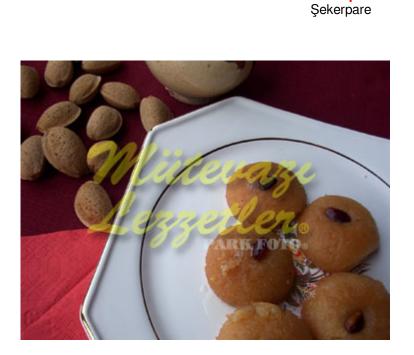


Sekerpare



1/3 cup castor sugar
2 eggs
4 cup flour
1/2 pack margarine
1 tbsp semolina
1/4 tsp salt
30 almonds
1 pack baking powder
1 pack vanilla

For Syrup: 3 + 1/2 cup granulated sugar 4 cup water Juice of 1/2 lemon

Add the eggs and the castor sugar into the margarine which is rested in room temperature. Knead until it gets smooth.

Add semolina, salt, baking powder, vanilla and slowly flour while kneading. # Knead all of them for a few minutes.

Rest the dough for about 30 minutes.

Pick walnut sized pieces from the dough and roll them between your palms, and place on the greased pan. # There will be about 30 dough pieces.

Dig the almonds into the dough pieces' upper surfaces.

Preheat the oven to 347 F. Cook for about 30-35 minutes.

Take it out of the oven and let it stand for cooling down.

Boil the water with sugar, when it reaches a low thickness, add lemon juice and remove the pot from the stove about 5 minutes later. Pour the hot syrup on the cold cookies. Serve cold.

Note: You can use grated rid of a lemon instead of vanilla.

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