



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

Cookie With Lemon

Limonlu Kurabiye



2 eggs
1 pack margarine
1 cup castor sugar
Flour
1 cup corn starch
1 grated lemon rind
1/4 tsp lemon salt
1 pack baking powder

- # Mix the castor sugar with the margarine which is melted in room temperature until the castor sugar gets smooth.
- # Knead while adding eggs, grated lemon rind, pounded lemon salt, flour little by little and finally baking powder.
- # After getting a smooth cookie dough shape however you want, and place on the greased pan.
- # Preheat the oven to 428 F. Cook as it stands white while cooking duration.
- # You can sprinkle castor sugar on it while it is still hot.

Note: Cookies are long life honouring foods, their taste increases during the rest. You can eat the cookies 1 week later also.