



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

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## Crescent Cookies

Hilal Kurabiye



1 pack margarine  
1 cup castor sugar  
2 cups flour  
1 pack vanilla  
1 pack baking powder  
1 cup pounded walnut  
1 tbsp castor sugar

- # Soften the margarine in the room temperature, and add the castor sugar, flour and baking powder little by little while kneading.
- # Cover and rest the dough for 20 minutes, after kneading it well.
- # At the end of the resting time, pick walnut sized pieces from the dough, and roll it out by the help of our fingertips into the size of saucer.
- # Place walnut onto the edges, roll it at first and then force onto the ends to close it, and shape these rolls as crescent.
- # Place the crescent cookies onto the greased oven tray.
- # Bake in 374 F oven, until it turns to pink a little.
- # Mix 1 pack castor sugar with 1 pack vanilla, place on a sifter and sift it all over the hpt cookies which are taken from the oven.
- # Serve cold.

**Note:** You can add the vanilla into the dough also, but cooking by this method increases the taste of the cookies.