



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

Sekerpare

Şekerpare



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.