Seker boregi (flour butter cookies)

Serves 6

Ingredients

300 g	Butter 1½ glass
24.3 g	Powdered sugar 3 tbsp
423 g	Wheat flour 4 glass
16.2 g	Powdered sugar 2 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 and let it cool a little.
2. Add the first portion of powdered sugar and whisk until the butter turns pale.
3. Knead in the flour a little at a time. If a ball rolled in your palm cracks at the edges when pressed lightly in the middle, the dough is ready.
4. Shape the dough into small balls, give them a daisy pattern, place on a tray and bake at 150 °C for 15 minutes.
   15 min
5. Turn off the oven and leave the cookies inside until cool. Sprinkle with the second portion of powdered sugar and serve.
   The source gives no baking time.

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