

Flour Cookies Un Kurabiyesi



- 1 pack margarine 8 tbsp flour
- 7 tbsp corn starch
- 4 tbsp castor sugar
- 1 pack vanilla
- 1 pinch salt

Add the castor sugar into the margarine which is softened in the room temperature, and mix until get it smooth.

Add the remaining ingredients into the mixture and knead it.

Refrigerate the smooth mixture for about 1.5-2 hours.

Place the walnut sized shaped cookies onto the greased oven tray.

Bake in 392 F oven which is preheated, until the cookies turn to pink a little. Sprinkle castor sugar all over the hot cookies after removing them from the oven, and serve.

Note: It can take a little more to shape the dough by kneading.

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