# Brakana syrup dessert

**Whole recipe**

## Ingredients

| | |
|---|---|
| **400 g** | Wheat flour<br>3¾ glass |
| **413 g** | Milk<br>2 glass |
| **250 g** | Solid fat (katı yağ) |
| **369 g** | Sunflower oil<br>2 glass |
| **100 g** | Egg<br>2 pc |
| **34 g** | Egg yolk<br>2 pc |
| **2 g** | Baking soda<br>½ tsp |
| **10 g** | Baking powder<br>2¼ tsp |
| **800 g** | Sugar<br>4¾ glass |
| **1 kg** | Water<br>5 glass |

## Allergens

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

## Method

1. Boil the solid fat, oil and milk in a pot. Add the flour, turn off the heat, knead, and let it cool.
2. Add the whole eggs and yolks to the cooled dough; it must be cold so the eggs do not cook. Add the baking powder and bicarbonate and knead.
3. Divide the dough into balls and press a shallow dip in the middle of each. Place on a tray and bake at 180 °C until just starting to turn pink.
4. Boil the sugar and water together to make the syrup.
5. Pour half of the hot syrup over the hot balls. Return the tray to the oven until lightly browned.
   **5 min**
6. Pour the remaining syrup over the dessert. Cover with an upturned tray and let it soak. Serve once cool.

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