



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

Tea Cookies

Çay Gevreği



Half matchbox sized yeast
1/2 cup warm water
1 yolk
7 tbsp vegetable oil
3 cups flour
2 tsp granulated sugar
1 tsp salt

For Upper Side:
1 egg white
1 tbsp sesame

- # Put the yeast, warm water, yolk and sugar into a deep and large bowl. Mix it until the sugar and the yeast dissolves totally.
- # Add 2 cups flour and salt in it, start to knead it.
- # After adding vegetable oil, add the remaining flour in it. Make the dough not to stick to your hands.
- # Cover the dough and rest it for half an hour.
- # Pick lemon sized pieces from the rested dough. Roll them into bars, which are thicker than pencil (about 2 inches thickness).
- # Place the cookies onto the greased baking tray with some spaces between them. Rest them over the tray for 20 minutes.
- # Whisk the egg white gently for a while and spread it all over the cookies by a brush. Sprinkle sesame all over.
- # Place the cookies into cold oven.
- # Set the heat to 374 F, and bake the cookies for about 35 – 40 minutes.
- # Turn off the oven and cool the cookies down in the oven without opening the door of the oven.

Note: Tea cookies are one of the favorite recipes of Konya. There two recipes for these cookies; one of them is with oil addition, the other one is not.