



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

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## Cat's Paw

Kedi Patisi



8.8 ounces butter  
1/2 cup castor sugar  
1 pack bitter chocolate (2.8 ounces)  
1 pack vanilla  
1/4 tsp salt  
1 egg  
Flour, as much as the dough gets in

For Upper Side:  
1/2 pack bitter chocolate  
1 + 1/2 tbsp coconut

For Medium Layer:  
1/3 cup thick jam

- # Cut the bitter chocolate into small pieces, and put them into a small coffee pot. Place the coffee pot into boiling water to melt the chocolate.
- # Put the butter, vanilla, castor sugar, egg, salt into a deep bowl, add the melted bitter chocolate in it. Whisk it, until the mixture turns to cream.
- # Add sifted flour into the mixture while kneading it, until the mixture reaches to medium consistency. (It must not be some fluid.)
- # Fill the dough into the cream pump. Meanwhile preheat the oven to 360 F.
- # Place grease proof paper onto the baking tray. Pour pieces on it, each of the pieces should have about 1 inch length. Bake them in hot oven for about 5 – 10 minutes.
- # When the cookies cool down, spread jam over the flat sides of the cookies, and stick one of the other cookies to the jam over the cookie.
- # Dip the end of the cookie into melted chocolate. Then cover the chocolate over the cookie with coconut, when the chocolate is liquid yet.
- # Dry the cookies over sticks, and then serve them.

**Note:** Cat's Paw may be prepared without chocolate addition, with white color.