Diyarbakır cimili (bread, walnut and molasses dessert)

Serves 6

Ingredients

500 g	White bread
265 g	Grape molasses 1 glass
200 g	Walnut 2 glass
100 g	Butter ½ glass

Allergens

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

Method

1. Cut the bread into small cubes.
2. Melt the butter in a pan and fry the bread cubes in it.
3. Add the walnuts and keep frying.
4. Add the molasses and stir until the bread absorbs it. Serve hot.

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tatname.com/en/tarif/diyarbakir-cimili-tatlisi