



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

Triple Cookies

Üç Kurabiye



1 pack margarine (8.8 ounces)
2 cups corn starch
1 egg
1 cup castor sugar
1/2 cup milk
1 pack baking powder (0.4 ounces)
1 pack vanilla
Flour, as much as you can add
1 tbsp cocoa
1 tsp ginger powder
1 tsp cinnamon

For Upper Side:
1 pack bitter chocolate (2.9 ounces)
1 tbsp milk
Coconut

- # Put the margarine, which is softened at room temperature, into a deep bowl. Blend it until turns to smooth.
- # Add castor sugar, corn starch, baking powder, vanilla. Add flour until the mixture reaches to medium-hard consistency, by kneading the dough.
- # Divide the dough into 3 equal pieces. Add cocoa into the first piece of the dough and knead it. Add cinnamon and ginger into the second part of the dough pieces and knead it also. Do not add anything into the third part.
- # Roll out each piece by a roller pin, but do not let the pieces have very low thickness. Cut them by cookie mould, place them onto the non-greased baking tray with some spaces between them. Bake them in 374 F oven, by keeping the white color of the plain part of the cookies.
- # Put the chocolate and 1 tbsp milk into a pot, and place this pot into another pot, which is full of hot water, while cooling the cookies down. Melt the cookies by stirring it constantly.
- # Pour the melted chocolate all over the cookies. Sprinkle coconut all over the cookies, before the chocolate cools down.
- # Serve them when the chocolate over the cookies solidifies.

Note: White chocolate may be used also while baking triple cookies. You can also sprinkle finely pounded walnut instead of coconut also.