



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

Fan Cookies

Pervane



1/2 pack margarine (4.4 ounces)
1 egg
1 tbsp whisked yogurt
1/2 cup castor sugar
1/6 cup sunflower oil
1 pack vanilla
1/2 tsp baking powder
1 + 1/2 tbsp cocoa
Flour, as much as the dough gets in

- # Firstly, melt the margarine over low heat, let it cool down.
- # Put sunflower oil, egg, castor sugar, yogurt and add the margarine, which is melted and cooled, mix it by a fork or a beater.
- # Add vanilla, baking powder and add flour into the mixture little by little during the kneading. Make the dough reach medium consistency.
- # Divide the dough into 2 pieces. Add cocoa into one of the pieces and knead it.
- # Roll out the black dough over the floured bench. Then, roll out the white dough piece. Cut both of the dough pieces into circles by a small glass' brim.
- # Place the white dough piece onto the bench at first, then place brown dough circle onto the white one, by 1 inch dislocation.
- # After placing 4 circles, start to roll the circles from the starting point. Cut the prepared roll into 2 pieces by a sharp knife. Repeat same processes until the dough pieces finish.
- # Place the cookies onto the greased baking tray by getting their flat surfaces down with some spaces between each of them.
- # Place the tray into the oven which is preheated to 374 F. Bake until the white parts of the dough turns to light yellow.
- # Remove the cookies from the oven, cool them down on the tray, and place onto the service plate.

Note: Starch is not added while preparing fan cookies. Starch makes the cookies crackly