



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

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## Spoon Biscuits

Kaşık Bisküvisi



1/2 pack margarine (4.4 ounces)  
4 tbsp hazelnut  
7 tbsp milk  
5 tbsp castor sugar  
2 + 1/2 tbsp corn starch  
1 + 1/2 cups flour  
1 egg  
Grated rind of half lemon  
1/2 tsp baking powder

- # Firstly, blend or pound the hazelnuts. Grate the lemon rind finely.
- # Put the margarine, which is softened at room temperature, into a deep bowl. Add egg, milk, castor sugar and pounded hazelnut onto the margarine.
- # Blend or mix it, until the mixture smoothens.
- # Add grated lemon rind, starch, baking powder and sifted flour into the mixture. Make the dough reach to right consistency, which is fluid but not sticky.
- # Grease the baking tray with very little oil. Pick pieces from the dough by a spoon, and place them onto the baking tray with some spaces between each of them. Make circular figures over the dough by a fork to smoothen the dough and shape them.
- # Place the tray into oven, which is preheated to 347 F, until the biscuits turn to pink.
- # Remove the cookies from the tray by the help of a knife, when they cool down totally. Place them onto the service plate.

**Note:** The dough lays down over the tray during the baking. So, you must not put too much biscuits onto the tray.