Siirt gebole dessert

Whole recipe

Ingredients

600 g	Water 3 glass
5 g	Salt ¾ tsp
300 g	Wheat flour 2¾ glass
206 g	Milk 1 glass
200 g	Sugar 1¼ glass
50 g	Butter ¼ glass
265 g	Grape molasses 1 glass
50 g	Walnut ½ glass

Allergens

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

Method

1. Put the water in a deep pot, add the salt and bring to a boil.
2. Whisk the flour and milk in a deep bowl until smooth.
3. Slowly add the flour mixture to the boiling water. Add the sugar and butter and stir constantly. After it boils, stir 2-3 more minutes and turn off the heat.
   2 min
4. Before it cools, pour the dough into a wet shallow tray or plate so it does not stick. Let it cool for 30-45 minutes.
   30 min
5. Cut the cooled dough into squares or diamonds. Drizzle with the grape molasses and top with crushed walnuts. Serve warm or cold.

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