



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

Biscuits with Mahaleb

Mahlepli Bisküvi



1/2 pack margarine (4.4 ounces)
1 egg
1 egg white
1/3 cup yogurt
1/3 cup grated feta cheese
1 tbsp mahaleb
1 pack baking powder
1 tsp salt
3 + 1/2 cups flour

For Upper Side;
Sesame
Nigella seeds
1 tbsp milk
1 yolk

Grate the feta cheese, put it into a deep bowl.

Add egg, egg white, yogurt, mahaleb, half of the flour, baking powder and the margarine, which is softened at room temperature, in it.

After mixing the ingredients thoroughly, add sifted flour into the mixture little by little while kneading the dough. Stop kneading the dough turns to smooth and reach soft consistency. Cover the dough and rest it for half an hour at least.

Divide the rested dough into 2 pieces. And roll out the first one into knife's backside thickness by a rolling pin. Cut it into pieces by a small glass' brim or biscuit mould into biscuits.

Repeat the same processes for the second part of the dough. Then place the cookies onto the baking tray, which is greased with a little oil, with some spaces between each of them.

Spread yolk and milk over the cookies at first. Then sprinkle sesame and nigella seeds all over the cookies. Bake them in 356 F oven with red color. Serve it cold.

Note: Serving the cookies one day later after the baking, increases the taste of the cookies.