



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

Chamomile Cookies

Papatya Kurabiyesi



1 pack margarine
2 eggs
1 cup castor sugar
2 cups corn starch
3 + 1/2 cups flour
1 pack vanilla
1/2 tsp baking powder
2 tbsp cocoa

- # Put the margarine which is softened at room temperature into a deep mixture bowl, add castor sugar and eggs in it, and mix it via fingertips.
- # Add starch, baking powder and vanilla in it, and add flour little by little while kneading the dough.
- # Divide the dough into 2 pieces when it becomes smooth and reaches to the right consistency.
- # Add cocoa into one of the dough pieces and knead it until it turns to brown totally.
- # Pick marble ball sized pieces from the dough, and shape them. Make marble balls of the dough with cocoa also.
- # Get a ball with cocoa at first, place 6 white balls around it and stick them to the ball in the middle gently. Repeat these actions for the chamomiles with white ball in the middle also.
- # Place the chamomile cookies onto the oven tray which is grated a little bit.
- # Place the tray into the oven which is preheated to 392 F. Because of the high temperature bake them for a short time by keeping the white colour of the white balls. (About 10-15 minutes)
- # Remove them from the oven rest for a while and serve.

Note: You can colourize the chamomile cookies with colorized juice powder instead of cocoa also.