

PERFECT HAPPINESS COOKIES

Recipe from Emel Erciyes Sağıroğlu



**This recipe is particular Gluten-Free, Healthy, High-Protein, Low-Sugar.
If you eat a piece of cookie, You are happy☺**

Presentation offer: The cookies with a cup of Turkish Tea

- **Yield** 42 cookies
- **Time**
For preparing time: 30 minutes
For cooking time: 30 minutes

INGREDIENTS

Liquids

2/3 tea glass olive oil
4large egg
1tea glass yogurt

Solids

2water glass buckwheat fine granules(the buckwheats grains by using a mixer)
2water glass green lentils fine granules(the green lentils grains by using a mixer)
1water glass sugar + plus 3tablespoon of sugar
3,5tablespoon of hazelnut+almond+walnut large-grained mixture
1baking powder (10 g)
1vanilla powder (5 g)
1teaspoon of cinnamon powder
1teaspoon of sea salt

+for a spread on the cookies; 1 egg yolk
+for on the empty baking tray before putting on the unbaked cookies; put and spread a small amount of butter, and after that a sprinkle with a small amount of rice grain by hand

Tricks:

All materials don't have any gluten contents

Before using all materials that have to reach room temperature.

The oven temperature is room temperature before baking it.

PREPARATION

1. Put the other materials that except for sugar, lentils fine granules, and buckwheats fine granules in a stand mixing bowl. The materials mix with a handheld whisk. (Do not mix for too long; if you beat the mixture until super light and fluffy, that will cause the cookie to deflate later when cooking.)
2. Add the remains and mix until evenly combined.
3. The soft dough like as thick as an earlobe gets it by using a rubber spatula, and after works with hands until combined.
4. The soft dough spreads on the baking tray. Shape the cookies and divide them into equal pieces.
5. Heats the oven to 210 degrees(that set the top and bottom of heaters).
6. Bake the cookies for 30 minutes, until the cookies are puffed and golden at the edges.
7. Allow the cookies to cool on the baking tray; they will continue firming up as they cool. Once cooled, eat! (These cookies will keep in an airtight container for up to 3 days. The cookies will keep for up to 2 days in the fridge)

Bon appetite!

16.11.2020