



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

Cigar Buns

Puro



2 eggs
1 cup milk
1/2 cup vegetable oil
1 cup granulated sugar
5 cups flour
1 pack vanilla

For Filling;
1 + 1/2 cups marmalade

- # Break the eggs into a deep bowl and add sugar on it. Blend or whisk it until the sugar dissolves totally.
- # Add milk and vegetable into it and mix it for a while, add vanilla, baking powder and half of the flour in it, and knead the mixture. Add the remaining flour into the mixture while kneading the dough.
- # Rest the dough which is a little bit hard for 10-15 minutes.
- # Divide the rested dough into 22 equal pieces. Roll out each piece into the size of medium size plate.
- # Spread enough marmalade to whole surface of the rolled out dough pieces. Fold the edges of the dough piece to prevent the marmalade get out of the roll, and then roll the dough piece as cigar.
- # After preparing all of the cigar buns by this way place them onto the greased baking tray. Do not spread anything to surface.
- # Place the tray into the oven which is preheated to 347 F for a while. Bake them by keeping their white colour. Serve them cool.

Note: Cigar Buns are very similar with the buns and the cookies also. Its expiration time is very long also.