Van pastry (soft yoghurt cake-cookies with walnuts)

Whole recipe

Ingredients

400 g	Wheat flour 3¾ glass
200 g	Yogurt 1 glass
200 g	Sugar 1¼ glass
200 g	Sunflower oil 1 glass
150 g	Egg 3 pc
10 g	Baking powder 2¼ tsp
40 g	Walnut ½ glass
50 g	Egg 1 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Whisk the sugar and the eggs.
2. Add the flour, yoghurt, oil and baking powder and knead the dough to a very soft consistency.
3. Divide the dough into large pieces, roll them into balls and arrange them on a tray.
4. Place egg yolk and a walnut on each piece and bake in the oven for 35 minutes.
   35 min
   The source gives no oven temperature.

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tatname.com/en/tarif/van-pastasi-van-zihni-yilmaz-2023