



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

Shuttle Cookies

Mekik Kurabiye



7 ounces margarine
2 eggs
1 cup grated feta cheese
4 tbsp milk
1 tsp baking powder
Flour, as much as the mixture gets
1/2 tsp salt
Nigella seeds
Sesame

- # Add grated feta cheese onto the margarine, which is softened at room temperature, mix it by your fingertips.
- # Add egg white one of the eggs and whole of the second one. Add milk, some flour, baking powder and salt into the mixture.
- # Start to knead the dough, add flour in it little by little. Make the dough not to stick to your hands, it must be softy.
- # Cover the prepared dough and rest it for 30 minutes.
- # At the end of the resting time, divide the dough into 4 equal pieces. Shape each of the dough pieces as bar, which is a little bit thicker than thumb.
- # Force onto the bar a little for flattening it. Cut it into pieces by a sharp knife diagonally.
- # After placing the cookies onto the baking tray, which is not greased, spread the remaining yolk all over, sprinkle nigella seeds and sesame also.
- # Place the tray into the oven, which is preheated to 374 F, bake them until they turn to red.
- # Serve them cold.

Note: While adding salt into the dough, you should be careful because of the salt in cheese.