

# ULUGBEY ANATOLIAN HIGH SCHOOL





eTwinning

# Group Members :

- ◉ Cennet Demircan
- ◉ Buket Eligül
- ◉ Aslıhan Çeri
- ◉ Merve Altınordu
- ◉ Nida Altıparmak

A large pile of round cookies, some plain and some with a dark chocolate top, on a white paper doily. The cookies are arranged in a dense, overlapping cluster. The plain cookies are light-colored, while the chocolate-topped ones are dark brown. The text "FLOWER COOKIES" is overlaid in the center in a large, yellow, outlined font.

# FLOWER COOKIES

# INGREDIENTS

- One package margarine
- An egg
- One package cornstarch
- One package baking powder
- One package vanillia
- A glass of oil
- A package powdered sugar
- 5 glass flow
- 3 tablespoons cocoa



- Firstly, put the oil, a glass of oil, a package cornstarch, an egg, a package baking powder, a package vanillia and finally add 5 glass of flow and mix them.



○ We leave some from dough.



- ◉ We add some cacao to that and mix it and finally it will like cacao.





- We do them like marbles after we smash the dough.



- After than the marbled drough we put them to the tray like flower, and we put it to the oven.



ENJOY YOUR MEAL ! 😊

