



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

Twisted Black and White Cookies

Burgulu Kurabiye



3 + 1/2 cups corn starch
1 pack margarine (softened in the room temperature)
2 eggs
2/3 cup castor sugar
2/3 cup flour
1/2 tsp sodium bicarbonate
2 tbsp cocoa

- # Mix all the ingredients except starch.
- # Add the starch into this mixture little by little.
- # Cut the dough into 2 pieces, and add cocoa into one of the pieces.
- # Roll finger sized pieces from the white dough.
- # Roll finger sized pieces from the dough with cocoa.
- # Twist these pieces to each other, force on the ends to firm.
- # Place the twisted cookies on the oven tray which is not greased. Cook in the oven which is preheated to 428 F. Do not let the white sides turn yellow while cooking.

Note: The cause of adding starch little by little, getting a smooth and easy to shape dough.