Lokum (baked butter and flour cakes)

Whole recipe

Ingredients

340 g	Butter 1¾ glass
624 g	Wheat flour 6 glass
426 g	Water 2¼ glass
500 g	Egg 10 pc

Allergens

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

Method

1. Heat the butter in a pot, add the flour and stir until it turns light brown.
2. Pour in the water and keep stirring until it turns pasty. Remove the pot from the heat and leave the mixture to cool fully.
3. Add the eggs to the cooled dough and work it by hand into a soft dough.
4. Shape the dough into rounds roughly like small peaches, then make a dent in the middle of each using a fingertip.
5. Place the pieces in a greased baking tray and bake until they take on a delicate colour.

Last changed: November 1, 2026
Turabi Efendi, Turkish Cookery Book (1864)
tatname.com/en/tarif/lokum-hamur-keki-turabi