



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

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## Crescent Buns with Cheese

Peynirli Ay Poğaçası



7 ounces margarine  
14 tbsp vegetable oil  
8 tbsp yogurt  
2 eggs  
2 tsp mahaleb  
1 + 1/2 tsp salt  
1 pack baking powder  
Enough flour (about 6 + 1/2 cups)

For Filling;  
2 cups grated feta cheese  
8-10 stems of parsley  
Nigella seeds

- # Put the margarine which is softened at the room temperature into a deep bowl, add vegetable oil, 1 egg, white of the remaining egg, yogurt, mahaleb, salt and baking powder in it and mix.
- # Add flour into it little by little while kneading the dough, make the dough have medium softness. Cover and rest it for half an hour.
- # Pick half lemon sized pieces from the rested dough, roll them out into the size which are a little bit bigger than saucer with oval shape.
- # Place the mixture which is prepared with parsley onto the large side of the oval shaped dough piece as a line, then roll the dough, get the ends closer to shape as crescent and after preparing all the buns by this way place them onto the greased baking tray.
- # Spread the mixture of yolk and some milk all over the buns via the brush, sprinkle nigella seeds all over.
- # Place the tray into the oven which is preheated to 338 F for a while. Bake until their surface turn to red. (About 30 minutes)
- # Serve them warm after resting for a while.

**Note:** You can get the same colour over the buns if you spread whisked yogurt all over.