



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

Roll Cookies

Rulo Kurabiye



1 pack margarine (8.8 ounces)
1 cup granulated sugar
1 cup yogurt
6 cups flour
1 pack vanilla
1 tsp baking powder

For Stuffing:
1 cup walnut
1 cup sultana
2 tbsp granulated sugar
1 + 1/2 tsp cinnamon

- # Put the yogurt, granulated sugar and the margarine, which is softened at room temperature, into a deep bowl. Whisk or blend the mixture, until the sugar dissolves totally.
- # Add vanilla and baking powder into the mixture. Add the sifted flour little by little while kneading the dough.
- # Cover the dough and rest it for 10 minutes. Meanwhile, prepare the stuffing; Pound the walnut, mix it with sultana, cinnamon and granulated sugar.
- # Divide the rested dough into 4 equal pieces. Roll out the first piece of the dough into 1/4 inch thickness with square shape. Lay quarter of the prepared stuffing all over the rolled out dough piece and roll it.
- # Repeat the same processes for the remaining 3 dough pieces. Place the 4 rolls onto the lowest layer of the refrigerator to harden them, and refrigerate them there for half an hour.
- # At the end of the resting time, cut the rolls into the circle shaped pieces, each has 1/2 inch thickness. Then place the pieces onto the greased baking tray with some spaces between them.
- # Place the tray into the oven, which is preheated to 350 F. Bake the cookies, until they turn to light pink.
- # Serve them cool.

Note: Grated rind of an orange may be added into the stuffing mixture, to get a different taste.