



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

Face Cookies

Sima Kurabiyesi



5.3 ounces margarine
1/3 cup whisked yogurt
1/2 cup castor sugar
1/2 cup corn starch
2 eggs
1 pack vanilla
1/4 tsp baking powder
Flour, as much as the dough gets in

For Upper Side:
2 tbsp castor sugar
1 cup marmalade

- # Break the eggs into a big bowl, add castor sugar in it. Blend or whisk it to make the mixture smooth.
- # Add whisked yogurt and the margarine, which is softened at room temperature, into the mixture and mix it for a while more.
- # Add corn starch, baking powder, vanilla in it. Add flour little by little while kneading the dough.
- # Make the dough reach soft consistency and make it not to stick to your hands.
- # Divide the dough into 2 pieces. Roll out both of the pieces by a rolling pin into a low thickness, as the backside of a knife.
- # Cut the rolled out dough pieces by a cup's brim into circles.
- # Make 3 holes in each circles (make holes in just half of the total cookies, do not make holes in the remaining half.) by a smaller object, as you did by the cup's brim.
- # Place the circles which have holes and the ones which do not have circles onto the baking tray, which is not greased, with some spaces between them. Place the pot into the oven which is preheated to 365 F. Bake them for a short time, do not let them turn to yellow.
- # Put castor sugar into a bowl. Cover the baked circles, which have holes, with castor sugar.
- # Spread marmalade onto the cool cookies, which do not have holes, place the castor sugar covered cookies over the marmalades by forcing a little on them.
- # Finally, fill marmalade into the holes of the cookies.
- # Place the cookies onto a flat service plate and serve them.

Note: You must not add baking powder more than advised. Because, extra baking powder abolish the shape of the cookies when the cookies grow during the baking.