



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

Peace Cookies

Bariř Kurabiyesi



1/2 pack margarine (4.4 ounces)
1 egg
1/2 cup castor sugar
1/2 cup flour
2 cups corn starch
1/2 tsp baking powder
Grated rind of half lemon
1 tbsp cocoa

For Upper Side:
1 pack bitter chocolate (2.8 ounces)

- # Soften the margarine at room temperature, put it into a deep pot. Add castor sugar and egg in it. Whisk it by a fork, until smoothen the mixture.
- # Add flour, baking powder in it. Add corn starch in it while kneading the mixture. Make the dough reach medium consistency.
- # Divide the dough into 2 pieces. Add grated lemon rind into the first half of the dough and knead it. Add cocoa into the second half and knead it also.
- # Pick walnuts sized pieces from the white dough, and roll them over the bench into pencil sized pieces.
- # Shape the pencil shaped bars as rolls, then wrap the ends, get the wrapped sides down.
- # Repeat the same processes until the white side of the dough ends. Shape the brown dough piece by the same way.
- # Place the cookies on the baking tray, which is greased a little. Then place the tray into the oven, which is preheated to 383 F. Bake them for about 15 minutes.
- # Remove the cookies form the oven. When the cookies cool down, dip the ends of the cookies into melted chocolate. Place them onto the grill to make the chocolate solidify.

Note: Peace cookies may be just in one color.