Safranbolu kıtır (twice-baked wheat bran cookie)

Whole recipe

Ingredients

500 g	Wheat flour 4¾ glass
200 g	Wheat bran
157 g	Sunflower oil ¾ glass
250 g	Sugar 1½ glass
250 g	Water 1¼ glass
100 g	Egg 2 pc
100 g	Walnut 1 glass
10 g	Baking powder 2¼ tsp
0.1 g	Saffron
10 g	Ground cinnamon 1¼ tbsp

Allergens

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

Method

1. Mix the flour, wheat bran, sugar, baking powder, saffron, cinnamon and walnuts in a large bowl.
2. Add the sunflower oil, water and eggs, and knead until the dough reaches the consistency you want.
3. Spread the dough on a tray and bake at about 170 °C for 15 minutes, taking it out before it is fully cooked.
   15 min
4. Cut the dough into pieces of about 3x5x1 cm and arrange them back on the tray on their sides.
5. Lower the oven to about 100 °C and bake for 1 hour, until the pieces dry out and turn golden.
   1 h
6. Leave to cool for 2 hours.
   2 h

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