

Plate Cookies Tabak Kurabiyesi



1 yolk 2 cups flour 1/6 cup cold water 1/3 cup castor sugar 2/5 pack margarine (3.5 ounces) 1 pinch salt

For Upper Side; 3 tbsp apricot marmalade 1 tbsp granulated sugar 1 egg white 1/3 cup pounded walnut 1/3 cup sultanas

Put the sifted flour into a deep bowl, make a hole in the middle of the flour hill.

Put the yolk, castor sugar, salt, cold water and margarine, which is softened at room temperature, into the hole.

Cover the hole with the flour, and knead it, until the dough stops to sticking to your hands. Cover the dough and rest it for 10 minutes.

While resting the dough, mix the egg white, pounded walnut, sultanas, granulated sugar and apricot marmalade to prepare the upper side mixture.

Roll out the rested dough over floured bench by a rolling pin into 1/4 inch thickness.

Cut the dough into circles by a large cup's brim. Place these circles onto the greased baking tray with spaces between them. (Set the heat to 365 F)

After placing all the cookies onto the tray, place the upper side mixture onto the cookies, and lay them over the cookies, but keep the edges of the cookies plain.

Place the tray into the hot oven, bake them until the dough turns to pink.

Remove them from the oven and cool them when they cool down.

Note: The egg white in the mixture of upper side, prevents the mixture pour down.

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