Yağlı ballı (griddle-cooked buttered sugar flatbread)

Whole recipe

Ingredients

1 kg	Wheat flour 9½ glass
6.1 g	Salt 1 tsp
250 g	Butter 1¼ glass
507 g	Sugar 3 glass
184 g	Sunflower oil 1 glass

Allergens

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

Method

1. Mix the flour and salt, add water and knead; the dough should be of medium firmness.
2. Divide the dough into small pieces and shape each into a ball. Sprinkle flour so the dough does not stick, then roll out the sheets.
3. Grease each sheet with the oil, then add the butter and sugar.
4. Fold in from the edges to make a square. Cook it on a griddle (sac), turning constantly.

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