



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

Marble Biscuits

Mozaik Bisküvi



1 pack petit beurre biscuits (28 biscuits)
1 pack margarine (8.8 ounces)
2 eggs
1 cup milk
1 + 1/2 cups castor sugar
2 cups flour
1 cup corn starch
1 pack baking powder (0.4 ounces)
1 pack vanilla
2 tbsp cocoa

- # Melt the margarine over low heat, and let it turn to warm, for a while.
- # Break the eggs into a deep bowl. After whisking by a fork, until it loses its shape, add milk and castor sugar in it and mix.
- # Add warm margarine, sifted flour, corn starch, cocoa, baking powder and vanilla into the mixture, mix it thoroughly.
- # When the mixture reaches to right consistency, which is softer and more liquid than normal cookies dough consistency, add the petit beurre biscuits' chips.
- # After mixing it for a while without mashing the biscuits too much, divide it into 2 equal pieces.
- # Lay the aluminum foil or nylon, which has 15 inches width, onto the bench. Place the biscuit dough onto the aluminum foil and wrap it carefully. Repeat the same processes for the second part of the dough also.
- # Set the temperature of the fridge colder than normal. Place the biscuit packs onto the lowest layer of the refrigerator. Refrigerate them for 8 hours at least.
- # At the end of the refrigerating time, remove the packs from the fridge. Meanwhile, set the heat of the oven to 383 F. Remove the foil carefully, do not lose the shape of the dough. Cut the dough into pieces, each has 1/4 thickness.
- # Place the biscuits onto the greased between some spaces between each of the cookies, and bake them for about 10-15 minutes.
- # Cool the biscuits in the oven, without opening the door of the oven.

Note: Finely diced fruit pieces may be added into the dough of marble biscuits. Thus, you should increase the measure of the milk to 1 + 1/2 cup.