

SÝRKELÝ KURABÝYE (çörekotlu)

Kategori : Börek ve Kekler

Yayýnlayan [Admin](#) 2015/10/20

Normal

0

21

false

false

false

MicrosoftInternetExplorer4

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">MALZEMELER

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US"> 1-Ýki yumurtanýn aký

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">2- bir subardađý sývý yađ+250gr. Tereyeđý

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">3-bir yemek kaýýđý peker

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">4- bir tatlý kaýýđý tuz

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">5 – bir tatlý kaýýđý pul biber

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">6- bir tatlý kaýýđý karbonat

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US"> 7 bir yemek kapýđýndan biraz fazla sirke

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">8- bir orta boy ay bardađý dolusu örekotu

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">9 –yedi su bardađý silme dolusu veya biraz daha fazla un

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">10-bir tatlý kapýđý mahlep (olmasa da olur)

none;text-autospace:none" class="MsoNormal">

115%;font-family:Calibri;mso-bidi-font-family:Calibri;mso-ansi-language:EN-US">YAPILIBI: Bütün malzemeyi karýptýrarak kulak memesi ymuþaklýđýnda bir hamur yap.birer lokmalýk paralar kopar.avu içinde yuvarla.biraz bastýr .tepsiye az aralýklarla diz. Üzerine býakla + þeklinde izik at veya atal batýrarak þekillendir. Önceden 170 derecede ýsýtýmýþ fýrýnda pembelepinceye kadar pipir. Wwwpervinengin.net

/* Style Definitions */

table.MsoNormalTable

{mso-style-name:"Normal Tablo";

mso-tstyle-rowband-size:0;

mso-tstyle-colband-size:0;

mso-style-noshow:yes;

mso-style-parent:"";

mso-padding-alt:0cm 5.4pt 0cm 5.4pt;

mso-para-margin:0cm;

mso-para-margin-bottom:.0001pt;

mso-pagination:widow-orphan;

font-size:10.0pt;

font-family:"Times New Roman";

mso-ansi-language:#0400;

mso-fareast-language:#0400;

mso-bidi-language:#0400;}