

# Un Kurabiyesi

Traditional Turkish flour cookies (Un Kurabiyesi) with just 3 ingredients - butter, flour, and sugar. Melt-in-your-mouth shortbread cookies recipe.

15 min

HAZIRLIK

15 min

PIRME

30 min

TOPLAM

6

PORSIYON

Medium

ZORLUK

Un Kurabiyesi

## Malzemeler

- 2 cup flour
- 1 cup unsalted butter
- 3 cup granulated sugar
- 1 tsp salt
- 2 tsp vanilla extract

## Yapılışı

- Prepare the oven and pan**

Preheat oven to 180°C (350°F). Line a baking sheet with parchment paper.
- Make the dough**

Place 1 cup butter and 1 teaspoon salt in a large mixing bowl. Beat with an electric mixer on medium speed until light and fluffy, about 2-3 minutes.
- Add 2 cups sugar and 2 teaspoons vanilla extract to the butter mixture. Beat for another 1-2 minutes until well combined and pale.**
- Gradually add 3 cups flour to the butter mixture, mixing on low speed until just combined. The dough should hold together when pressed but still be slightly crumbly.**
- Shape the cookies**

Scoop the dough into walnut-sized portions and roll into balls using your hands. You should have about 24 pieces.
- Place the dough balls on the prepared baking sheet, spacing them 2 inches apart. Gently press each ball with your fingers to flatten slightly to about ½ inch thick.**
- Bake the cookies**

Bake for 12-15 minutes, until the edges are lightly golden but centers still look pale. Do not overbake.
- Cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before serving.**

## Notlar

Use room temperature butter for easy mixing and proper texture. Cold butter will result in lumpy dough, while melted butter will make cookies too greasy.

Don't overmix the dough once flour is added. Mix just until ingredients come together to prevent tough cookies.

Always chill the shaped dough for 1-2 hours before baking to prevent spreading and maintain shape during baking.

Use a cool baking sheet for each batch. Hot pans will cause the butter in the dough to melt too quickly, leading to flat cookies.

Roll all cookie portions to the same size for even baking. Use a small ice cream scoop or measuring spoon for consistency.

Watch the cookies carefully during baking as they can go from perfectly golden to overbaked quickly due to their high butter content.

Let cookies cool on the baking sheet for 5 minutes before transferring to prevent breaking, as they're very delicate when hot.

Store in an airtight container with parchment paper between layers to prevent sticking and maintain their delicate texture.