

# Şekerli Kurabiye

Classic Turkish sugar cookies (Şekerli Kurabiye) made with butter, sugar, and vanilla. Soft, chewy texture with no chilling required!

30	10	40	8	Easy
HAZIRLIK DK	PİŞİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Şekerli Kurabiye

## Malzemeler

- 2 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp vanilla extract

## Yapılışı

- Prepare for baking**  
Preheat oven to 350°F (175°C). Line two baking sheets with parchment paper.
- Make the dough**  
Beat 2 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt together in a medium bowl until combined.
- Cream 1 cup softened butter and 1 cup granulated sugar in a large bowl with an electric mixer on medium speed for 3-4 minutes until light and fluffy.
- Beat in 1 egg and 1 teaspoon vanilla extract until fully incorporated, about 1 minute.
- Add the flour mixture to the butter mixture and mix on low speed just until the dough comes together and no streaks of flour remain.
- Shape and bake**  
Scoop dough into 1.5-inch balls using a cookie scoop or tablespoon and place them 2 inches apart on the prepared baking sheets.
- Gently flatten each ball with your palm or the bottom of a glass until they're about ½ inch thick.
- Bake for 10-12 minutes until the edges are lightly golden brown and the centers look just set but still soft.
- Cool cookies on the baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving.

## Notlar

Use room temperature eggs for better incorporation into the butter mixture. Take eggs out of the refrigerator 1-2 hours before baking, or place them in warm water for 5-10 minutes to quickly bring to room temperature.

Cream butter and sugar for the full 3-4 minutes to achieve maximum fluffiness. The mixture should be pale and visibly increased in volume - this creates the tender texture that makes these cookies special.

Avoid overmixing once flour is added. Mix just until the flour disappears to prevent tough, dense cookies. The dough should come together but still look slightly shaggy.

Line baking sheets with parchment paper rather than greasing. Parchment prevents sticking without adding extra fat that can cause spreading, and makes cookie removal effortless.

Chill shaped cookies for 15 minutes before baking if your kitchen is warm. This prevents excessive spreading and helps cookies maintain their shape, especially important for cut-out designs.

Remove cookies from the oven when edges are just set but centers still look slightly underdone. They'll continue cooking on the hot pan and finish perfectly without becoming overbaked.

Cool cookies completely on the baking sheet for 5 minutes before transferring to wire racks. This prevents breaking while the cookies are still soft and fragile from the oven heat.