Mardin kilice (spiced ring cookie-bread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
250 g	Butter 1¼ glass
250 g	Sugar 1½ glass
258 g	Milk 1¼ glass
230 g	Sunflower oil 1¼ glass
30 g	Baking powder 6½ tsp
5 g	Nigella seeds
5 g	Ground cinnamon ¾ tbsp
5 g	Ground ginger 1 tbsp

Allergens

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

Method

1. Melt the butter.
2. Mix the flour, melted butter, sugar, milk, sunflower oil, baking powder, nigella seeds, cinnamon and ginger, and knead into a smooth dough.
3. Divide the dough into small balls. Roll each into a rope as thick as a little finger, join the ends into a ring and arrange on a tray.
4. Bake in an oven preheated to 160 °C for 15 minutes.
   15 min
5. Take them out and let them cool for about 15 minutes.
   15 min

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