Ladyfinger biscuits (kedidili)

Whole recipe

Ingredients

750 g	Egg 15 pc
300 g	Wheat flour 2¾ glass
250 g	Sugar 1½ glass

Allergens

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

Method

1. Have the oven ready at 170 degrees and line a tray with baking paper.
   The source gives no baking time.
2. Separate the eggs. Whisk the whites in a mixer until foamy, adding the sugar a little at a time until it dissolves.
3. Add the yolks and whisk briefly, then stop the mixer right away so the batter does not turn runny.
4. Sift in the flour and fold it gently with a spatula.
5. Pipe about 10 cm long fingers onto the tray with a plain tip, leaving gaps between them.
6. Take them out of the oven once the edges take on a little color.

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T.C. Millî Eğitim Bakanlığı, Bisküvi ve Kurabiyeler (2018)
tatname.com/en/tarif/kedidili-biskuvisi-megep-biskuvi-ve-kurabiyeler