



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

---

## Cookies with Raisins

### Üzümlü Kurabiye



1/2 pack margarine  
2 + 1/2 cups castor sugar  
2 eggs  
1/3 cup raisins  
1/3 cup pounded walnuts  
Enough Flour  
1 pack baking powder  
1 pack vanilla

- # Blend the castor sugar with margarine until get a smooth mixture.
- # Add raisins and walnuts, and then knead for a time.
- # After adding the remaining ingredients, the kneading will end.
- # Pick pieces from the dough and give the shape whatever you want.
- # Place on the oven tray, and cook in the oven which is preheated to 392 F, for about 17-20 minutes.

Note: You can add vanilla and grated lemon rid also. In that case, you should mix the grated lemon rid with margarine and castor sugar, and add the remaining ingredients then.