

Apple Cookies

Delicious Turkish apple cookies with flaky pastry and spiced apple filling. Perfect with tea or coffee. Easy recipe with step-by-step instructions.

30 min

PREP

20 min

COOK

50 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Apple Cookies

Ingredients

- 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

Instructions

- 1 Prepare the oven and pan**

Preheat oven to 180°C (356°F). Line a large baking sheet with parchment paper.
- 2 Make the apple filling**

Grate 6 apples using the large holes of a box grater. Place grated apples in a medium saucepan with 1 cup granulated sugar. Cook over medium heat, stirring occasionally, until apples are tender and most liquid has evaporated, about 8-10 minutes.
- 3** Stir in 4.8 oz chopped hazelnuts and 1 tablespoon cinnamon into the apple mixture. Remove from heat and set aside to cool completely, about 15 minutes.
- 4 Make the dough**

In a large mixing bowl, combine 1 cup yogurt, 1 cup softened margarine, and 2 tablespoons olive oil. Mix until smooth and well combined.
- 5** Add 3 cups flour, 1 pack baking soda, and 1 pack vanilla to the yogurt mixture. Knead with your hands until the dough is smooth and no longer sticky, about 3-4 minutes. Cover and let rest for 30 minutes.
- 6 Roll and cut the dough**

Divide rested dough into 5 equal pieces. On a lightly floured surface, roll each piece with a rolling pin until 1/8 inch thick. Cut each rolled piece into 12 triangular wedges, like pizza slices.

7 Assemble the cookies

Place 1 tablespoon of cooled apple filling at the wide end of each dough triangle. Roll up tightly from the wide end toward the point, creating a crescent shape.

8 Bake

Place rolled cookies seam-side down on the prepared baking sheet, spacing them 1 inch apart. Bake for 18-20 minutes, until lightly golden brown.

9 Cool and serve

Remove from oven and let cool on baking sheet for 5 minutes. Transfer to a serving plate and dust with powdered sugar if desired. Serve warm or at room temperature.

Tips

Let the dough rest for at least 30 minutes before rolling - this allows the flour to fully hydrate and makes the dough easier to handle.

Cook the apple filling until most of the liquid has evaporated to prevent soggy cookies. The filling should hold together but not be watery.

Roll the dough pieces evenly and not too thin - about 1/8 inch thick works best to prevent tearing when wrapping the filling.

Don't overfill each cookie portion, as this can cause them to burst open during baking. A tablespoon of filling per cookie is usually perfect.

Place cookies seam-side down on the baking sheet to prevent them from opening during baking.

Watch carefully during the last few minutes of baking - they should be just lightly golden, not brown, to maintain their tender texture.

Cool completely on the baking sheet before transferring to prevent breaking, as they're quite delicate when warm.