



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

Gerebic

Gerebiç



1 + 1/2 cup semolina, thin style
3 + 1/2 cup flour
5/6 cup olive oil
1/2 tsp mahaleb
1/2 tsp baking powder
1/2 cup warm water

For Stuffing:
1/2 cup walnut
1/2 cup granulated sugar
3 cloves
1/2 tsp ginger
1 tsp cinnamon

For Upper Side:
Castor sugar

- # Put the semolina and the sifted flour into a deep bowl, add mahaleb and baking powder onto the mixture.
- # After mixing these ingredients, add half of the olive at first, then add half of the water, start to knead it.
- # Add the remaining olive oil and warm water into the mixture little by little, while kneading the dough. Knead it for 5 minutes. The dough must not stick to your hands.
- # Cover the dough and rest it for half an hour at least. Meanwhile prepare the stuffing; mix granulated sugar, cinnamon, ginger powder, pounded cloves and pounded walnuts all together.
- # Pick lemon sized pieces from the rested dough, roll them. Wet your forefinger and cover your finger with dough pieces, to make hole in dough pieces.
- # Put enough stuffing into the hole, squeeze the end of the hole to fold it and then roll them as ball. Place them into the special gerebic moulds by forcing on them. Remove them from the mould by kicking the mould to the bench. (If you do not have gerebic moulds, you can use tartlet moulds.)
- # Place the shaped gerebic cookies (about 32 cookies) onto the greased baking tray, with some spaces between them. Place the tray into the oven, which is preheated to 320 F, with some spaces between them. Bake them with light pink color.
- # You can eat these cookies, 3 months later also. Sprinkle castor sugar all over, while serving them.

Not: Gerebic cookies are served at Ramadan religious holidays in Kilis.