

Üzümlü Kurabiye

Delicious homemade Turkish raisin cookies with buttery dough and plump raisins. Perfect with tea or as a sweet treat. Easy recipe with step-by-step guide.

15 min

HAZIRLIK

20 min

PIRME

35 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Üzümlü Kurabiye

Malzemeler

- 150 g butter
- 1 cup granulated sugar
- 1 egg
- 1.5 cup dry grape
- 1 cup flour
- 4 cup corn flakes
- 1 tsp baking soda
- 1 tsp salt

Yapılış

- Prepare ingredients and equipment**

Preheat oven to 190°C (375°F). Line baking sheets with parchment paper.
- Place 150g raisins in a small bowl and cover with warm water. Soak for 10 minutes until plump, then drain thoroughly and pat dry with paper towels.
- Make the dough**

Beat 150g softened butter with 1 cup powdered sugar in a large bowl using an electric mixer until light and fluffy, about 3-4 minutes.
- Add 1 egg and beat until well combined, about 1 minute.
- Whisk together 1.5 cups flour, 1 teaspoon baking powder, and 1 teaspoon salt in a separate bowl.
- Gradually mix the flour mixture into the butter mixture until just combined - don't overmix. Gently fold in (mix with a spoon in a circular motion) the drained raisins and 1 cup cornflakes until evenly distributed.
- Shape and bake**

Drop rounded tablespoons of dough onto the prepared baking sheets, spacing them 2 inches apart.
- Bake for 12-15 minutes until the edges are lightly golden but the centers still look soft and slightly underbaked.
- Cool cookies on the baking sheets for 5 minutes, then transfer to wire racks to cool completely before serving.

?puçlar?

Soak raisins in warm water or rum for 10-15 minutes before adding to dough. This plumps them up and prevents them from drawing moisture from the cookies during baking.

Use room temperature ingredients for best results. Take butter, eggs, and any dairy out of the refrigerator 1-2 hours before baking to ensure proper mixing and texture.

Measure flour accurately using the spoon-and-level method. Too much flour creates dense, dry cookies while too little causes excessive spreading.

Chill shaped cookie dough for at least 30 minutes before baking. This helps cookies hold their shape and prevents over-spreading in the oven.

Line baking sheets with parchment paper to prevent sticking and ensure even browning. Avoid using dark-colored pans which can cause bottoms to brown too quickly.

Don't overbake – cookies should look slightly underdone when removed from oven. They'll continue cooking on the hot pan for a few minutes after removal.

Cool cookies on baking sheets for 5 minutes before transferring to wire racks. This prevents breaking while allowing proper cooling.