Kırşehir höşmerim (milk and flour dessert)

Whole recipe

Ingredients

619 g	Milk 3 glass
423 g	Wheat flour 4 glass
100 g	Egg 2 pc
254 g	Sugar 1½ glass
28.8 g	Butter 2 tbsp
3 g	Salt ½ tsp
46.1 g	Sunflower oil ¼ glass

Allergens

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

Method

1. In a medium-deep bowl, whisk the eggs with the salt until smooth.
2. Add the milk and flour and mix into a batter of medium thickness.
3. Melt the butter and add it to the batter. Cook over medium heat, stirring constantly, without letting it brown.
   5 min
4. When the mixture starts to clump, add the sunflower oil and a third of the sugar. Turn off the heat once it stops being sticky and starts to fall apart into crumbs.
5. Transfer to a serving plate and sprinkle the remaining sugar over the top.

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