



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

Cookies with Cinnamon and Walnut

Tarçınlı Cevizli Kurabiye



1 pack margarine
1 cup castor sugar
4 cups flour
3 eggs
1 pack baking powder
1 pack vanilla

For Upper Side;
3.5 ounces walnut
1 tbsp cinnamon

- # Break 2 eggs into a bowl, and add the yolk of the remaining one, margarine and castor sugar, mix.
- # Add flour, baking powder and vanilla into this mixture, and knead it until get make it smooth.
- # Pick walnut sized pieces from the dough.
- # Dip these pieces into the white of the egg, and then into the mixture of walnut and cinnamon. Place the cookies onto the greased oven tray.
- # Bake for 10 minutes in the preheated oven.

Note: The temperature of the oven should be too high while cooking, because of that you should turn on the oven while starting to prepare the cookies. The temperature of the oven should be 410 F at least.