



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

Cookies with Ginger

Zencefilli Kurabiye



8.8 ounces margarine
1 egg
1 + 1/3 cups corn starch
1 + 1/2 cups flour
1 cup castor sugar
5 tsp ginger powder
1/4 tsp salt
1 tsp baking powder
1/3 cup sesame

- # Break the egg and put the yolk and the egg white separately.
- # Put the margarine which is softened at the room temperature, yolk, half of the egg white, castor sugar and salt in a deep bowl, and mix it via your fingertips to get a smooth mixture.
- # Add the starch and flour in it little by little while kneading the dough, add the ginger powder and baking powder in it finally, knead it well.
- # Let the dough rest for 20 minutes.
- # Pick pieces which are a little bit smaller than walnut from the rested dough, roll them between your palms to shape as ball, force on them to shape as patties, dip them into the remaining egg white at first, then cover them with sesame on a flat plate.
- # After preparing all the cookies by this way, place them onto the greased oven tray with some spaces between them.
- # Preheat the oven well (392 F). Place the tray into the oven, bake them until they turn to light pink for a short time. Serve them cool.

Note: Ginger contains starch, a kind of oil and resin. It is the main ingredient of the drugs for car sickness.