



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 Dates

Hurmalı Kurabiye



2 cups finely diced dates  
1/2 pack margarine (4.4 ounces)  
1/2 cup pounded walnut  
1/2 cup milk  
1/2 cup rice flour  
1 cup flour  
Corn starch, as much as the mixture gets in  
1 egg  
1 yolk  
1 cup castor sugar  
1 pack vanilla  
1/2 pack baking powder (5 gr.)  
2 tbsp cocoa

For Upper Side:  
1/3 cup coconut  
1 egg white

- # Put the margarine, which is softened at room temperature into a deep bowl. Add castor sugar, 1 egg, 1 yolk and milk into the bowl. Mix until the mixture reaches to the right consistency.
- # Add rice flour, flour, vanilla, baking powder and cocoa into the mixture and start to knead it. Add corn starch into the mixture while kneading it, until it stops to stick to your hands.
- # Finally, add the finely diced dates and thickly pounded walnut into the mixture, knead it without mashing the dates.
- # Pick walnut sized pieces from the mixture and shape them as patties.
- # Dip the cookies into the egg white at first, then dip them into the coconut and place them onto the greased baking tray.
- # Place the tray into the oven, which is preheated to 374 F. Bake the cookies until the coconuts over the cookies turn to yellow a little.
- # After cooling down the cookies in the oven, serve them.

**Note:** Rice flour makes the cookies crispy but it does not make them hard.