Osmaniye yoghurt kömbe (sweet yoghurt flatbread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
70 g	Sugar ½ glass
200 g	Strained yogurt
184 g	Sunflower oil 1 glass
10 g	Baking powder 2¼ tsp
10 g	Kömbe spice mix
80 g	Wheat flour ¾ glass
1 kg	Strained yogurt
500 g	Sugar 3 glass
100 g	Butter ½ glass
20 g	Cornstarch

Allergens

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

Method

1. Knead the flour, yoghurt, sugar, oil, baking powder and spice mix into a medium-firm dough.
2. Rest the dough for 10 minutes.
   10 min
3. Spread the dough by hand in one thick layer in a greased tray, with a hollow in the middle and raised edges.
4. For the filling, mix the flour, strained yoghurt, sugar, melted butter and starch. Pour it into the middle of the dough.
5. Bake in a 180 degree oven.
   40 min
6. Rest for 10-15 minutes, then cut into triangles or squares and serve.
   10 min

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