



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

Marlon Cookies

Marlon Kurabiyesi



1 cup granulated sugar
1/2 cup milk
1 egg
1 egg white
1/3 cup baking powder
6 cups flour

For Stuffing:
1 + 1/2 cups milk
2 tbsp starch
1 yolk
1/2 cup granulated sugar
Grated rind of half lemon
1/2 tsp cinnamon

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

- # Firstly, melt the butter, and let it cool down.
- # Put 1/2 cup milk, 1 cup granulated sugar, 1 egg and 1 egg white into a deep bowl, and blend this mixture until the granulated sugar dissolves totally. (5 minutes)
- # Meanwhile blend the solidifying butter for a short time.
- # Add the blended butter into the mixture, add baking powder and knead the mixture by adding sifted flour in it little by little.
- # Cover the dough with nylon. Place it onto the lowest layer of a refrigerator and refrigerate it for 2 hours.
- # Prepare the stuffing, while resting the dough; put 1 + 1/2 cups cold milk into the pot, add yolk, granulated sugar and starch in it.
- # Place the pot over low heat, mix it by a beater during the cooking. Remove it from the heat, when it reaches to the right consistency. Add cinnamon and grated lemon rind in it and mix.
- # Remove the dough from the refrigerator, divide it into 2 equal pieces. Roll out the first part of the dough into the thickness of knife's backside. Put walnut sized stuffing pieces over the rolled out dough piece with spaces between each of the stuffing pieces.
- # Roll out the second part of the dough into the size of the first part and place it onto the prepared first one (There will be small hills, where you put the stuffing pieces.). Cut the prepared layers via cup, by getting the hills on the middle of the parts.
- # Collect the remaining dough pieces, refrigerate them for a while. Then roll them out and then repeat the same processes.
- # Place the Marlon cookies onto the baking tray, which is not greased, with some spaces between the cookies. Place the tray into the oven, which is preheated to 356 F, pre-bake them.
- # Place chocolate pieces onto the middle of the cookies, after removing them from the oven. Place them into the oven again and bake until they turn to pink.

Note: The recipe of the Marlon cookies is created by a Sicilian cook.