



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

Cookies with Cream

Kremalı Kurabiye



For Cream:

1 cup milk
1 tbsp corn starch
5 tbsp granulated sugar
1 tbsp cocoa
1 pack vanilla

For Dough:

1 pack margarine
1 cup castor sugar
3 tbsp yogurt
3 + 1/2 cups flour
1 pack baking powder

- # Prepare the cream at first; put cold milk, starch, sugar and cocoa into a small pot, mix them. Then place the pot over heat, stir constantly to make it reach to the consistency of milk pudding, remove it from the stove, add vanilla and stir, let it cool down.
- # Put the margarine which is softened at the room temperature and the castor sugar into a separate bowl, and mix it well.
- # Add yogurt, flour and baking powder in it, knead until it smoothens.
- # Cover the dough and rest it for 10 minutes.
- # Pick walnut sized pieces from the dough at the end of the resting time, roll out them via your fingertips into the size of saucer. Put 1 tbsp cool cream onto the middle of the rolled out dough piece, fold the edges to the middle, and roll it between you palms to shape into ball.
- # Prepare about 25 cookies by this way. Place them onto the oven tray without greasing it.
- # Bake them in the oven which is preheated to 392 F until they turn to light pink. (15 minutes)
- # Turn off the oven, don't open its door and rest the cookies in the oven for 10 minutes.
- # Mix the vanilla with castor sugar and sprinkle this mixture all over the cookies, before the cookies cool down. When they become tepid serve them.

Note: You must definitely use starch for cooking the cream. Rice flour makes the cream liquid.