

# Print Recipe

## İzmir Gevrek Recipe

### Ingredients

- 2 cups of flour,
- 1 cup of warm water,
- 1/2 teaspoon instant yeast,
- 1 wiping teaspoon of salt,
- 1/2 cup water,
- 1/2 cup molasses,
- 1 cup roasted sesame seeds.

### Preparation

1. Mix water and yeast in a mixing bowl,
2. Start by stirring the flour gradually,
3. Add the salt,
4. Add the remaining flour gradually and knead until you obtain a soft dough,
5. Cover and rest the dough for 10-15 minutes.,
6. After the dough is raised, take water and molasses to a saucepan and bring to boil,
7. After it starts to boil decrease the heat,
8. Knead the dough again and divide it into four pieces,
9. Take one piece and press it back and forth with both hands to make a strip,
10. Connect and press the two ends of the strip to secure it,
11. Put the gevrek in the boiling pot, boil for 10-15 seconds, and strain it from the pot and put it on a plate with sesame seeds and cover with sesame seeds,
12. Prepare the remaining three pieces in the same way and place them on a tray with wax paper,
13. Bake in a preheated oven at 240 degrees until golden brown.