



Spinach & feta cheese cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 2 cups of wheat flour
- 125 grams of baking fat, sliced
- yeast (use suitable amount for 2 cups of flour, according to directions of yeast producer)
- 1/4 cup of milk or water
- 1 spoon of sugar
- pinch of salt
- 1 egg

For stuffing:

- 300 grams of spinach leaves
- 200 grams of feta cheese, cubed
- 2 cloves of garlic, minced
- 2 spoons of olive oil
- fresh ground black pepper

Instructions

1. In a cup mix milk with sugar and 1 spoon of flour, add yeast, mix well, and put it in warm place, for example near cooker where you cook something else
2. Sift flour to a bowl
3. When the content of cup grows to fill whole cup add it to flour, mix it, then add baking fat, slice by slice and knead everything together
4. when you have smooth dough, put it in the fridge for 1 hour

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5. Meanwhile, you can prepare stuffing, heat the oil in the frying pan, add garlic, add spinach leaves, when the spinach is cooked, add feta cheese, mix well, flavour with black pepper
 6. After 1 hour, take out the dough, cut it in half, roll out, about 4mm thick, cut in squares
 7. Blend egg in separate dish
 8. Place spoon of spinach-cheese mixture in the middle of each square, brush edges with egg, fold in half, close carefully edges
 9. Place cookies at the baking tray, brush tops with egg
 10. Bake in preheat oven, about 200 degrees, till golden brown