



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

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## Poppy Cookies

Haşhaşlı Kurabiye



2 tbsp poppy paste  
1 cup corn oil  
1 cup yogurt  
1 egg  
1/2 pack baking powder (0.2 ounces)  
1 tsp granulated sugar  
1 + 1/2 tsp salt  
Flour, as much as the dough gets in

- # Put Poppy paste into a deep and large bowl, add sugar and 227 on it. Whisk it until the mixture smoothens.
- # Add yogurt and egg in it, whisk it for a while more.
- # Add salt, baking powder in it. Add flour little by little, while kneading the dough, until it reaches hardy consistency. Knead it.
- # Divide the dough into 3 pieces without resting it. Roll out the dough pieces by a rolling pin. Do not roll out the dough pieces into very low thickness. (1/4 inch thickness is proper.)
- # Cut the rolled out dough pieces via cookie mould or via a small cup, place them onto the greased baking tray without spaces between them.
- # Place the tray into the oven, which is preheated to 329 F. Bake them, until their color changes without drying them.
- # Serve it one day later.

**Note:** Poppy has a side effect as drug. But, the poppy paste, which is made of poppy pits, is not harmful.