



INTRODUCTION

Betul's love affair with dough began when she was just eight years old in Erzurum, a city nestled in northeastern Turkey known for its long and snowy winters. During dark, frosty days, she found comfort in baking Turkish breads and desserts with her mother and sisters.

Betul's enthusiasm for baking, especially for making sweet and savory doughs from scratch, followed her through her eventual move to the United States and the expansion of her family. While searching for an outlet to share her cooking in her new home, Betul began creating vintage-style videos on Instagram, garnering an audience that grew rapidly with each personal post she shared.

In *Turkuaz Kitchen*, her first cookbook, Betul shares eighty-five recipes for sweet and savory doughs and the dishes to make with them. With inspiration from traditional Turkish dishes, as well as her adventures abroad, *Turkuaz Kitchen* is a treasure trove of recipes!

Wasatch County Cooking Class, April 2026

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Spinach Artichoke Stuffed Garlic Knots

INGREDIENTS

Dough:

- 2 teaspoons instant yeast
- 1 Tablespoon sugar
- 1 ½ cups warm water
- 4 cups bread flour, plus more for dusting
- ¼ cup olive oil
- 1 ½ teaspoons kosher salt

Spinach Artichoke Filling:

- 2 Tablespoons olive oil
- 1 small onion, diced
- 4 ounces spinach, chopped
- 8 ounces cream cheese, at room temperature
- 1 cup shredded mozzarella cheese
- ½ cup shredded Parmesan cheese
- 1 cup artichoke hearts marinated in oil, chopped
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt

Garlic Butter:

- 6 Tablespoons unsalted butter, melted
- 2 garlic cloves, minced
- 1 teaspoon red pepper flakes
- 1 teaspoon dried oregano
- ¼ teaspoon kosher salt

Egg Wash:

1 egg beaten with ¼ teaspoon honey or sugar

Toppings:

- ¼ cup shredded Parmesan cheese
- 1 ½ teaspoons chopped fresh basil
- 1 Tablespoon chopped fresh parsley

DIRECTIONS

Make the dough:

In a medium bowl, whisk together the yeast, 1 teaspoon of the sugar, and the warm water. Stir and let rest 3 to 5 minutes, until foamy. Add the flour, olive oil, remaining sugar, and the salt and use your hands to bring the dough together. If the dough is too dry to come together, you can add 1 to 2 tablespoons additional water. While in the bowl, knead the dough for 3 to 4 minutes. Cover with a kitchen towel and let rest for 10 to 15 minutes.

Transfer the dough to a lightly floured work surface. Flour your hands and use the basic kneading technique to knead for 4 to 5 minutes, until smooth and no longer sticky. Round the dough and place in the bowl with the open edge down. Cover with plastic wrap and let rest at room temperature until doubled in size, about 1 hour. (Alternatively, in a standard mixer fitted with a dough hook, knead the dough on medium speed for 4 to 5 minutes. Cover with plastic wrap and let rest for 10 minutes before kneading for an additional 4 to 5 minutes, until the dough is smooth and no longer sticking to the sides of the bowl. Follow the resting and shaping instructions as listed).

Make the artichoke filling:

In a skillet, heat the olive oil over medium-high heat. Add the onion and cook until lightly caramelized, 2 to 3 minutes. Add spinach and cook, stirring constantly, until the spinach is wilted and the liquid is cooked out, 5 to 7 minutes. Let cool completely at room temperature.

In a bowl, combine the cream cheese, mozzarella, and Parmesan. Use a wooden spoon to mix well. Add the artichokes, garlic powder, salt, and cooled spinach mixture and fold until well combined.

Line two baking sheets with parchment paper and set aside. Place the dough on a lightly floured work surface. Roll the dough into a log and use a sharp knife or bench scraper to cut it into 15 equal portions (about 55g each). Working with one portion at a time, roll into a 10 inch rope. Use a rolling pin or your hands to flatten the dough into a 10 x 2½ inch strip. In a line down the middle, add 2 Tablespoons of filling, leaving ½ inch from each edge. Pinch the edges together firmly around the filling. Tie the rope into a knot, tucking the edges underneath and re-pinching the seams to make sure the filling stays sealed inside. Place on a prepared baking sheet with the edges tucked under. Repeat with each piece of dough, leaving 2 inches between them on the baking sheets. Cover with plastic wrap and let rest for 20 to 30 minutes. Preheat the oven to 400 degrees.

