



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

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## Sekerpere

Şekerpere



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.