



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

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## Biscuits with Coffee

Kahveli Bisküvi



7 ounces margarine (4/5 pack)  
2/3 cup castor sugar  
2 tbsp Turkish coffee  
3 cups flour

- # Put the margarine, which is softened at room temperature, into a deep bowl. Add castor sugar and Turkish coffee on it.
- # Add sifted flour into the mixture little by little, while kneading the dough. Make the dough reach to medium non-sticky consistency.
- # Cover the dough by a cling film or aluminum foil. Refrigerate it on the lowest layer of the fridge for 1 hour.
- # Divide the cold dough into 2 pieces. Roll them out over floured bench, into the thickness of the knife backside.
- # Cut the rolled out dough pieces by the brim of a small glass or biscuit mould.
- # Place the cookies onto the tray, which is not greased, without spaces between each of them. Place the tray into the oven, which is preheated to 355 C and bake them for about 10-12 minutes.
- # Cool them down without opening the door of the oven, and place them onto the service plate.

**Note:** This biscuits is not made of granule coffee.