Malatya apricot-kernel cookies

Serves 60

Ingredients

1 kg	Wheat flour 9½ glass
500 g	Butter 2½ glass
500 g	Powdered sugar 5 glass
300 g	Apricot kernel flour

Allergens

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

Method

1. Knead the butter, flour, powdered sugar and apricot kernel flour together for 20 minutes until you have a smooth dough as soft as an earlobe.
   20 min
2. Divide the dough into pieces of about 300 g and roll them into logs. Cut the logs into small pieces of about 25 g, roll them into balls and place them on a tray.
3. Bake in an oven preheated to 240 °C for 15 minutes until lightly golden. Cool to room temperature before serving.
   15 min

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