



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

Elite Cookies

Elit Kurabiye



1 pack margarine (8.8 ounces)
1 egg
2/3 cup corn starch
1/2 cups castor sugar
1 pack baking powder
Enough flour
For Upper Side:
3 tbsp granulated sugar
1 tbsp cinnamon

- # Put the margarine, which is softened at room temperature, egg and castor sugar into a deep bowl, and mix them by mashing via a fork.
- # Add starch and baking powder in it, and start to knead it. Add sifted flour into the mixture, until make the dough reach medium consistency.
- # Divide the dough into 4 equal pieces. Roll each of the pieces on the bench as long bars with thumb finger's diameter.
- # Cut them into pieces, each has 1 inch length via a sharp knife.
- # Place the cookies onto the greased baking tray with some spaces between the cookies.
- # Remove the cookies from the oven, just before they turn to cooked. Cover the m with cinnamon and granulated sugar, while they are hot yet.
- # Serve the elite cookies cold.

Note: If you cook the cookies totally, you can't cover them with cinnamon and sugar.