



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

Cartridge Cookies

Kartuş Kurabiyesi



8.8 ounces margarine
1 egg
1 yolk
1 cup castor sugar
1 cup corn starch
3 cups flour
1 pack baking powder (0.4 ounces)
1 pack vanilla

For Inside:
1 cup marmalade

For Upside:
1 egg white
1 cup coconut

- # Put 1 egg, 1 yolk, castor sugar and the margarine, which is softened at room temperature, into a deep bowl and blend or whisk it, until the mixture turns to cream.
- # Add flour little by little, while kneading the dough by sifting it. Add baking powder and vanilla in it, add corn starch by sifting also. Make the dough reach medium consistency.
- # Pick pieces, which are smaller than walnuts, from the dough without resting it. Roll them between your palms. Dip them into the egg white at first, then cover them with coconut.
- # Prepare all the cookies by this way. Place them onto the baking tray, which is not greased, with some spaces between them.
- # Place the tray into the oven, which is preheated to 356 F.
- # Bake them by keeping their white color, do not let them to turn red.
- # After removing the cookies from the oven, rest them for about 1 hour. At the end of the resting time, spread marmalade to the lower side of the cookies. Stick the lower layer of the other cookie onto the marmalade under the first one. Prepare about 30 cookies by this way.
- # Serve them when the marmalade layers of the cookies solidify a little.

Note: You should be careful while spreading the egg white. If you spread egg white to the downside of the cookies, it sticks to the tray.