



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

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## Multi-Coloured Cookies

Alacalı Kurabiye



1 cup + 3 tbsp corn starch  
1/2 pack margarine, at room temperature  
1 egg  
1/2 cup castor sugar  
1/3 cup flour  
1/4 tsp sodium bicarbonate  
1 tbsp cocoa  
1/2 pack vanilla

- # Add the sugar and the egg into the margarine, mix.
- # Add the starch and the flour into the mixture little by little.
- # Add the vanilla and the sodium bicarbonate finally to get smooth dough.
- # Divide the dough into 2 pieces. Add the cocoa into one of them, knead.
- # By this way you get 1 piece of white dough and black one also.
- # Pick half walnut sized pieces from the white dough, and roll them between your palms.
- # Pick also half walnut sized pieces from the black dough and roll them also.
- # Stick the pieces with the other ones, but don't mix their colours. Repeat this act until whole of the dough finishes.
- # Place them onto the greased oven tray. Bake in the 392 F oven which is preheated well, for 20 minutes.

**Note:** One side of the cookies must seem white, and the other one black.