



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

Cookies with Carrot

Havuçlu Kurabiye



2 medium size carrots
1 pack margarine
1/2 cup castor sugar
2 eggs
Grated rind of 1 lemon
1 pack baking powder
1/3 cup pistachio
1 cup corn starch
Flour, as much as the mixture gets in

- # Peel the carrots and boil with some water. Place them into a deep bowl and blend to turn to puree.
- # Add eggs, castor sugar and margarine which is softened at room temperature. Blend the mixture, until it turns into homogenous.
- # Add grated rind of lemon, starch, baking powder and flour during the kneading the mixture.
- # Finally add pounded pistachio pieces and knead the mixture for a while.
- # Pick walnut sized pieces from the dough, roll them and shape them as patties.
- # Place the cookies into the greased tray. Place the tray into the oven which is preheated to 375 F. Bake the cookies for about 15-20 minutes by keeping their light color. Serve them cool.

Not: You may make these cookies with 1 slice of pumpkin instead of carrot.