Osmancık malak dessert (flour dough with grape molasses)

Whole recipe

Ingredients

200 g	Butter 1 glass
1 kg	Water 5 glass
10 g	Salt ½ tbsp
1 kg	Wheat flour 9½ glass
1.33 kg	Grape molasses 5 glass
300 g	Walnut 3 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 deep pot, melt 100 g of the butter, add the water and wait for it to boil.
2. Once the water boils, add the salt.
3. Add the flour gradually and cook over low heat, stirring constantly, for 7-10 minutes. Avoid lumps; the dough should be thick enough to scoop in spoonfuls.
   7 min
4. Take off the heat and rest for 3-5 minutes. Spoon it in pieces onto a wide plate.
   3 min
5. Heat the molasses in another pan, stirring, and take it off before it boils. Pour over the dough so that every part is coated.
6. Melt the other 100 g of butter and pour it over. Sprinkle with walnuts and serve.

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