Ingredient List

**Turkish Orange Cookie**

1 Egg

208 gr sugar (1 cup)

100 ml corn oil - corn (between 1/3-1/2 cup)

3 Oranges (will get the zest and the juice)

1 Lemon

1 tsp baking soda

10 gr baking powder (2 ¼ tsp)

2 tsp vanilla

3-3.5 cups flour

1.5 c sugar for topping – set aside for later.

Pre-heat your oven at 355 F.

First mix egg, oil, and sugar.

Add orange juice to this mix and the zest of the oranges.

Mix altogether.

Add one cup flour, baking soda, and 3-4 drops of lemon juice on top of the baking soda.

Add vanilla

Add baking powder

Mix all. May add more flour carefully in small portions checking the texture. It should be a soft texture.

We will bake them, 355 F for 20 minutes.

NOTE: While the cookies are baking, zest one orange and mix the zest with 1.5 Cups sugar. Use as topping when the cookies are done.

A glass of beer on a plate

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