



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

---

## Sweet S Buns

Tatlı S rek



Matchbox sized yeast  
2 eggs  
7 tbsp warm milk  
3 tbsp granulated sugar  
14 tbsp vegetable oil  
7 tbsp juice, red coloured  
4 + 1/2 cup sifted flour

For Filling;  
1.10 pounds cherries  
1/2 cup granulated sugar

- # Put half of the flour onto a smooth place and make a pool in the middle. Put warm milk, yeast and some sugar into the pool.
- # When the yeast dissolves break the eggs into the mixture, add vegetable oil, juice, remaining sugar in it and add flour little by little while kneading the dough.
- # Cover the dough and rest it for about 1 – 1.5 hours as you do for all kinds of the dough which have yeast in it.
- # Divide the rested dough into 16 equal pieces. Roll out each piece into the size of a small plate with oval shape.
- # Remove the seeds of the cherries and cook it with some sugar, and place it onto the large side of the of the rolled out dough piece, sprinkle 1 tsp granulated sugar all over and roll the dough.
- # Shape the roll as S.
- # Prepare all of the buns by this way and place them onto the greased baking tray with some spaces between them.
- # Place the buns into the cold oven. Adjust the heat to 374 F. Bake tem until they turn to red.
- # Sprinkle castor sugar all over the buns immediately, after removing them from the oven.
- # Serve them warm.

**Note:** There is no need to spread something all over the buns to turn their upper sides to red. The dough with yeast and sugar turns to red naturally.