

# Ac? Badem Kurabiyesi

Traditional Turkish Ac?badem cookies made with almonds and egg whites. Crispy outside, chewy inside. Perfect gluten-free treat for tea time.

15	20	35	4	Medium
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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## Malzemeler

- 2 egg white
- 1 cup almond
- 1 cup granulated sugar

## Yap?l???

- Prepare the almonds**

Bring a large pot of water to a rolling boil. Add 2 cups whole almonds and cook for 2-3 minutes to blanch them.
- Drain the almonds immediately and transfer to a bowl of ice water. Let cool for 1 minute, then slip off the skins by pinching each almond between your fingers.
- Pat the blanched almonds completely dry with paper towels. Process in a food processor for 1-2 minutes until finely ground but not powdery.
- Setup**

Preheat oven to 140°C (284°F). Line 2 large baking sheets with parchment paper.
- Make the cookie mixture**

In a large bowl, whisk 2 egg whites with a hand whisk until foamy and slightly increased in volume, about 1 minute.
- Gradually add 1 cup sugar while whisking continuously until the mixture is well combined and slightly thickened, about 2 minutes.
- Gently fold in the ground almonds using a rubber spatula, mixing just until incorporated. Let the mixture rest at room temperature for 10 minutes to cool completely.
- Add 1 tablespoon fresh lemon juice and gently fold until just mixed through.
- Shape and bake**

Transfer mixture to a piping bag fitted with a round tip. Pipe oval-shaped cookies onto the prepared baking sheets, spacing them 2 inches apart.
- Bake for 25 minutes until the cookies are lightly golden and have small cracks on the surface. They should feel set but still slightly soft to the touch.
- Cool and serve**

Transfer cookies to a wire cooling rack using a thin spatula. Let cool completely for 15 minutes before serving at room temperature.

## ?puçlar?

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Use room temperature egg whites for better volume and easier mixing. This ensures the whites whip properly and create the right texture for your cookies.

Blanch whole almonds properly by boiling them briefly, then shocking in cold water. This makes skin removal effortless and ensures a smooth cookie texture.

Don't overmix the batter once all ingredients are combined. Gentle folding preserves the airy texture that makes these cookies special.

Line your baking sheets with parchment paper to prevent sticking and ensure easy removal. This also helps achieve even browning on the bottom.

Pipe the cookies with consistent spacing as they will spread slightly during baking. Leave about 2 inches between each cookie on the baking sheet.

Add lemon juice to the cooled mixture to help create the characteristic cracked surface that's traditional for these cookies.

Cool completely on wire racks before removing from parchment paper. This prevents breaking and allows the texture to set properly.

Store in airtight containers with parchment paper between layers to maintain freshness and prevent sticking together.