



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

Helix Cookies

Helezon Kurabiye



1 pack margarine (8.8 ounces)
1 + 1/2 cups castor sugar
1 egg
1/2 cup yogurt
1/2 tsp sodium bicarbonate
1 pack vanilla (0.2 ounces)
Flour, as much as the dough gets in
2 tbsp cocoa

- # Rest the margarine at room temperature for 2 hours at least, before starting to prepare the cookies.
- # Place the softened margarine into a deep bowl, add egg, castor sugar and yogurt into the bowl. Mix it by a fork or a beater.
- # Add vanilla, sodium bicarbonate. Add sifted flour into the mixture little by little while kneading the dough, until it reaches to medium consistency.
- # Divide the dough into 2 equal pieces. Add cocoa one of the dough pieces, and knead it until the piece turns into brown totally. Keep the second one pure.
- # Roll out the brown dough piece larger than a flat service plate. Roll out the white one also and place it onto the brown one. Roll it for a while without forcing on it too much to make them stay together.
- # Roll the dough firmly and cut this roll into pieces, each has thumbnail thickness.
- # Place the cookies onto the greased baking tray with some spaces between each of them. Place the tray into the oven, which is preheated to 374 F.
- # Bake it for a short time. Do not let the cookies turn to yellow.

Note: By rolling out the dough thinner, you can get smaller helix cookies.