



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

---

## Knotty Cookies

Budaklı Kurabiye



5.3 ounces margarine  
2 eggs  
1 + 1/2 cups granulated sugar  
1 cup sultana  
1 cup pounded walnut  
1/2 pack baking powder (0.2 ounces)  
Finely grated rind of lemon rind  
Flour, as much as the dough gets in

- # Whisk the mixture of eggs and granulated sugar in a deep bowl, until the sugar dissolves totally.
- # Add margarine margarine, which is softened at room temperature, and grated lemon rind into the mixture, mix it by your fingertips thoroughly.
- # Add baking powder and add sifted flour into the mixture while kneading it to make the dough reach to the right consistency. The dough must not stick to your hands.
- # Finally add thickly pounded walnut and add washed and drained sultanas.
- # Knead until get a homogenous mixture. (If the added walnut and sultana effects the consistency of the dough, you can add very little flour.)
- # Pick walnut sized pieces from the dough, place them onto the greased baking tray without shaping the dough pieces.
- # After preparing all of the cookies, place the tray into the oven, which is preheated to 360 F.
- # When the knotty cookies turn to pink, turn off the heat. Rest the cookies in the oven for about 2-3 minutes, then remove them from the oven.
- # Serve them cool.

**Note:** If you do not place the tray into hot oven, dough pieces lay onto the floor of the tray.