Konya gevrek (buttery type)

Serves 12 · 25 min

Ingredients

320 g	Wheat flour 3 glass
175 g	Butter 1 glass
5 g	Active dry yeast 1¼ tsp
34 g	Egg yolk 2 pc
16 g	Salt 1 tbsp
25 g	Sugar 5¾ tsp
92.1 g	Sunflower oil ½ glass
150 g	Water ¾ glass

Allergens

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

Method

1. Combine all ingredients in a bowl and knead until the dough is soft and elastic.
   20 min
2. Divide the dough, shape into cylinders about 3 cm thick, roll on the counter to the length of the tray and place on the tray.
3. Cut into 12-14 cm lengths before baking and bake at 180 °C for 25 minutes.
   25 min

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