



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

Biscuits with Pistachio

Fıstıklı Bisküvi



1/3 cup pistachio
1 egg
1/2 pack margarine (4.4 ounces)
2/3 cup castor sugar
1/2 cup milk
2/3 cup flour
1/2 tsp baking powder
2 tbsp cocoa

- # Melt the margarine, let it cool down a little.
- # Break the egg into a deep bowl, add castor sugar in it and whisk it by a beater for a while. (for about 3-4 minutes.)
- # Add the melted warm margarine into the mixture, mix it. Add milk, cocoa, baking powder and sifted flour also.
- # Whisk it until the mixture turns to smooth. (The dough must a little bit harder than cake dough.)
- # Add non-roasted almonds into the mixture, add finely pounded pistachio also.
- # Grease a square shaped medium size baking mould. Pour the mixture into the mould and flatten the surface.
- # Place the mould into the oven, which is preheated to 347 F. (Laying of the dough in the mould is normal, during the baking.)
- # Turn off the heat of the oven, 15 - 20 later. Rest the biscuits in the oven for half an hour.
- # Reverse the cookies onto a bench, before they cools down totally. Cut them into pieces, each has matchbox size by a sharp knife.
- # Serve them when they cool and solidify.

Note: If you cut the biscuits after they cools down totally, they turn to crackly and makes too much chips.