Finger Shaped Cookies with Cocoa

Arap Parmağı

8.8 ounces butter or margarine
2 cups corn starch
1 + 1/2 cups flour
1 cup castor sugar
1 pack vanilla
1 tsp baking powder
2.8 ounces white chocolate
1 tbsp butter

Put the margarine which is softened at the room temperature and castor sugar into a deep bowl, and mix it well until get a smooth mixture.
Add cocoa, vanilla, half of the corn starch and half of the flour in it, and start to knead it.
After kneading it for a while, add the remaining corn starch and remaining flour in it, and knead it until get a smooth mixture.
Cover the dough and rest it on the lowest layer of the refrigerator for half an hour.
Pick walnut sized pieces from the rested dough, roll them between your palms at first, and then shape each of them as finger in your hand.
Place them onto the oven tray which is a little bit greased. Place them in the oven which is preheated to 392 F for a long time, and bake for a short time. (About 15-18 minutes)
After removing the cookies from the oven and while cooling down, put the white chocolate and 1 tbsp butter in a coffee pot. Place the coffee pot into a bowl which is full of boiling water to melt them.
Dip the end of the each cookies into the melted mixture of white chocolate and butter. Place them over some sticks to dry them. Serve them when the chocolate cools down.

Note: If the white chocolate doesn’t colour the end of the brown cookies, you can dip them into the mixture a few times when it dries.