



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

Cookies with Sour Cherries

Vişneli Kurabiye



1 cup fresh sour cherries
2 tbsp granulated sugar
1 pack margarine (8.8 ounces)
1 + 1/2 cups castor sugar
3 cups flour
1 cup corn starch
1 pack vanilla
1 pack baking powder
1/8 tsp salt

- # Wash the sour cherries, drain and remove their seeds.
- # Sprinkle 2 tbsp granulated sugar all over the cherries, and then place the cherries into the refrigerator.
- # After refrigerating the cherries overnight, cut each cherry into 4 pieces.
- # Put the soft margarine into a deep bowl, add castor sugar into it, add the juice of the cherries which you get while refrigerating them, and mix well.
- # Add starch, baking powder, vanilla and salt into it, knead for a while and add flour into it little by little while kneading the dough.
- # After smoothening the dough, add the sour cherries, mix it well to get a homogenous mixture without mashing the cherries.
- # Cover the dough with cherries, and refrigerate it for half an hour.
- # Divide the rested dough into 4 pieces, get one of the pieces and roll it on the bench as a bar which has 1 inch diameter cut triangles from the bar via a knife.
- # After preparing the remaining 3 dough pieces by this way, place the cookies onto the baking tray without greasing it.
- # Place the tray into the oven which is preheated to 365 F. Bake them with keeping their colour. Serve them after removing from the oven and cooling them down.

Note: You can prepare these cookies with dried sour cherries also. You must rest the cherries in water at first, boil and cut into pieces, and then add into the dough in that case.