Make the garlic butter:

In a small bowl, stir together the melted butter, garlic, pepper flakes, oregano, and salt. In a separate small bowl, beat together the egg, ½ Tablespoon of the garlic butter mixture, and honey. Brush each garlic knot with the egg wash. Bake until golden brown, 20 to 30 minutes.

Remove from the oven and brush with the garlic butter mixture. Top with shredded Parmesan and the fresh herbs. Serve while warm.

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Hummus with Carmelized Beef and Pita Chips

INGREDIENTS

Pita Chips:

- 3 Pitas
- ¼ cup olive oil
- ½ teaspoon ground black pepper
- ½ teaspoon red pepper flakes
- ½ teaspoon garlic salt, or more to taste

Hummus:

- 2 cups chickpeas, canned or cooked, skins removed
- 1 medium garlic clove, peeled
- ¼ cup fresh lemon juice
- ½ cup plus 1 Tablespoon tahini
- ¾ teaspoon ground cumin
- 1 teaspoon kosher salt
- 6 Tablespoons ice water, plus more as needed.
- 2 ice cubes
- 2 Tablespoons olive oil

Beef:

- 2 Tablespoons olive oil
- 12 ounces sirloin steak, cut into small dice
- ¼ teaspoon ground cumin
- ½ teaspoon ground sumac
- ¼ teaspoon ground paprika
- ½ teaspoon kosher salt
- ½ teaspoon ground black pepper

For Serving:

- Olive oil for drizzling
- Ground sumac for sprinkling
- Chopped fresh parsley for garnish

DIRECTIONS

Make the Pita Chips:

Preheat the oven to 400 degrees. Slice pitas in half through the diameter. Then peel each half apart and tear so you have 4 pieces from each pita. In a small bowl, mix together the olive oil, black pepper, red pepper flakes, and garlic salt. Using a pastry brush, brush both sides of the pita pieces with the olive oil mixture. Slice each piece into 3 or 4 triangles. Place the oiled pieces in a single layer on a baking sheet.

Bake for 3 to 4 minutes. Flip the chips for even cooking and bake until lightly golden brown and crispy on both sides, 3 to 4 minutes longer. Remove from the oven and let cool completely.

Make the hummus:

In a food processor, combine the chickpeas and garlic and blend until it becomes a stiff paste. Add the lemon juice, tahini, cumin, and salt and continue to process. Add the ice water, ice cubes, and olive oil and blend until smooth and creamy. Add ½ to 1 tablespoon more water to obtain your desired consistency. Place the hummus on a serving platter and use the back of a spoon to create waves on top.

Prepare the beef:

Preheat a medium skillet or saucepan over high heat. Add the olive oil and beef to the hot pan and cook, stirring constantly, until seared and lightly browned, 2 to 3 minutes. Add the cumin, sumac, paprika, salt and pepper and stir to combine. Remove from the heat.

To serve:

Top the hummus with the hot beef, a drizzle of olive oil and a sprinkling of sumac and fresh parsley. Serve with fresh pita chips on the side.

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Biscotti

INGREDIENTS

- 3 ½ cups all purpose flour, plus more for dusting
- ¼ teaspoon kosher salt
- 1 Tablespoon baking powder
- 1 stick (4oz) unsalted butter
- ¼ cup peanut oil or other neutral oil
- 1 ¼ cups sugar
- 3 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- ¼ cup mini semi-sweet chocolate chips
- ¼ cup chopped roasted hazelnuts
- 1 cup sliced almonds

Egg Wash:

1 egg beaten with 1 teaspoon water.

- 2 Tablespoons turbinado sugar

To Finish:

- 1 cup semi-sweet chocolate chips

DIRECTIONS

Preheat the oven to 350 degrees. Line two baking sheets with parchment paper.

In a medium bowl, stir together the flour, salt, and baking powder and set aside.

In another medium bowl, with an electric mixer, beat the butter, peanut oil, and granulated sugar on medium-low speed until creamed together, 1 to 2 minutes. Add the eggs one at a time, beating well after each addition. Add the vanilla and almond extracts and mix to combine well.

