



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

Way Cookies

Yol Kurabiyesi



5.3 ounces butter or margarine
1/2 cup castor sugar
1/2 cup yogurt
1 pack vanilla
1/2 pack baking powder
Flour, as much as the dough gets in

For Stuffing:
4 dried figs
1/2 cup milk
2 medium apples
1 handful pounded walnut

For Upper Side:
1 pack bitter chocolate

- # Cut the figs into a few pieces, and place them into cold milk. Rest it overnight.
- # The day after, peel the apples, grate them. Put the grated apples into a small pot, add softened fig in it. Sauté it, for a short time over medium heat. Do not cook it too much. Add walnut in it finally and remove the mixture from the stove.
- # Put the castor sugar, yogurt and the margarine or the butter which is softened at room temperature. Whisk it by a fork until it smoothens
- # Add vanilla and baking powder into the mixture. Add sifted flour into the mixture little by little, while kneading the mixture, until make the dough reach medium consistency and knead it.
- # Pick pieces from the dough. The pieces should be a little bit bigger than hazelnuts, from the dough. Roll them out over the bench by your fingertips into the size of saucer.
- # Place the prepared dough piece into a mould, which has circle shaped layer. Put some cool apple mixture onto the middle of the prepared dough piece. Fold the plain sides of the dough piece over the apple mixture. Get the folded side of the cookies downside, while placing them onto the greased baking tray.
- # Place the tray into the oven, which is preheated to 360 F, bake them without turning their color into red totally.
- # Prepare the chocolate for the upper side, when the cookies cool down: cut the chocolate into a few pieces, and put them into a small coffee pot. Place the coffee pot into boiling water to melt the chocolate.
- # Put the melted chocolate into a nylon bag, make a small cut in the bag, and pour the chocolate over the cool cookies by making circle shapes.

Note: The extra liquid of the stuffing must be drained. Otherwise, some cracks become over the cookies.
