



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

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## Cookies with Thyme

Kekikli Kurabiye



1 cup olive oil  
1 cup yogurt  
1 cup grated soft feta cheese  
1 egg white  
1 pack baking powder (0.4 ounces)  
1/2 tsp granulated sugar  
1 tsp salt  
Flour, as much as the dough gets in

For Upper Side:  
2 tsp thyme  
1/2 tsp crushed red pepper  
1 yolk  
1 tbsp milk

- # Put olive oil, yogurt, finely grated soft feta cheese and egg white into a bowl and whisk it by a fork or a beater.
- # Add salt, sugar and baking powder in it. Add flour in it little by little until get a soft dough, which must not stick to your hands.
- # Shape the dough without resting it. Pick pieces, each of them is smaller than walnut, from the dough. Shape them as bars, with 2 inches length.
- # Keep one of the ends of the bar, and roll the other one around the first one. Get the finishing end of the bar downside to hide it. After preparing all of the cookies by this way, place them onto the greased baking tray with some spaces between them.
- # Mix the yolk with milk, and spread this mixture all over the cookies by a brush. Then sprinkle pounded thyme and crushed red pepper all over the cookies.
- # Place the pot into the oven, which is preheated to 338 F. Bake them until they turn to pink.

**Note:** Every kind of cheese may be used while baking these cookies. But, it is not advised to use kasar cheese, because it becomes harder during the baking.