



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

Cookies with Chips

Kırıntılı Kurabiye



8 slices of toasted bread
5.3 ounces butter or margarine
1/3 cup hazelnut
1/2 cup castor sugar
1 egg
1 tbsp coconut
1 tbsp cinnamon
1 + 1/2 cups flour

- # Pound or blend the bread slices to turn them to chips.
- # Pour the chips in a skillet, add 1.8 ounces margarine or butter on it. Roast it over low-medium heat until the mixture darkens.
- # Add coconut and cinnamon in it and let it cool down.
- # Put 1 cup sifted flour into a deep bowl, make a hole in the middle of the flour hill.
- # Put roasted and cooled mixture, castor sugar, egg, thickly pounded walnut and the margarine or the butter, which is softened at room temperature, into the hole and knead the mixture.
- # Add 1/2 cup sifted flour little by little into the mixture to make the mixture reach to right consistency, and knead it.
- # Divide the rested dough into 2 equal pieces. Roll them over the bench as stick.
- # Cover the prepared sticks with nylon, and then place them into the freezer. Freeze them for an hour at least.
- # At the end of the freezing time, remove the nylons over them. (Meanwhile, set the heat of the oven to 350 F). Cut the sticks into pieces, each has 1/2 thickness, by a sharp knife.
- # Place the cookies onto the greased baking tray with some spaces between them. Bake them for about 15-20 minutes. Serve them cool.

Note: If you do not roast the chips, the cookies do not be crispy.