



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

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## Scandinavian Cookies

İskandinav Kurabiyesi



7.1 ounces margarine  
2 eggs  
1/2 cup castor sugar  
2 cups corn starch  
2 + 1/2 cup flour  
1/3 cup jam of orange rid  
1/3 cup raisin  
3 tbsp walnuts (thickly pounded)  
1 pack vanilla  
1 pack baking powder

- # Add eggs and the castor sugar into the margarine which is melted in the room temperature. Add all of the starch, half of the flour, knead, add the remaining flour while kneading, and add vanilla and baking powder.
- # Place the raisins, walnuts and finely sliced orange rids on it. Mix until get a smooth mixture without kneading too much.
- # After resting the dough for about 15-20 minutes, pick walnut sized pieces from the dough. At first roll them as a ball, and then force on them by your palms to shape as hamburgers.
- # Place the cookies on the oven try without greasing it.

Note: This cookie is from Norway.