



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

Cookies with Curd

Lorlu Kurabiye



1 cup unsalted curd
3.5 ounces butter
1 egg
2 cups flour
1 cup corn starch
1 cup castor sugar
1 pack vanilla
1 pack baking powder

- # Put the butter, which is softened at the room temperature, into a deep bowl.
- # Add castor sugar on it, mix it smoothly by your fingertips.
- # Meanwhile, put the yolk aside and add the egg white and curd into the mixture.
- # Finally, add the flour by sifting while kneading the mixture. And knead it.
- # Make the dough softy and smooth.
- # After resting the dough for about 5-10 minutes, pick pieces from the dough which are a little bit smaller than walnut. Roll the dough pieces between your palms, then shape them as small bars, which has about 2 inches length.
- # Place the cookies onto the greased baking tray with some spaces between them.
- # Spread the remaining yolk all over the cookies by a brush.
- # Place the tray into the oven which is preheated to 356 F. Bake until the surfaces turn to red.
- # After removing it from oven and cooling down, place them onto the service plates and serve them.

Note: It can't be always possible to find unsalted curd. You can remove the salty curd's salt by resting it in water overnight. In that case, you should use 1 + 1/2 cup salty curd instead of 1 cup unsalted curd.