots, drain and dice them. Flour them with some flour and then mix via your fingertips.
- # Break the egg into a separate bowl, add yogurt, milk, margarine which is softened at the room temperature, sunflower oil and castor sugar in it. Mix it until it smoothens.
- # Add the finely grated rind of the orange and starch in it, mix.
- # Add flour little by little while kneading it. When the flour finishes it means that the dough is ready.
- # Put the diced and floured apricot pieces onto the dough finally. Mix the dough until get a homogenous mixture without mashing it.
- # Cover the dough and rest it for 10 minutes.
- # Pick walnut sized pieces from the dough at the end of the resting time, roll them at first, and then shape them as thumbnail.
- # Place the cookies onto the greased oven tray. Bake them in the oven which is preheated to 374 F, with a light pink colour.
- # Sprinkle the castor sugar all over the cookies, after removing them from the oven.

Note: The reason of flouring the apricot pieces is preventing them to stick each other.