Akşehir cheese baklava

Whole recipe

Ingredients

100 g	Egg 2 pc
700 g	Wheat flour 6½ glass
206 g	Milk 1 glass
42 g	Lemon ½ pc
64.5 g	Sunflower oil ¼ glass
6 g	Salt 1 tsp
400 g	Wheat starch
800 g	Lor cheese
500 g	Butter 2½ glass
1.5 kg	Sugar 8¾ glass
1 kg	Water 5 glass
5.2 g	Lemon juice 1 tsp

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Knead the eggs, flour, milk, juice of half a lemon, oil and salt into a soft dough.
2. Divide the dough into 14 balls and roll each out using the starch. Lay 7 sheets in a tray, spread the lor cheese over them, top with the other 7 sheets and cut into squares.
3. Pour the butter over the top and bake in an oven preheated to 180 °C.
4. Make the syrup with the sugar, water and lemon juice.
5. Once the baklava has cooled, pour the hot syrup over it, let it soak briefly and serve warm.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 978 (Akşehir Belediyesi)
tatname.com/en/tarif/aksehir-peynir-baklavasi