



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

Cookies of Grate

Kalbur Kurabiyesi



1/2 pack of butter
1/3 cup sunflower oil
1 cup castor sugar
2 tbsp yogurt
2 tbsp cacao
1/2 cup corn starch
1 pack baking powder
1 pack vanilla
1 pinch salt
Flour, as much as the mixture gets in

Put soft butter, sunflower oil, yogurt and castor sugar into a deep bowl. Blend or mix it by a whisker well.
Then, add cacao, starch, vanilla, salt and baking powder. Mix it for a few times by a spoon.
Finally add flour into the mixture during the kneading, until the dough reaches medium consistency.
Cover the dough and rest for about 15 minutes.
At the end of the resting time, pick pieces from the dough which are a bit smaller than walnuts. Roll them between the palms, then place the over a grater, force over the cookies a little. Place the shaped cookies the greased baking tray. Place the tray into the oven which is preheated to 375 F for 10 minutes. Bake the cookies for about 15 minutes. Cool the cookies at room temperature, then you may serve.

Note: The starch in the mixture makes the cookies crisp.