



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

Melancholia

Karasevda



5.3 ounces margarine
1 egg
1 cup granulated sugar
3 + 1/2 tbsp milk
2 cups chipped rye bread
3 + 1/2 cups flour
2 chocolate waffles (in total 2.6 ounces)
1 tbsp cocoa
1 grated rind of orange
1/2 pack baking powder

- # Put granulated sugar, egg and milk into a deep bowl. Blend it until the sugar dissolves totally.
- # Add finely chipped rye bread in it, mix the ingredients by your hands.
- # Add the margarine, which is softened at room temperature, into the mixture. Add sifted flour into the mixture little by little while kneading it. After making the dough smooth, it must not stick to your hands, add cocoa, grated orange rind and baking powder into the mixture.
- # Finally, add the pounded or blended chocolate waffles in.
- # Knead the dough until the chocolate waffles diffuse to the mixture smoothly, without mashing them.
- # Pick walnut sized pieces from the dough without resting the dough, roll them between your palms, force on a little to shape them as oval.
- # Place the prepared cookies onto the greased baking tray with some spaces between them. Place it into the oven, which is preheated to 374 F.
- # After baking them for about 15 - 17 minutes, remove them from the oven, and serve them cold.

Note: The cookies may be crispy, because of the waffles in them.