



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

Sekerpere with Hazelnut

Fındıklı Şekerpere



7.05 ounces margarine
1 egg
2 eggs
1/2 cup semolina
2/3 cup castor sugar
4 - 4+1/2 cups flour
1 pack baking powder
2 packs vanilla
1 pinch salt

For Upper Side:
2 yolks
40 - 45 hazelnuts

For the Syrup:
4 cups granulated sugar
4 cups water
1 tbsp lemon juice

- # Put the margarine, which is softened at room temperature, into a deep bowl. Break 1 of the eggs on it, add 2 egg whites and castor sugar into the mixture also. Whisk it by a fork a beater.
- # Add semolina, vanilla, baking powder, salt and sifted flour into the mixture little by little during the kneading. Make it reach to the a soft consistency.
- # Pick pieces, which are smaller than hazelnuts, from the dough and roll them . Place these dough balls onto the greased baking tray with spaces between them.
- # Spread yolk all over the balls, then place the hazelnuts onto the balls by forcing them a little.
- # Remove the tray from the oven. When the baked pieces cool down, prepare the syrup: boil the mixture of water and granulated sugar, add lemon juice in it and boil the mixture for 5 more minutes.
- # Pour the hot syrup all over the baked cool dough pieces. When the dessert soaks the syrup, serve it.

Note: You should get the edged sides of the hazelnuts downside, while placing them onto the dough pieces.