

Elmali Kurabiye

dough

- 0.5 cup oil
- 1 cup sugar
- 1 cup yogurt
- 2 sticks butter (room temperature)
- 1 egg
- 1 tablespoon baking powder
- 7 or 8 cups flour



filling

- 3 apples (peeled and grated)
- 3 teaspoons sugar
- cinnamon
- ½ cup chopped walnuts



1. Preheat the oven to 350 degrees.
 2. Mix the oil, yogurt, sugar, butter and the egg. Add the baking powder and flour to make a dough that doesn't stick to your fingers.
 3. In a saucepan, cook the apples and the sugar for about 10 min. until the apples are soft. Add the walnuts and the cinnamon.
 4. Divide the dough in half. Roll each piece into a circle. Cut it in half and then into quarters and then into eighths, like a pie.
 5. Put the filling on the large end of each strip and roll it up.
 6. Bake for 40 min. or until brown on top. Sprinkle with confectioner's sugar, if desired.
- Enjoy!
- You can freeze the other piece of dough.

Bengu Ozturk, Turkey
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