



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

Creamy Biscuits

Kaymaklı Bisküvi



5.3 ounces margarine or butter
1 cup castor sugar
1 egg
1/2 cup milk
10 almonds
4 cups flour
1 pack vanilla

For Cream;
1 + 1/2 cups castor sugar
1 + 1/2 tbsp lemon juice

- # Put the butter or the margarine, which is softened at room temperature, into a deep bowl.
- # Add milk, castor sugar and egg. Whisk or blend, until the mixture smoothens.
- # Add the decorticated almond powder into the mixture.
- # After adding vanilla into mixture, add sifted flour into the mixture during the kneading.
- # Cover the dough with nylon, refrigerate them for half an hour.
- # At the end of the refrigerating time, remove the dough from the fridge. Divide it into 2 pieces. Roll them out by a rolling pin into knife's backside thickness. Cut them into pieces by a glass' brim.
- # Collect the remaining dough pieces, roll it out and cut into biscuits. Repeat the same processes for the second dough piece.
- # Place the biscuits onto the baking tray firmly. Place the tray into the oven, which is preheated to 356 F, with light pink color.
- # Remove the biscuits from the oven and cool them down. Add castor sugar and lemon juice in it and mix.
- # Spread the mixture with castor sugar over half of the cool cookies, Place the remaining cookies over the prepared ones.

Note: Jam may be added into the cream instead of lemon juice, while preparing the cream.