



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

Pink Dreams

Pembe Hayaller



1 pack margarine (8.8 ounces)
1 cup castor sugar
3 cups flour
1 pack vanilla
2 tbsp strawberry juice powder
1/4 tsp salt

- # Mix and knead the mixture of castor sugar and margarine, which is softened at room temperature, by your fingertips.
- # Add vanilla and salt into mixture. Add flour into the mixture little by little, while kneading the dough.
- # Divide the rested dough into 2 equal pieces, add juice powder into one of the dough pieces. Knead the first powder added dough piece until it turns to pink. (Do not any liquid into the dough, definitely.)
- # Cover the dough pieces and rest them for 10 minutes. Then, divide the white dough piece into 2 equal pieces. And divide the pink dough into 2 pieces also.
- # Roll out the white dough piece over the bench into the size of dessert plate. Place the pink dough piece, which is rolled out into the size of dessert plate, over the white one.
- # Roll the dough pieces, while they are lapped. Then, thin down the size of the roll into the size of thumbnail thickness without mixing the colors of the dough layers.
- # Then cut this roll into the pieces, each has thumbnail thickness. Get the cut sides of the cookies upside, while placing them onto the baking tray, which is not greased.
- # Repeat the same processes for the remaining 2 dough pieces. (These cookies may fill 2 baking trays.)
- # Place the tray into the oven, which is preheated to 356 F.
- # Bake them for about 10-12 minutes by keeping its white color.
- # Remove the cookies from the oven and serve whenever you want.

Note: Pink Dreams Cookies, do not grow up because of not adding baking powder in it. But they can lay over the tray. So, you should place the cookies onto the tray with some spaces between them.