



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mtevaz Lezzetler® Turkish cooking recipes

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## Cookies of Grate

Kalbur Kurabiyesi



1/2 pack of butter  
1/3 cup sunflower oil  
1 cup castor sugar  
2 tbsp yogurt  
2 tbsp cacao  
1/2 cup corn starch  
1 pack baking powder  
1 pack vanilla  
1 pinch salt  
Flour, as much as the mixture gets in

# Put soft butter, sunflower oil, yogurt and castor sugar into a deep bowl. Blend or mix it by a whisker well.  
# Then, add cacao, starch, vanilla, salt and baking powder. Mix it for a few times by a spoon.  
# Finally add flour into the mixture during the kneading, until the dough reaches medium consistency.  
# Cover the dough and rest for about 15 minutes.  
# At the end of the resting time, pick pieces from the dough which are a bit smaller than walnuts. Roll them between the palms, then place the over a grater, force over the cookies a little. Place the shaped cookies the greased baking tray. Place the tray into the oven which is preheated to 375 F for 10 minutes. Bake the cookies for about 15 minutes. Cool the cookies at room temperature, then you may serve.

**Note:** The starch in the mixture makes the cookies crisp.