Çankırı cut-dough kadayıf

Whole recipe

Ingredients

500 g	Wheat flour 4¾ glass
150 g	Egg 3 pc
92.1 g	Sunflower oil ½ glass
103 g	Milk ½ glass
46 g	Yogurt
3 g	Salt ½ tsp
20.2 g	Grape vinegar 1¼ tbsp
500 g	Wheat starch
500 g	Cornstarch 4½ glass
250 g	Butter 1¼ glass
150 g	Peanut
1.19 kg	Sugar 7 glass
1.6 kg	Water 8 glass
42 g	Lemon ½ pc

Allergens

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

Method

1. Mix and knead the flour, eggs, oil, milk, yoghurt, salt and vinegar in a bowl. Cover with cling film and rest for 1 hour.
   1 h
2. For the syrup, boil the sugar, water and the juice of the lemon in a pot, then leave to cool.
3. Divide the rested dough into 20 pieces. Mix the two starches and use them to roll each piece out to 15-18 cm. Stack them, cover with cling film and rest for 30 minutes.
   30 min
4. Roll each piece into a 60-65 cm sheet, 1 mm thick. Spread on a clean cloth and dry for 3-5 minutes.
   3 min
5. Stack the sheets, wrap two at a time around a rolling pin, slide the pin out and cut into 3-4 mm strips.
6. Grease a 60 cm tray with butter. Arrange the peanuts in four-petal flower shapes and place the cut dough on top.
7. Pour melted butter over the top. Bake in a 170-180 °C oven for 15 minutes.
   15 min
8. Lower the oven to 150 °C and bake for another 35-40 minutes.
   35 min
9. Once slightly cooled, put a same-size tray on top and flip. Cut into squares, pour over the warm syrup and serve.

Last changed: November 1, 2026
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