



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

Cookies with Hazelnut

Fındıklı Kurabiye



1 pack margarine (8.8 ounces)
2/3 cup pounded hazelnut
1 + 1/6 cups castor sugar
1 cup corn starch
1 cup flour
1/2 tsp baking powder
3.5 ounces milk chocolate
3 tbsp milk

- # Add castor sugar into the margarine which is softened at the room temperature, mix it via your fingertips.
- # Add flour and starch little by little while kneading the dough, get a smooth dough.
- # Add thickly pounded hazelnut and baking powder into the dough and mix.
- # Cover the dough and rest it for half an hour.
- # Pick pieces which are a little bit bigger than walnut. Roll them between your palms and force on them to shape as patties.
- # Place them onto the greased oven tray with some spaces between them. (32 cookies)
- # Bake them in the oven which is preheated to 347 F, until they turn to very light pink and their surfaces crack a little.
- # When the cookies cool down, break the chocolates into a small coffee pot, add milk in it. Place the pot into another pot which is full of boiling water.
- # When the chocolates melt, dip half of the cool cookies in the melted chocolate. And then place them on grill sticks to solidify the chocolate. Serve the cookies when the chocolate over them solidify.

Note: These cookies are also very delicious without dipping them into the chocolate.