Erzurum dried apricot kaysefe

Serves 3

Ingredients

200 g	Dried apricot 1¾ glass
100 g	Butter ½ glass
130 g	Sugar ¾ glass

Allergens

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

Method

1. Soak the dried apricots in lukewarm water for 15 minutes, then rinse.
   15 min
2. Put the apricots in a pot, add the sugar and water and cook over medium heat until soft and the syrup is absorbed.
   10 min
3. Add the butter, cook 2 more minutes, transfer to a serving plate and usually serve warm.
   2 min

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TÜRKPATENT Coğrafi İşaret Portalı, tescil no 1643 (Erzurum Ticaret Borsası)
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