



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

Treasure Cookies

Define Kurabiyesi



5.3 ounces margarine
1/2 cup castor sugar
1 + 2/3 cups flour
2 tablespoonful yogurt
1 pack vanilla
1/2 tsp baking powder
1 + 1/2 tbsp cocoa
1 cup cherry jam or sour cherry jam

- # Put the margarine which is softened at room temperature into the mixing bowl, and add castor sugar and yogurt in it.
- # After smoothening the mixture by mixing it by your fingertips add vanilla, baking powder in it, and add flour little by little while kneading the mixture.
- # When the dough turns to smooth divide it into 2 pieces.
- # Add cocoa into one of the dough pieces and knead it. Cover the dough pieces and let them stand.
- # Pick 30 hazelnut sized pieces from each dough pieces, and roll them.
- # Roll out the dough roll which is mixed with cocoa into the size which a little bit bigger than saucer via your fingertips. Roll out the piece without cocoa and then place it onto the rolled out dough piece with cocoa.
- # Put 2 or 3 cherries onto the middle of the white dough piece on the top, gather its edges on the cherries to close the cookies as a package, get the gathered side of the cookie down while placing it onto the oven tray which is not greased.
- # After placing all the cookies onto the oven tray with some spaces between them.
- # Place the baking tray into the oven which is preheated to 356 F, and bake them for 15-20 minutes.
- # Take them out of the oven and serve them cool.

Note: For preparing the jam for these cookies: Remove the seeds of about 60 cherries, add 1/3 cup granulated sugar into it, cover the lid on and rest it overnight. The day after, cook them until they turn to shrivelled a little. After removing it from the stove place it onto the colander to drain it for 2 or 3 hours at least. You can mix the remaining juice with some water and drink as a juice.