Spoon halva (butter, flour and sugar)

Serves 4 · 1 h 30 min

Ingredients

250 g	Butter 1¼ glass
500 g	Wheat flour 4¾ glass
700 g	Sugar 4¼ glass

Allergens

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

Method

1. Turn the heat down, melt the butter gently, and add the flour once it has melted.
2. Roast the flour for 45-50 minutes over low heat, stirring without a break.
   45 min
3. Add the sugar and work it into the flour with a wooden spoon. Keep stirring for 5-10 minutes.
   5 min
4. Scoop portions with a spoon onto a tray and let them cool.

Last changed: November 4, 2026
Aydoğdu A., Mızrak M., Yöresel Yemeklerin Sürdürülebilirliğinde Standart Reçetelendirmenin Önemi: Kastamonu Mutfağı Örneği (2017)
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