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TURKISH APPLE PIE COOKIES

Ingredients:

Filling:

- 3 apples, peeled and grated
- ½ cup walnut, crumbled
- 1 tablespoon sugar
- 1 teaspoon cinnamon

Dough:

- 3 cups flour
- ¾ cup wheat starch
- ½ cup powdered sugar
- ½ teaspoon baking powder
- 125g butter, at room temperature
- 1/3 cup olive oil
- 1/2 cup yogurt
- 1 egg
- 1 teaspoon lemon zest, grated
- 1 tablespoon powdered sugar to coat cookies

INSTRUCTIONS

1. To make the filling, heat a skillet and cook grated apple and sugar in it until it absorbs the juice.
2. Add in cinnamon and walnuts and cook for a few minutes. Remove from heat.
3. Let it cool.
4. Preheat oven to 350F/180C. Line a baking pan with parchment paper and put it aside.
5. To make the dough, combine all the ingredients just until it holds together.
6. Give it a big log shape and cut it into 10.
7. Using a rolling pin, roll them out, giving a circular shape and cut into 8 equal pieces (just like slicing a pizza).
8. Put some filling on the large side of these pieces, roll them up and place on the prepared sheet.
9. Bake for 25 minutes or until slightly golden and let it cool.
10. Dust with icing sugar before serving.