**doug balls ( poğaça )**

125 gr shortening

½ cup olive oil

2 teaspoons baking powder

1 egg white ( eggyolk to spread over cookies)

2 tbsp yogurt

1 teaspoon salt

2 teaspoons sugar

1 cup flour

Place ingredients in a deep bowl in listed order, knead adding flour gradually until dough does not stick to your hand. Some more flour can be added if needed .

125 gr feta cheese (mashed )

Pick half apple size pieces from doug, flaten in your palm, add mashed feta cheese inside, roll in your palm and place on a greased pan. After spreading eggyolk on top , sprinkle sesami, bake in 200 degree preheated oven for about half an hour.