Çankırı hoşmerim (salted flour and butter dessert with honeycomb)

Whole recipe

Ingredients

9 g	Salt 1½ tsp
70 g	Water ¼ glass
250 g	Butter 1¼ glass
500 g	Wheat flour 4¾ glass
500 g	Honey 1¾ 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 salt and water in a small pot, then let it cool until lukewarm.
2. Heat the butter in a wide pan. Add the flour little by little and roast, stirring, until it is firm like halva.
3. Before the flour browns, add the lukewarm salted water. Cook, stirring with a wooden spoon, until the mixture no longer sticks to the spoon.
4. Transfer to a serving plate and press it down with a spoon. Top with the honeycomb and serve hot.

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 783 (Çankırı Belediyesi)
tatname.com/en/tarif/cankiri-hosmerim-tatlisi