

Sheqerpare (Albanian semolina syrup cookies)

Makes ~22–24 · ~45–50 minutes · Easy, pantry-friendly



Photo: courtesy of Lambros

Ingredients

Syrup

- 400 ml water
- 350 g sugar
- 1 tbsp lemon juice (or a strip of lemon peel)
- 1 tsp vaniljsocker (optional)

Cookies

- 120 g sugar
- 100 g soft butter (room temperature)
- 60 ml rapeseed oil
- 1 large egg + 1 egg yolk (save a little yolk to glaze)
- 1 tsp vaniljsocker, 1 pinch salt
- 150 g mannagryn (wheat semolina)
- 220 g vetemjöl (all-purpose flour)
- 1½ tsp baking powder
- To top: almonds (optional) + 1 tsp milk to loosen the glaze

Steps

- 1 **Syrup first.** Bring water + sugar to a simmer; cook 8–10 min until slightly syrupy. Stir in lemon (and vaniljsocker if using). Cool to room temp.
- 2 **Heat oven.** 180 °C (fan 160 °C). Line a tray with baking paper.
- 3 **Dough.** Beat butter + sugar until pale. Mix in oil, egg, yolk, vaniljsocker, salt. Fold in mannagryn, vetemjöl and baking powder to a soft dough.
- 4 **Shape.** Roll walnut■size balls (~25 g). Set on tray, lightly flatten. Brush tops with a little yolk mixed with 1 tsp milk. Press an almond on each if you like.
- 5 **Bake.** 18–22 min until golden.
- 6 **Soak.** While hot, slowly ladle the cooled syrup over cookies on the tray. Rest 10–15 min to absorb; turn once for even soaking.
- 7 **Serve.** Slightly warm or at room temp. Store in a tin; they keep well.

Notes

No semolina? Use standard Swedish wheat semolina (mannagryn). Add lemon or orange zest to the dough for extra aroma. For drier cookies, use a bit less syrup; for softer, use it all.