



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

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## Sekerpare with Coconut

Hindistancevizli Şekerpare



1 cup coconut  
1 pack butter (4.4 ounces)  
2 eggs  
1 tsp baking powder  
Flour, as much as the mixture gets in

For the Syrup:  
3 cups granulated sugar  
2 + 1/2 cups water  
1 tbsp lemon juice

For Garnish:  
1 tbsp coconut  
Almond

- # Prepare the syrup at first: Boil the mixture of water and granulated sugar. When the mixture becomes thicker, add lemon juice in it, and boil the mixture for about 1-2 minutes more. Then, remove the pot from the stove and let it cool down.
- # Place the butter, which is softened at room temperature, into a mixing bowl. Add the eggs on it and mix it by your fingertips.
- # Add coconut, baking powder on it, and add sifted flour little by little into the mixture while kneading it. Make the dough reach medium consistency.
- # Pick walnut sized pieces from the rested dough, roll and shape them oval, force on them a little.
- # Prepare all the dough pieces by this way. Place them onto the non-greased baking tray with some spaces between each of them. Peel the almonds and slit each of them into 2 pieces. Then, dig 2 pieces of almond onto each of the dough pieces in the tray.
- # Place tray into the oven, which is preheated to 365 F. Bake them, until they turn into red.
- # Remove the dessert from the oven and rest it at room temperature for about 3-4 minutes. Then, pour the cold syrup all over the dessert.
- # Rest the dessert for 3 hours at least. Sprinkle coconut all over and serve it.

**Note:** You must not add sodium bicarbonate instead of baking powder into the mixture of sekerpare. Because, the sodium bicarbonate makes a bitter taste with coconut.