Hosmerim (flour and molasses dessert)

Serves 6

Ingredients

250 g	Butter 1¼ glass
423 g	Wheat flour 4 glass
265 g	Grape molasses 1 glass
200 g	Water 1 glass
198 g	Walnut 2 glass

Allergens

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

Method

1. Melt the butter, add the flour and roast until it reaches a halva-like texture.
2. Dissolve the molasses in the water, add it to the roasted flour and cook for 5 minutes, stirring so it does not form lumps.
   5 min
3. Transfer to a serving plate, sprinkle with the chopped walnuts and serve lukewarm.

Last changed: November 1, 2026
T.C. Amasya Valiliği, Amasya Mutfağı (2010)
tatname.com/en/tarif/hosmerim-ktb-amasya