



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

Cookies with Jam

Reçelli Kurabiye



1 pack margarine (8.8 ounces)
1 yolk
1/2 cup castor sugar
1/3 cup milk
2 + 1/2 cups flour
3 cups corn starch
1/4 tsp salt
1 pack vanilla
1 pack baking powder

For Upper Side:
1 egg white
1/3 cup castor sugar
1/3 cup jam, non-granulose

- # Soften the margarine at room temperature and put it into a big and deep bowl. Add castor sugar, milk and yolk on it. Stir it or mix it by your fingertips, until it turns to smooth.
- # After adding salt, vanilla and baking powder, add sifted flour and corn starch little by little, make it reach low-medium consistency.
- # Pick pieces from the dough, which are a little bit smaller than walnut, roll them as balls, dip them into whisked egg white at first, then cover them with granulated sugar.
- # Make a cave in the dough ball at first and then fill this cave with jam. Repeat rhes processes for all of the balls, then place them onto the greased baking tray.
- # Place the cookies into the oven, which is preheated to 374 F. Bake them, until they turn to light pink.
- # Serve them cold.

Note: You can fill the jam into the cookies, after baking them. But in that case, the jam can fall down and disrupt the view of the cookies.