



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

Honey Eyed Cookies

Bal Gözü Kurabiyesi



5.3 ounces margarine
2 eggs
7 tbsp milk
1/2 cup castor sugar
1 pack vanilla
1/2 tsp baking powder
3 cups flour
4-5 tbsp liquid honey
3 tbsp pounded hazelnut

- # Put the margarine which is softened at room temperature in a deep mixing bowl. Add milk, castor sugar, yolk of an egg and full of the other one into it, mix it via fingertips.
- # Add vanilla, baking powder in it, and add flour little by little while kneading. Make it reach medium consistency.
- # Cover the dough and rest it for 20 minutes.
- # Divide the rested dough into 2 pieces. Roll out each piece into 1/4 inch thickness.
- # Cut the dough into pieces via cup's brim. Cut small circles from the middle of half of the circles in number.
- # Spread the remaining egg white all over the circles with holes in the middle and then spread pounded hazelnut over it. Spread egg white all over the circles without holes in the middle and then stick one circle with hole on one of the circle without hole without forcing on too much.
- # After preparing all of the cookies by this way, place them onto the greased oven tray.
- # Place the tray into the oven which is preheated to 338 F for a short time. Bake them until their upper sides turn to pink. (About 20 minutes.)
- # When the cookies cool down, fill honey into the holes and serve them.

Note: If you want deeper holes for filling honey, you can roll out with thicker thickness.