Homemade flour cookies (un kurabiyesi)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
500 g	Vegetable shortening
500 g	Powdered sugar 5 glass
10 g	Baking powder 2¼ tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Set the oven to 100 degrees.
   The source gives no baking time.
2. Pass the flour, powdered sugar and baking powder through a sifter.
3. Mash the vegetable shortening with your hand on the counter until it is soft.
4. Knead everything on the counter until it forms a single dough.
5. Lay baking paper on the tray.
6. Take a piece of dough at a time and roll it into a ball.
7. Press the balls against a sieve to give them a pattern and place them on the tray with space between them. Or shape the dough into a log, mark it with a fork and cut it with a knife into 3 cm lengths.
8. Bake in the oven you set earlier.
9. Prick with a toothpick to see whether they are done.

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T.C. Millî Eğitim Bakanlığı, Bisküvi ve Kurabiyeler (2018)
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