



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

---

## Cookies with Tahini

Tahinli Kurabiye



1/3 cup sunflower oil  
1 egg  
1 cup thickly pounded walnut  
2 + 1/2 cup flour  
1/3 cup tahini  
2 tbsp honey  
1/2 cup castor sugar  
1 pack baking powder

- # Put sunflower oil, tahini, egg, honey and castor sugar into a deep bowl. Mix it by a beater or a fork, until the mixture smoothens.
- # Add sifted flour into the mixture little by little while kneading the dough, add baking powder into the mixture also.
- # To prevent the mixture darkens, add the thickly pounded walnut into dough finally.
- # Pick walnut sized pieces from the dough, roll them at first, and then shape them as oval, force on them to shape as patties. (in total, about 25 cookies)
- # Place the prepared cookies onto the baking tray, which is not greased, with some spaces between them.
- # Bake them into the oven, which is preheated to 374 F, until they turn to pink.
- # Cool them down in the oven, then serve.

**Note:** The cookies may seem so oily because of the tahini oil, but they will turn to normal during the baking.