



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

Peach Cookies

Şeftali Kurabiye



10.6 ounces margarine
2 eggs
1 cup castor sugar
1 cup almonds
2 packs vanilla
4 + 1/2 cups flour
24 fruit leaves

For Stuffing:
4 tbsp hazelnut paste with cocoa

For Upper Side;
3 tbsp lemon juice powder
1 tbsp sour cherry juice powder
1/3 cup granulated sugar
4 tbsp cold water

- # To decorticate the almonds inner skin, rest them in boiling water for about 2-3 minutes. Then decorticate them.
- # Blend the almonds or pound them to turn them into powder.
- # Add castor sugar, egg and the margarine, which is softened at room temperature and mix it by your fingertips.
- # Then add vanilla, pounded walnut and sifted flour into the mixture.
- # Cover the dough with cling film and refrigerate it on the lowest layer of the fridge for 1 hour.
- # Remove the dough from the fridge, before starting to shape it set the heat of the oven to 374 F.
- # Pick walnut sized pieces from the dough, roll them between your palms and force on them to shape as patty, then place them onto the baking tray with some spaces between each of the cookies. (48 cookies)
- # Bake them in hot oven without turning them into red. Remove them from the oven and let them cool down.
- # Meanwhile, put the lemon juice powder into a bowl, add 3 tbsp water on it. Put sour cherry juice powder into another bowl, add 1 tbsp water on it. Put granulated sugar on a flat service plate.
- # Spread hazelnut paste with coca over the flat side of the cookie, stick the flat side of the other cookie onto the hazelnut paste. You will get a ball shape with 2 cookies.
- # Dip the cookie balls into the mixture of lemon juice powder and water mixture. Then, dip some parts of the cookies into the mixture of sour cherry juice powder and water. Finally cover them with granulated sugar.
- # Dig a washed fruit leaf onto the cookie.
- #After preparing all the cookies and they cool down, serve them.

Note: If you prepare smaller cookies and color them with yellow and orange, you get apricot cookies.