



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

Lonely Hearts

Yalnız Kalpler



1 pack margarine
2 eggs
12 almonds
1 cup castor sugar
1 cup corn starch
4 cups flour
1 pack vanilla
1 pack baking powder

For Covering;
1.4 ounces white chocolate
1 + 1/2 cups castor sugar
1 tbsp instant powder of strawberry juice
6 tbsp warm water

- # Stand the almonds in boiling water for a few minutes, remove them from the water, decorticate the almonds and pound them finely.
- # Put castor sugar and margarine, which is softened at room temperature, into a deep bowl and mix it.
- # Add egg in it and knead the mixture for a while. Then, add pounded almonds, corn starch, vanilla and baking powder into the mixture.
- # Add flour into the mixture little by little into the mixture while kneading it.
- # After resting the mixture for about 10 - 15 minutes, divide the dough into 3 pieces.
- # Roll out each of the pieces with 1/4 inch thickness, cut them into pieces by a heart shaped cookie mould.
- # Place the cookies onto the oven, which is greased with some oil. Place the tray into the oven, which is preheated to 370 F. Bake the cookies by keeping the light color of the cookies.
- # Prepare the covering mixture, while cooling the cookies down. Put the chocolate pieces into a coffee pot, and place this pot into the boiling water.
- # Remove the pot from the stove, when the chocolate melts. When the chocolate turns to warm, add castor sugar, juice powder and water into the mixture, and mix it thoroughly.
- # Spread this mixture over the cool cookies by a brush. (If the mixture solidifies during the covering, soften it by heating.)
- # Place the cookies onto the baking tray to solidify the covering mixture. Then place them onto the service plate to serve.

Note: This kind of coverings for cookies and cream cakes is called as "glazür" in Turkish.