Flour halva

Whole recipe

Ingredients

423 g	Wheat flour 4 glass
250 g	Butter 1¼ glass
507 g	Sugar 3 glass
619 g	Milk 3 glass

Allergens

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

Method

1. Put half of the sugar with the milk on low heat and let it come to a simmer.
2. Melt the butter in a pot.
3. Add the flour and roast over low heat, stirring with a wooden spoon, until pink, then take it off the heat.
4. Pour the boiling sweet milk over the flour and stir quickly so no lumps form.
5. Return the pot to the heat and cook with the lid on until the liquid is absorbed.
6. Take it off the heat and wait 5 minutes.
   5 min
7. Open the lid, pour the remaining sugar on top and turn the halva over now and then.
8. Cover again and rest for 10 minutes.
   10 min
9. Stir once more and shape it with a spoon onto a serving plate.

Last changed: November 1, 2026
T.C. Millî Eğitim Bakanlığı, Tahıl Tatlıları (2019)
tatname.com/en/tarif/un-helvasi-megep-tahil-tatlilari