



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

Almond Cookies

Badem Kurabiyesi



6 cups almond
2 eggs
1 cup granulated sugar
Grated rind of a lemon

For Syrup:
1/2 cup granulated sugar
1 cup water
2 tbsp orange juice

For Upper Side:
1/2 cup castor sugar

- # Firstly, prepare the syrup; put the water, granulated sugar and orange juice into a small pot. Boil, until it reaches to boiling point. Let it cool down.
- # Rest the almonds in boiling water for 5 minutes. Decorticate them totally.
- # Blend the decorticated almonds, until they turn to powder. You can repeat blending for a few times to turn them to smooth powder.
- # Make a cave in the middle of the almond powder. Pour the eggs, granulated sugar and grated lemon rind into this cave and knead this mixture. You can add flour into the mixture to make it reach to the right consistency.
- # Divide the dough, which has reached to the right consistency, into 3 pieces. Roll each of the pieces over the bench as bars.
- # Cut these bars into the pieces, each has 1 inch length.
- # Grease the baking tray, place the cookies onto the tray with some spaces between them, not too much spaces.
- # Place the tray into the oven, which is preheated to 374 F. Bake them with light pink color, until they harden.
- # Rest the cookies after removing them from the oven. When they are tepid yet, dip them into the prepared syrup respectively at first. Then cover them with castor sugar, then place them onto the service plate.

Note: Almond Cookies are baked for the religious festivals and for the special days in Algeria.