



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

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## Cookies with Coconut

Hindistancevizli Kurabiye



2 eggs  
1/3 cup corn starch  
2/3 cup castor sugar  
1/3 cup grated coconut  
1/2 pack margarine  
1/2 pack baking powder  
1 pack vanilla  
1 pinch salt  
Flour

- # Mix 1 egg, yolk of one, softens in room temperature margarine, castor sugar and salt.
- # Add flour until it stops to cling to your hands, finally add baking powder and vanilla, knead until it smoothens.
- # Pick walnut sized pieces from the dough, dip into the remaining egg white, cover with coconut and place on the greased oven tray.
- # Cook in the preheated oven, Keep the cookies with during the cooking.

**Note:** If you turn on the oven while you are shaping the cookies, it will reach the right heat.