



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

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## Cookies with Turkish Delight

Lokumlu Kurabiye



1 pack margarine (8.8 ounces)  
2/3 cup yogurt  
2/3 cup castor sugar  
1 egg white  
1 tsp vinegar  
5 cups flour  
1 pack vanilla  
1 pack baking powder

For Stuffing:  
35 small plain Turkish Delights

For Upper Side:  
1 yolk

- # Put the margarine, which is softened at room temperature, into a big bowl. Add yogurt, castor sugar, egg white and vinegar on it.
- # Mix or blend these ingredients until it smoothens. Add vanilla, baking powder and half of the flour into the mixture.
- # Add the remaining half of the dough into the mixture little by little, while kneading it. Make the dough reach to medium consistency. Cover and rest it for half an hour.
- # Pick about 35 pieces from the dough, roll them between your palms. Roll them out over the bench, which is floured a little, by your fingertips into saucer size.
- # Place the Turkish delight onto the middle of the rolled out dough. Fold the dough and shape them as balls.
- # Place the cookies onto the greased baking tray with some spaces between them.
- # Spread yolk all over, and place the tray into the oven, which is preheated to 394 F, until it turns to pink.
- # Serve them, when they cool down.

**Note:** These cookies may be prepared with Turkish delight with gum. If you use Turkish delight with gum, do not add vanilla into the flour.