



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

Findikpare with Sesame

Susamlı Findikpare



1 pack butter
2 eggs
1 cup milk
1 cup finely pounded hazelnut
1/3 cup castor sugar
1 pack baking powder
1 pinch salt
Flour, as much as the mixture gets in
For the Upper Side:
1 cup sesame
For the Syrup:
3 + 1/2 cups sugar
3 + 1/2 cups water
Half lemon

- # Boil the mixture of sugar and water to prepare the syrup. When its density increases a bit, add lemon juice and boil for about 5-6 minutes more. Then, let it cool down.
- # Break the eggs into a deep bowl, add softened butter and castor sugar into the bowl. Stir it by a fork or blend it well.
- # Add milk, hazelnut, salt and the baking powder which is already mixed with flour. Mix it for a while more. Knead the dough, until reaches medium density by adding flour.
- # Pick apricot sized pieces from the dough and roll them. Deep the dough balls to the half into sesame and place into the greased tray.
- # Place the tray into the oven which is preheated to 375F. Bake them until they turn into light red. Pour the cold syrup all over the biscuits urgently after removing them from the oven.
- # When the biscuits soak the syrup, it is ready to serve.

Note: The syrup may seem too much when you pour it over the biscuits. But then, you will notice that the biscuits soak all the syrup.