



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

## Baklava with Cream

Kaymaklı Baklava



3 eggs  
2 cups water  
1 tbsp yogurt  
3 tbsp sunflower oil  
1 tsp salt  
Flour, as much as the mixture gets in  
12 ounces butter

For Rolling Out:  
2 cups wheat starch

For Cream:  
4 cups milk  
5 tbsp semolina

For Syrup:  
4 cups granulated sugar  
4 cups water  
Juice of half lemon

# Prepare the syrup and let it cool down.

# Pour the milk into a pot, and add semolina in it for the cream. Cook this mixture over medium heat, until it reaches to medium consistency. Then remove it from the stove. Stir it time to time, to prevent its solidification.

# Break the eggs into a mixing bowl, and add yogurt, sunflower oil and water on it. Mix it well. Add salt into this mixture, and add flour into the mixture little by little, until it reaches low-medium consistency while kneading the mixture. Rest the dough for 15 minutes.

# Divide the dough into 30 equal pieces. Roll out each of the pieces over starch sprinkled bench, as thin as you can. Place 15 of these rolled dough pieces onto the greased medium size baking tray. You can cut the edges of the rolled out dough pieces, if they are larger than the tray. Then, place these cuts onto the rolled out dough piece in the tray. Pour melted butter all over the each piece of rolled out dough, after placing it onto the tray.

# Place the cool cream over the 15th layer, by flattening it. Then place the remaining 15 piece of rolled out dough over the cream layer by the same way.

# Pour the remaining melted butter all over. Slice it, however you want.

# Bake it in the oven, which is preheated to 356F, until the color of the baklava turns into golden yellow.

# Pour cold syrup all over urgently, after removing the baklava from the oven. You can serve it, after the baklava soaks the syrup.

**Note:** You can use natural cream instead of preparing the cream in the recipe.