

Elmal? Kurabiye

Traditional Turkish apple cookies (Elmal? Kurabiye) with tender pastry and spiced apple filling. Perfect with tea or coffee. Easy homemade recipe.

30	20	50	6	Medium
HAZIRLIK DK	Pİ?İRME DK	TOPLAM DK	PORSİYON	ZORLUK

Elmal? Kurabiye

Malzemeler

- 1 cup plain yogurt
- 1 cup olive oil
- 1 pack margarine
- 1 pack baking powder
- 1 pack vanillin
- 6 apple
- 4.8 oz hazelnut
- 1 tbsp cinnamon
- 1 cup granulated sugar
- 2 tbsp powdered sugar
- 3 cup flour

Yap?l???

- Make the dough**

Combine 1 cup yogurt, 3 cups flour, 1 tablespoon olive oil, and 4.8 oz room temperature margarine in a large mixing bowl. Mix with your hands until the ingredients come together, then knead for 2-3 minutes until the dough is smooth and no longer sticky. Add 1 pack baking powder and 1 pack vanilla, mixing until evenly distributed.
- Cover the dough with a clean kitchen towel and let rest at room temperature for 30 minutes while you prepare the filling.
- Prepare the apple filling**

Grate 6 apples using the large holes of a box grater. Place the grated apples and 1 cup sugar in a medium saucepan over medium heat. Cook, stirring occasionally, until the apples are tender and most of the liquid has evaporated, about 8-10 minutes.
- Add 1 pack chopped hazelnuts to the apples and cook for 1 more minute, stirring constantly. Remove from heat, stir in 2 tablespoons cinnamon, and set aside to cool completely.
- Prepare for baking**

Preheat oven to 350°F (180°C). Line 2 large baking sheets with parchment paper. Divide the rested dough into 5 equal portions using a knife or bench scraper.

6 **Shape the cookies**

Roll one dough portion on a lightly floured surface until very thin, about 1/8-inch thick, forming a rough circle. Cut the circle into 12 triangular wedges like a pizza using a knife or pizza cutter.

7 Place 1 teaspoon of cooled apple filling on the wide end of each triangle. Starting from the wide end, roll each triangle tightly toward the point, creating a crescent shape. Place seam-side down on the prepared baking sheets, spacing them 1 inch apart.

8 Repeat rolling, cutting, filling, and shaping with the remaining 4 dough portions until all cookies are formed.

9 **Bake the cookies**

Bake for 15-20 minutes, rotating the baking sheets halfway through, until the cookies are lightly golden brown on top and bottom. Remove from oven when they sound hollow when tapped.

10 Let cookies cool on the baking sheets for 5 minutes, then transfer to a wire rack. While still slightly warm, dust generously with powdered sugar before serving.

?puçlar?

Let the dough rest for at least 30 minutes before rolling – this makes it much easier to work with and prevents tearing.

Cook the apple filling until most liquid has evaporated to prevent soggy cookies and ensure they hold their shape.

Roll the dough evenly and not too thin – about 1/8 inch thickness works best for the perfect texture balance.

Don't overfill the cookies as the filling may leak out during baking and cause the cookies to open up.

Use parchment paper on your baking sheets to prevent sticking and ensure even browning on the bottom.

Watch the cookies carefully in the last few minutes of baking – they should be lightly golden, not brown.

Dust with powdered sugar while the cookies are still slightly warm for the best appearance and taste.

Store leftover apple filling in the refrigerator for up to a week – it makes an excellent topping for yogurt or oatmeal.