



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

Ringo

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5.3 ounces margarine
1/3 cup yogurt
1 egg white
1/4 tsp grated lemon rind
2 + 1/2 cups flour
1 pack baking powder
1/2 tsp salt

For Upper Side:
1/3 cup sesame
1 yolk

- # Put the yogurt and the margarine, which is softened at room temperature, into a deep bowl and get a homogenous mixture.
- # Add egg white, grated lemon rind, salt, baking powder into the mixture. Add sifted flour little by little while kneading the dough.
- # Cover the dough, which has medium hardness, and rest it for about 10 – 15 minutes.
- # Pick walnut sized pieces from the rested dough. Shape them as bars over the bench.
- # Get the ends of the dough piece, which has about 4-5 inches length, together to shape it as circle.
- # Mix the remaining yolk with 1 tbsp milk. Dip the circles into this mixture at first, then cover them with sesame.
- # Place the ringo cookies over the baking tray, which is not greased, with spaces between each of them. (It is advised to start preheating the oven to 200 C after preparing half of the cookies.)
- # After placing all of the cookies onto the tray, place the tray into the hot oven.
- # Bake them for about 15 – 20 minutes, without drying them during the baking.
- # Serve them cold.

Note: Ringo, is the name of "circle" in Latin Countries.