

# Bademli Siyah Kurabiye

Rich chocolate almond cookies (Bademli Siyah Kurabiye) with roasted almonds. Gluten-free, easy to make, perfect with coffee or tea.

15

HAZIRLIK DK

10

PIRME DK

25

TOPLAM DK

4

PORSIYON

Medium

ZORLUK

Bademli Siyah Kurabiye

## Malzemeler

- 4.8 oz flour
- 2 tbsp cocoa powder
- 3.2 oz bitter chocolate
- 2 egg white
- 1 pack vanillin
- 1 cup unsalted butter
- 1 tsp salt
- 1 lb granulated sugar
- 1 cup powdered sugar

## Yapılışı

- Prepare for baking**

Preheat oven to 356°F (180°C). Line 2 baking sheets with parchment paper and set aside.
- Melt the chocolate**

Melt 4.8 oz dark chocolate in a double boiler over simmering water, stirring constantly until smooth and glossy, about 3-4 minutes. Remove from heat and let cool for 5 minutes.
- Cream butter and sugar**

Beat 2 tablespoons butter and 1 cup powdered sugar in a large bowl with an electric mixer until light and fluffy, about 3-4 minutes.
- Add eggs and vanilla**

Add 2 egg whites to the butter mixture and beat until well combined, about 1 minute. Mix in 1 teaspoon vanilla powder until evenly distributed.
- Incorporate dry ingredients**

Gradually add 3.2 oz almond flour to the mixture, mixing on low speed until just combined and no streaks of flour remain.
- Add chocolate and almonds**

Fold in the cooled melted chocolate and 1 cup chopped almonds using a wooden spoon or spatula, mixing gently until evenly distributed throughout the dough.

**7 Shape the cookies**

Using a cookie scoop or tablespoon, portion the dough into 1-inch balls and place on prepared baking sheets, spacing them 2 inches apart.

**8 Chill the dough**

Refrigerate the shaped cookies for 1 hour until firm to the touch and hold their shape when gently pressed.

**9 Bake the cookies**

Bake for 10 minutes until edges are set and centers look slightly soft but no longer shiny. The tops should feel firm when lightly touched.

**10 Cool and serve**

Let cookies cool on baking sheets for 5 minutes, then transfer to a wire rack to cool completely, about 15 minutes, before serving.

## ?puçlar?

Use room temperature ingredients for the best texture. Take eggs, butter, and other dairy ingredients out of the refrigerator at least an hour before baking to ensure even mixing and proper dough consistency.

Don't overbake the cookies - they should still look slightly soft in the center when you remove them from the oven. They will continue to cook on the hot baking sheet and firm up as they cool.

Chill the dough for at least 30 minutes before baking to prevent excessive spreading and help the cookies maintain their shape during baking.

Use a cookie scoop or ice cream scoop to ensure uniform cookie sizes, which helps them bake evenly and look professional.

Line your baking sheets with parchment paper to prevent sticking and make cleanup easier. Silicone baking mats work well too.

Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack. This prevents them from breaking while still warm and soft.

For extra flavor depth, add a pinch of sea salt on top of each cookie before baking - it enhances both the chocolate and almond flavors.

Store different types of cookies separately to prevent flavor transfer and maintain optimal textures.