



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

Kahke

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1 + 1/2 cups granulated sugar
1 cup milk
3/4 cup extra virgin olive oil
1/4 pack margarine
2 eggs
4 + 1/2 cups flour
1 tsp nigella seeds
1/2 tsp cinnamon powder
1/2 tsp ginger powder
1/2 tsp baking powder
3 cloves

- # Put 1 egg, yolk of the remaining one into a deep mixture bowl, add granulated sugar in it, blend it until the sugar dissolves. If the mixture becomes too thick add some milk in it, and blend then.
- # After dissolving the sugar in the mixture add the margarine which is softened at room temperature, add olive oil, nigella seeds, cinnamon powder, ginger powder, pounded cloves, baking powder, milk in it, and add flour little by little while kneading the dough.
- # Cover the dough and rest it for half an hour.
- # Divide the dough into 3 equal pieces, roll each piece at first, and then roll out each of them with 1/4 inch thickness.
- # Cut circles from the dough via brim of a small glass, cut small circles from the middle of the circles via a crown cap.
- # Collect the remaining dough pieces after cutting the small circles, and roll out them, roll out the remaining dough pieces by the same way to prepare the kahkes.
- # Add 1 tsp granulated sugar and 1 tsp milk into the remaining yolk and mix, spread this mixture all over the prepared kahkes via brush.
- # Bake them until their surfaces turn to red in the oven which is preheat to 410 F.
- # Serve them tepid or cool.

Note: Kahke is the traditional cookies of Antakya. Yeast of chickpea is used instead of baking powder traditionally.