

The yogurt- and lard-based cookie is a favorite Bulgarian Christmas cookie.

## MASNI KURABII

Bulgarians enjoy this yogurt cookie made with lard at Christmas.

- ½ cup [lard](#), melted and cooled
- ½ cup whole milk unflavored [yogurt](#)
- ½ cup sugar
- ½ tsp. baking soda
- 1 egg yolk
- ¾ cup finely ground walnuts
- 2-2½ cups all-purpose flour
- ¼ cup confectioners' sugar

Preheat oven to 350°F degrees. Pulverize the walnuts in a blender and set aside. In a deep bowl, combine the melted and cooled lard, the yogurt, sugar, baking soda and egg yolk. Beat vigorously with a wooden spoon until the ingredients are well mixed. Stir in the walnuts, then sift in 2 cups of the flour, about ¼ cup at a time, beating well after each addition. If the dough not firm enough to shape into a compact ball, add more flour 1 Tbsp. at a time.

To shape each cookie, pinch off 1 rounded teaspoon of dough and roll into a ball 1-inch in diameter. Arrange the cookies about 1 inch apart on a parchment-lined cookie sheet. Bake for about 25 minutes or until the cookies are slightly browned. Transfer the cookies to a wire rack to cool. When cool, lightly sprinkle with confectioners' sugar. Lard cookies store wonderfully. Makes 4 dozen cookies.