



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

Snow Covered Cookies

Karyağdı Kurabiyesi



1 pack butter
1 cup castor sugar
1 egg
1 cup almond powder
2 tbsp cacao
1 pack baking powder
1 pack vanilla
1 pinch salt
Flour, as much as the mixture gets in
For the Upper Side:
3 tbsp extracted honey
3 tbsp coconut

- # Blend the mixture of soft butter, sugar and egg.
- # Add cacao, almond powder and salt. Blend it for a while more.
- # Then add vanilla, the mixture of baking powder with some flour. Knead the mixture by adding flour little by little until the dough reaches the right consistency. At the right consistency, the dough does not stick to your hands.
- # Pick walnut size pieces from the dough, roll them, do not flatten them too much. Transfer them into a greased baking tray.
- # Place the tray into the oven which is preheated to 375 F. Bake them for about 15-20 minutes.
- # Rest them for a while after removing from the oven to cool them down.
- # Dip the tops of the cookies into extracted honey at first, then to the coconut.
- # Serve them cold.

Note: A kind of light color marmalade may be used instead of honey.