



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

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## Honey Balls

Bal Topu



3.5 ounces butter  
1 cup corn starch  
2 cups flour  
1 pack vanilla  
1/2 tsp baking powder  
1/6 cup castor sugar  
1/3 cup honey  
1 cup pounded walnut

- # Put the margarine which is softened at room temperature into a deep bowl, add castor sugar in it. Mix it via fingertips.
- # Add corn starch in it and add flour little by little while kneading the dough, add vanilla and the baking powder also, make the dough have medium consistency.
- # Cover the dough and rest it for half an hour.
- # Make a pool in the middle of the rested dough, put the honey and the thickly pounded walnut in this pool. Knead the dough again to spread the honey and walnut homogeneously.
- # Pick pieces from the dough which are a little bit bigger than walnut. Roll them between your palms. (22 balls)
- # Place the balls onto the greased oven tray with some spaces between them.
- # Place the tray into the oven which is preheated to 356 F. Bake them for a short time without turning them into red too much (About 13 -15 minutes). Turn off the oven but don't open its door for 15 minutes.
- # Place the cookies onto a service plate and then serve.

**Note:** The cookies are not placed on the greased oven generally. But the honey as an ingredient in these cookies sticks to the tray if you don't grease it, so you must grease it.