



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

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## Cookie With Lemon

Limonlu Kurabiye



2 eggs  
1 pack margarine  
1 cup castor sugar  
Flour  
1 cup corn starch  
1 grated lemon rind  
1/4 tsp lemon salt  
1 pack baking powder

- # Mix the castor sugar with the margarine which is melted in room temperature until the castor sugar gets smooth.
- # Knead while adding eggs, grated lemon rid, pounded lemon salt, flour little by little and finally baking powder.
- # After getting a smooth cookie dough shape however you want, and place on the greased pan.
- # Preheat the oven to 428 F. Cook as it stands white while cooking duration.
- # You can sprinkle castor sugar on it while it is still hot.

**Note:** Cookies are long life honouring foods, their taste increases during the rest. You can eat the cookies 1 week later also.