

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.