



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

Rainbow Cookies

Gökkuşığı Kurabiyesi



1 pack margarine (8.8 ounces)
2 cups corn starch
2 cups flour
1 egg
1 + 1/2 cups castor sugar
1 tsp cocoa
1 tsp strawberry juice powder
4 spinach leaves
1 pack vanilla

Add yolk and castor sugar onto the margarine, which is softened at room temperature, and mix them with your fingertips.
Add corn starch and flour into the mixture during the kneading.
Divide the dough into 4 equal pieces.
Add cocoa into the first dough piece, add strawberry juice powder into the second one, add blended or finely sliced spinach leaves into the third one, keep the fourth one pure. Knead each of the dough pieces. Thus, you get 4 dough pieces, each has different colors as pink, green, brown and white.
Pick walnut sized piece from each of the big dough pieces. Shape each of them as pencil sized sticks.
Collocate the sticks, get the ends of the sticks closer to shape it as crescent.
Spread the remaining egg white over the cookie by a brush. After preparing all of the cookies by this way, place them onto the greased baking tray with some spaces between them. Bake them in the oven, which is preheated to 374 F. by keeping their original color fresh.

Note: The egg white keeps the sticks together.