



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

Grandpa Cookies

Dedem Kurabiyesi



1 pack margarine (8.8 ounces)
4 eggs
1 + 1/2 cups granulated sugar
6 cups flour
1/2 tsp sodium bicarbonate
50 almonds

- # Blend the mixture of the granulated sugar and the eggs, as you do while cooking cakes.
- # When the sugar dissolves, add the margarine which is softened at the room temperature and knead the mixture well by the help of your fingertips.
- # Add the sifted flour little by little while kneading the dough, add the sodium bicarbonate also, and get smooth dough which has a medium hardness.
- # After resting it for 30 minutes, pick walnut sized pieces from the dough and roll them between your palms.
- # After shaping all the cookies by this method, place them onto the greased oven tray with the spaces between them.
- # Dig almond into the middle of each cookie.
- # Bake in preheated oven (392 F) with a colour between pink and red (25 minutes). After taking them away from the stove, cool and serve.

Note: This is the recipe of editor's grandpa.