



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

Wrapped Dates

Hurma Sarması



1/2 pack margarine (4.4 ounces)
1/3 cup sunflower oil
1/3 cup milk
1 egg
1 yolk
2/3 cup castor sugar
1 pack vanilla
1/2 pack baking powder (0.2 ounces)
Flour, as much as the dough gets in
1/4 tsp salt

For Stuffing:
25 dates
1/2 cup thickly pounded walnut

For Upper Side:
1 egg white
1/2 cup coconut

Put sunflower oil, milk, 1 egg, 1 yolk and castor sugar and the margarine, which is softened at room temperature, into a big bowl. Whisk or blend the mixture, until it smoothens.
Add vanilla, baking powder and salt into the mixture. Add sifted flour into the mixture little by little, while kneading the dough, until it reaches to the right consistency.
Cover the dough and rest it for about 15 minutes. Meanwhile, prepare the stuffing of the cookies; wash the dates, remove their seeds after draining it. Slice them finely.
Add thickly pounded walnut in it and mix.
Pick walnut sized pieces from the rested dough. Roll them out over the bench by your fingertips, smaller than saucer size. Put enough mixture onto the middle of the rolled out pieces, roll them, and fold the ends of the rolls to shape it firmly.
Dip the wrapped cookies into the egg white at first, then cover them with coconut. By this way, prepare about 40 – 45 cookies.
Place the cookies onto the greased baking tray with some spaces between them. Place the tray into the oven, which is preheated to 392 F, with light pink color.

Note: The dough can crack, while opening them naturally.