



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

Cookies with Chocolate and Orange

Çikolatalı Portakallı Kurabiye



1 pack margarine or butter
1 egg
1/2 cup castor sugar
1/3 cup corn starch
1 pack bitter chocolate (1.4 oz)
Grated rind of half orange
1 pack baking powder
Flour, as much as the mixture gets in
1 pinch salt
For the Upper Side:
Juice of 1 orange
1 cup castor sugar

- # Mix the butter which is softened at room temperature, egg, starch, salt and castor sugar by fingertips in a deep bowl.
- # Grate chocolate and orange rind thinly into the bowl. Add baking powder which is mixed with some flour.
- # Knead the mixture by adding flour in it little by little until the dough stops sticking to your hands and reaches medium consistency.
- # Divide the dough into 2 equal pieces. Shape each of them as a roll which has about 40 inches length.
- # Then slice it into pieces each has 2 fingers length. Repeat the same processes for the remaining second part of the dough.
- # Transfer the cookies into a greased baking tray. Place the tray into the oven which is preheated to 375 F. Bake the cookies for about 15 minutes.
- # Meanwhile add the castor sugar into orange juice and mix.
- # After removing the cookies from the oven, pour the orange juice mixture all over the cookies urgently.
- # It is advised to serve the cookies about 1 hour later.

Note: If you prefer light colored cookies, you may use milk chocolates.