Bartın Ramadan simit (molasses-dipped ring bread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
300 g	Water 1½ glass
8 g	Salt 1¼ tsp
8 g	Mulberry molasses
600 g	Water 3 glass

Allergens

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

Method

1. Mix the flour, 300 ml water and salt in a wide bowl and knead 40-45 minutes into a stiff dough.
   40 min
2. Rest the dough 5-6 minutes, divide into 30-40 g pieces, roll them and join the ends into rings.
   5 min
3. Thin the mulberry molasses with 600 ml water and boil 12-15 minutes. The mixture should stay fluid. Let it cool.
   12 min
4. Soak the rings in the molasses mixture 3-5 minutes, lift them onto a board and dry in the oven for 4-5 minutes.
   3 min
5. Bake the rings at 200 C for 30-40 minutes, until cooked through.
   30 min

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