



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.