



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

Mushroom Shaped Cookies

Mantar Kurabiye



1/2 pack margarine (4.4 ounces)
1 egg
1/2 cup castor sugar
1 + 1/2 cups flour
1 + 1/2 cups corn starch
1 pack vanilla
1/2 tsp baking powder
1 tsp cocoa

- # Put the margarine which is softened at the room temperature, castor sugar and the egg into a deep bowl, mix these ingredients via your fingertips until get a homogenous mixture.
- # Add the sifted flour and starch little by little while kneading the dough, add the vanilla and the baking powder finally.
- # Make the dough with medium consistency and doesn't stick to your hands, cover it and rest for half an hour.
- # Pick walnut sized pieces from the rested dough, roll them between your palms, place them onto the greased oven tray.
- # After preparing all the cookies by this way, get a bottle, dip its top into the cocoa which is standing on a plate, and then force it onto the ball shaped cookies. By this way you will spread cocoa on the cookies.
- # Repeat this action for all of the cookies.
- # Place the tray into the oven which is preheated to 392 F with their white colour, keep their white colour during the baking. Let them cool down and then serve.

Note: You can use finely pounded pistachios instead of cocoa while baking this cookies.