



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

Chunk Cookies

Tıknaz Kurabiye



8.8 ounces margarine
1 cup castor sugar
1 cup corn starch
2 eggs
4 tbsp milk
1 tsp baking powder
1 pack vanilla
3 tbsp cocoa
1 tsp grated rind of lemon
Flour, as much as the dough gets in
20 almonds

Rest the almonds in boiling water for about 2-3 minutes, then remove them from the water and decorticate them. Slit each of them into 2 pieces.

Mix the castor sugar and the margarine, which is softened at room temperature, by your fingertips. Add egg, starch, milk, some flour, vanilla and baking powder into the mixture.

Knead it by adding flour into the dough little by little while kneading it, until it stops to stick to your hands.

Divide the dough into 2 pieces. One of the pieces must be smaller than the other one.

Add cocoa and grated lemon rind into the smaller dough piece. Knead until the dough piece turns into brown totally.

Pick walnut sized piece from the dough and roll it between your palms at first, then force on it to shape as patty.

Pick a piece, which is smaller than walnut, from the brown dough piece roll it, then shape it as patty. Place this brown piece onto the middle of the white one. (The edges of the white patty must be seen.)

Place the half almond onto the brown patty then, force on it to place firmly.

After preparing all of the cookies, place them onto the baking tray, which is not greased. Place the tray into the oven, which is preheated to 374 F. Bake them for a short time, without turning them into yellow. Serve them cool.

Note: Chunk is called as "Tıknaz" in southeastern region of Turkey.