



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

German Kiss

Alman Öpücüğü



1/2 pack margarine (4.4 ounces)
3 cups hazelnut
1 cup castor sugar
2 cups flour
2 packs bitter chocolate (8 ounces)

For Upper Side;
46 hazelnuts
2 tbsp castor sugar

- # Pound or blend the hazelnuts to turn them into powder.
- # Put hazelnut powder, castor sugar, grated chocolate, sifted flour and the butter, which is softened at room temperature, into a deep bowl.
- # Knead the mixture, until it turns to homogenous. Cover the dough with nylon, and place it onto the lowest layer of the fridge. Refrigerate it for half an hour.
- # At the end of the refrigerating time, remove it from the fridge. Pick walnut sized pieces from the dough and roll them.
- # Place the cookies onto the greased baking tray with 1/2 inch spaces between each of the cookies. Dig hazelnuts onto them.
- # Place the tray into the oven, which is preheated to 374 F. Bake the cookies for about 12-15 minutes. (The cookies may lay to the surface of the tray. That is normal.)
- # Remove the German Kiss cookies from the oven, cool them down. Place paper strings, each has 1/3 width, onto each cookie and sift castor sugar over the cookies.
- # Remove the strings over the cookies. Place the cookies onto a service plate and serve them.

Note: These cookies are prepared for Christmas in Germany.