



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

Fancy Cookies

Beğendim Kurabiyesi



1 pack margarine
3 cups flour
1 cup corn starch
2 eggs
1 + 1/2 cups castor sugar
1/2 cup granulated sugar
1 pack vanilla
1 pack baking powder

- # Put the soft margarine into a deep bowl, break the eggs onto it, add castor sugar.
- # Mix it, until get a smooth mixture via your fingertips.
- # Add starch, vanilla, baking powder in it and add flour little by little while kneading the dough.
- # Cover the dough and rest it for about 15-20 minutes, and then divide it into 4 pieces.
- # Roll each piece as bar into the thickness which a little bit larger than thumb.
- # Sprinkle granulated sugar all over the bench and then roll each bar on the sugar. Cut pieces from the bars with 1 inch thickness via knife.
- # After cutting all of the cookies place them onto the greased baking tray with some spaces between them.
- # Place the tray into the oven which is preheated to 392 F with light pink colour.
- # Cool down after removing them from the oven and serve.

Note: "Fancy Cookies" is an easy to cook and old recipe.