



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

Cookies with Orange

Portakallı Kurabiye



7 ounces margarine or butter
1 egg
1 tsp castor sugar
1 medium orange
1 cup corn starch
4 cups flour
1/2 tsp sodium bicarbonate
2 tbsp granulated sugar

- # Grate the orange with its rind, and add 2 tbsp sugar, rest overnight.
- # Mix the oil with sugar, add egg, mixture of orange and sugar, starch, flour, castor sugar and sodium bicarbonate in it.
- # Knead, until get it smooth.
- # Refrigerate the dough for about 1 hour.
- # Pick walnut sized pieces from the dough, roll them between your palms, and flatten a little. Place the cookies onto the greased oven tray.
- # Bake in the oven which is preheated to 392 F, until they turn to pink a little.

Note: Adding the flour into the mixture little by little while kneading is better than adding it at once.