Slowly add the flour mixture, stirring just until incorporated, 30 to 60 seconds. Add the chocolate chips, chopped hazelnuts, and sliced almonds. Using your hands or a silicone spatula, stir the dough just until everything is incorporated.

Using a silicone spatula, scoop the dough out onto a lightly floured work surface and make sure to scrape all dough from the sides of the bowl and beaters. Using a sharp knife or bench scraper, divide the dough into 2 equal portions. Roll each piece into a small rough log. Place a log of dough on each baking sheet and use your hands to gently press and shape the logs into 12 x 3-inch rectangles.

Brush the top of each dough log with the egg wash and sprinkle with 1 Tablespoon of the turbinado sugar. Bake until lightly golden brown and almost set, 25 to 30 minutes. Remove from the oven and let cool on the baking sheets for 15 to 20 minutes. Leave the oven on but reduce the temperature to 325 degrees.

The baked dough logs will be fragile at this point. Very carefully slide one of the parchment papers onto a work surface and use a sharp bread knife to cut the log into 1 inch slices. Gently turn each slice onto its side. Repeat with the other log.

Slide the parchment paper and biscotti back onto the baking sheets and return to the oven. Bake for 7 to 10 minutes. Flip the biscotti onto the other cut side and bake until both sides are lightly golden brown and the biscotti are crispy, an additional 7-10 minutes. Remove the biscotti from the baking sheets and place on a rack to cool completely.

To finish:

Line two cooling racks with parchment paper. In a shallow bowl, melt the chocolate chips in the microwave in 30 second bursts, stirring between each, or over a pan of simmering water. Let cool to room temperature. Dip the bottom of each biscotti into the chocolate. Place chocolate side up on the racks, making sure the pieces do not touch, and let the chocolate set.

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Feta Hand Pies

INGREDIENTS

Dough:

- 2 ¼ cups (293g) all-purpose flour, plus more for dusting
- 1 tablespoon (12g) granulated sugar
- 1 teaspoon (6g) kosher salt 1 tablespoon plus
- ¼ teaspoon (13g) baking powder
- 1 stick (4 oz/113g) unsalted butter, at room temperature
- 1 large egg
- 1 large egg white
- ¼ cup (55g) extra-virgin olive oil or neutral oil
- ¼ cup (62g) whole-milk yogurt
- 2 ¼ teaspoons (10g) apple cider vinegar
- ¼ cup (10g) chopped fresh dill

FETA FILLING

- 5 ounces feta cheese
- 2 tablespoons chopped fresh dill
- 2 tablespoons chopped fresh parsley
- 1 tablespoon minced green onion

EGG WASH

- 1 egg yolk beaten with 1 teaspoon water

DIRECTIONS

Make the dough: In a medium bowl, stir together the flour, sugar, salt, and baking powder until well combined. In another medium bowl, combine the butter, whole egg, egg white, oil, yogurt, and vinegar and whisk to combine. Slowly pour the flour mixture into the wet ingredients, using your hands to combine.

While the dough is still in the bowl, use your hands to perform the basic kneading technique (see page 22) and knead for 4 to 5 minutes, until it is elastic and no longer sticky. Add the fresh dill and continue to knead for 2 to 3 minutes, until fully incorporated. At this point, the dough should be soft and buttery.

Cover with plastic wrap and let rest in the fridge for 2 to 3 hours.

Make the feta filling: In a medium bowl, use a fork to mash the feta into small crumbs.

Add the dill, parsley, and green onion and use the fork to mix until well combined.

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper.

Place the dough on a lightly floured work surface. Roll the dough into a log and use a sharp knife or bench scraper to cut into 12 to 14 portions (50g each). Round each piece of dough into a smooth ball (see page 22). Use your hand to press a dough ball into a 3-inch flat disc. Add 1 heaping tablespoon of filling to the middle of the bottom half of the disc. Fold the dough over into a half-moon and press the edges together.

Place the pie on the baking sheet. Repeat with each piece of dough, leaving two inches between each on the baking sheet. Brush the top of each hand pie with the egg wash. Using a fork, press the tines around the half-moon's edge.

Bake until golden brown, 27 to 32 minutes.

Let cool for 20 to 30 minutes before serving.

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