Çerkeş lokum (baked yeast pastry)

Whole recipe

Ingredients

1.03 kg	Milk 5 glass
2.5 kg	Wheat flour 23¾ glass
42 g	Fresh yeast (compressed)
500 g	Vegetable shortening
24 g	Salt 1¼ tbsp
100 g	Water ½ glass

Allergens

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

Method

1. Warm the milk for 2-3 minutes, pour it into a deep bowl and melt the vegetable fat into it by hand.
   2 min
2. In another bowl mix the lukewarm water, salt and crumbled fresh yeast, and wait about 10 minutes for the yeast to foam.
   10 min
3. Add the yeast mixture to the milk and fat, add the sifted flour and knead for 10-15 minutes. The dough should be fairly firm. Rest it at room temperature for about 1 hour.
   10 min
4. Divide the dough into 200-250 g balls, cover and rest for 15 minutes. Roll each into a rectangle on a floured surface, mark a diamond pattern with a dough comb and cut into pieces 6 cm wide and 11-16 cm long.
   15 min
5. Arrange on a tray and bake at 150 °C for 30-35 minutes until golden top and bottom. Let cool for 15-20 minutes.
   30 min

Last changed: November 1, 2026
TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1607 (Çerkeş Belediyesi)
tatname.com/en/tarif/cerkes-lokumu