Konya höşmerim (browned flour and cream dessert)

Whole recipe

Ingredients

250 g	Wheat flour 2¼ glass
250 g	Sugar 1½ glass
200 g	Clotted cream
206 g	Milk 1 glass
80 g	Butter ½ 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 clotted cream and butter together in a wide pan.
2. Sift in the flour and toast it, stirring, until it turns pink.
3. Add the warm milk and stir over low heat until it is absorbed.
4. Add the sugar and keep toasting for about 3 more minutes.
   3 min
5. Once it turns brown, transfer to a plate, shape it and serve hot.

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