Rize 'enişte lokumu' butter cookie logs

Whole recipe

Ingredients

1 kg	Butter 5¼ glass
3.75 kg	Wheat flour 35½ glass
1.5 kg	Sugar 8¾ glass
250 g	Water 1¼ glass
60 g	Baking powder 12¾ tsp
300 g	Egg 6 pc
42 g	Lemon ½ pc

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, sugar, water and half a lemon over low heat. Once it boils, take it off the heat and let it cool until comfortably warm.
2. Add the baking powder and eggs, then work in the flour a little at a time. Knead the lukewarm mixture by hand or machine for 3-5 minutes until it feels like an earlobe.
   3 min
3. Cut the dough into strips 15 cm long and 2 cm thick. Score each strip twice, 1 cm apart, at both ends and in the middle. Bake at 170-180 C for about 35 minutes.
   35 min

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