



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

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## Triangle Biscuits

Üçgen Bisküvi



4.4 ounces butter  
1/2 cup castor sugar  
1 + 1/2 cups flour  
1 tsp cinnamon  
1/4 tsp salt

- # Whisk the mixture of castor sugar and the margarine which is softened at room temperature.
- # Add sifted flour, cinnamon and salt into the mixture and knead until the mixture smoothens.
- # Cover the dough with nylon and place it onto the lowest layer of the fridge. Refrigerate the dough for 1 hour.
- # At the end of the refrigerating time, remove the dough from the fridge.
- # Roll the dough into 2 balls. Roll them out over the non-greased baking tray into dessert plate size.
- # After rolling out the 2 dough balls on the tray, make designs by a fork over them.
- # Place the tray into the oven, which is preheated to 356 F, bake it for about 12-15 minutes.
- # After removing it from the oven, cut the circle shaped baked dough pieces into triangles urgently (while they are hot and soft yet).
- # When the biscuits cool down totally over the tray totally, remove them from the tray by a spatula to place onto the service plate.

**Note:** It is not advised to roll out the dough pieces by a rolling pin, because they may be divided into pieces easily.