



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

## Cookies with Pumpkin

Balkabaklı Kurabiye



2/5 pack butter or margarine (5.3 ounces)  
1/3 cup corn oil  
1/2 cup castor sugar  
1 cup yogurt  
1 egg  
1 pack baking powder (0.4 ounces)  
1 pack vanilla  
Flour, as much as the dough gets in

For Stuffing:  
1 slice (1 inch thickness) pumpkin  
2/3 cup granulated sugar

For Upper Side:  
2 tbsp milk  
1 tbsp granulated sugar

# Prepare the stuffing of the cookies at first. Decorticate the pumpkin, remove the seeds, grate it thickly. Put it into a pot, add 2/3 cup granulated sugar in it, mix it, and cook over low heat without uncovering the lid of the pot for half an hour.

# Prepare the dough while cooking the stuffing: melt the butter or the margarine without burning it, and cool it down. Add corn oil, yogurt, castor sugar and egg on it, whisk it by a fork or a beater.

# Add vanilla and baking powder into the mixture. Add flour little by little while kneading the dough until the dough reaches to soft consistency, and make it not to stick to your hands. Knead it.

# Rest the dough for 20 minutes. Meanwhile the cooked stuffing cools down.

# Pick pieces, which are a little bit bigger than walnut, roll them out into the size of saucer by your fingertips. Put enough stuffing onto the middle of the dough pieces. Fold the dough pieces, and roll them between your palms to shape them as balls.

# Place the cookies onto the baking tray with some spaces between them. Spread milk all over the milk at first, then sprinkle sugar all over.

# Place the oven, which is preheated to 394 F, and bake them with light pink color.

**Note:** 1/3 cup thickly pounded walnut may be added into the stuffing also.