

## AGHI GESGOUDZ (PLIT, TXVATSQ) // SAVORY ARMENIAN COOKIE

3 cups all-purpose flour, plus an additional 1/2-to-1 cup

0.5 oz/14 g baking powder

3/4 teaspoon salt

3 tablespoons icing sugar

1 teaspoon mahlab

4 oz/113 g salted butter, melted

1 cup vegetable oil

1 cup yoghurt

1 egg

1 tablespoon water

2-to-3 drops lemon juice

Black caraway seeds or poppy seeds; optional

Make sure all ingredients are at room temperature. Line two half-sheet pans (13"x18") with parchment paper.

Combine three cups flour, baking powder, salt, sugar and mahlab into a bowl and whisk to break up any lumps.

Add butter, oil and yoghurt into your mixer bowl and mix gently, using the paddle attachment, until all just begins to combine. Keep mixer running on the lowest setting and add flour mixture in increments. Add an additional 1/2-to-1 cup flour to obtain a non-sticky soft yet pliable dough. I usually end up using all four cups of flour. Form into a ball, cover and chill for 30 minutes.

Meanwhile prepare egg wash by whisking the egg with water and lemon juice.

Preheat conventional oven to 325 F.

Transfer dough onto a clean working surface and divide into quarters. Further divide to get a total of 72 pieces; cover with plastic wrap.

Working with a few pieces of dough at time, roll each ball into a long log, fold in half then form a twisted rope. Transfer onto previously prepared baking sheets; arranging three rows of 12 cookies onto each. Lightly brush with egg wash and sprinkle on seeds if desired.

Bake 20-to-25 minutes until lightly golden; cool completely in pan. Store in an airtight container.