



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Lollipops

Saplı Şeker



1 cup granulated sugar
1/2 cup water
3 tbsp liquid sour cherry jam
1/2 tsp lemon juice
Inodorous almond oil

- # Put granulated sugar and water into a small pot, place the pot over medium heat.
- # Stir it time to time. When it starts to boil, add sour cherry jam in it.
- # Keep it boiling over low heat. When it reaches to a low consistency, add lemon juice in it.
- # When it turns to hard a little, pick a few drops from the mixture and drip them onto a plate. If the drops solidify quickly and turn to little candy balls, the mixture is cooked.
- # You can check it by placing a spoon onto the drops on the plate and remove the spoon from there. If the drops turn to sticks, the mixture is cooked.
- # Grease the icebox with almond oil. Pour the hot mixture into the greased icebox.
- # Dip the sticks into the cooling down mixture, after waiting for a while.
- # When the lollipops cool down at room temperature, remove them from the icebox and serve.

Note: You can use any kind of red jam for preparing lollipops.