



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

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## Rock Candy Cookies

Nöbet Kurabiyesi



1 pack margarine (8.8 ounces)  
3 + 1/2 tbsp sunflower oil  
4 tsp instant strawberry juice powder  
1 cup castor sugar  
2 cups flour  
2 cups corn starch  
1 tsp baking powder  
1 pack vanilla

- # Put the margarine which is softened at the room temperature into a deep bowl, add castor sugar and juice powder in it, mix it via your fingertips.
- # Add sunflower oil, vanilla, baking powder and add the flour and the starch little by little while kneading the dough, knead it well.
- # Get pink dough which has medium consistency. Cover it and refrigerate on the lowest layer of refrigerator for 20 minutes.
- # Divide the rested dough into 4 pieces. Roll each piece between your palms, and then roll out them on the bench into long and thick stick shapes.
- # Bias cut the sticks into the pieces which have 1 inch thickness. Repeat these actions for the remaining 3 pieces of dough.
- # Place them onto the greased oven tray with some spaces between them.
- # Place the oven tray into the oven which is preheated to 392 F for a long time. Bake the cookies in it without changing its pink colour for a short time. (About 10 minutes)
- # You can serve them when they cool down. But serving them the next days is advised.

**Note:** This recipe is cooked with rocky candy to colourize them originally, and that is why it is called as rocky candy cookies.