



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

Cookies with Dried Fruits

Kaklı Kurabiye



1 pack butter
1 egg
1/2 cup castor sugar
1 cup corn starch
1 small bowl of dried apricots
1 small bowl of dried figs
1 small bowl of dried mulberries
1 small bowl of dried sultanas
1 pack vanilla
1 pack baking powder
1 tsp cinnamon
1 pinch salt
Flour, as much as the mixture gets in

Blend the mixture of softened butter, egg and sugar.

Add starch, vanilla, baking powder, cinnamon and salt onto the mixture and start to knead the mixture.

Keep kneading the mixture by adding flour little by little until the dough reaches medium consistency.

Enlarge the dough over the bench by fingertips as a plate. Place the sultanas, mulberries, thinly diced apricot pieces and fig pieces onto the dough. Then, cover the fruits with the dough and knead it again for a while more.

Pick walnut sized pieces from the dough, shape them as balls, force over those balls a little and place them into a greased baking tray.

Place the tray into the oven which is preheated to 375 F. Bake the cookies until they turn into red.

Note: This recipe may be prepared with just one kind of dried fruit also.