



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

Cookies with Crushed Red Pepper

Biberli Kurabiye



1 pack margarine
5 tbsp crushed red pepper
2 tbsp yogurt
4 tbsp dry cottage cheese
1 pack baking powder
1/2 tsp salt
3 cups flour

- # Put the margarine which is softened at room temperature into the mixture bowl, add yogurt in it.
- # Blend the mixture or whisk it via whisker.
- # Add dry cottage cheese and crushed red pepper in it, after mixing it for a while add sifted flour, salt and baking powder in it.
- # Knead the mixture until it turns to smooth totally. Get the dough which has medium-thick consistency.
- # Pick walnut sized pieces from the dough. Roll them between your palms, and force on them to shape as patties.
- # After shaping all the cookies by this way, place them onto the oven tray which is not greased.
- # Place the tray into the oven which is preheated to 392 F. Bake them without drying for about 15 – 20 minutes.
- # You can serve it after removing from the oven and cooling down.

Note: You can add 1 tsp hot pepper paste in it with decreasing the measure of crushed red pepper.