



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

Kaymaklı Ekmek Kadayifi

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1 Turkish crumpet
3 + 1/2 cups granulated sugar
3 + 1/2 cups water
Juice of quarter lemon
Turkish cream

- # Place the Turkish crumpet into a baking tray which is a little bit bigger than itself.
- # Add water until it get 1 inch higher than the crumpet, and warm it for 15 minutes.
- # Drain its water.
- # Boil the syrup, and add lemon juice 5 minutes earlier than removing it from the stove, and make the syrup a little thick.
- # Pour the syrup all over the drained crumpet, place the crumpets with its tray over low heat, and make the crumpet soak the syrup.
- # When the crumpet cools down, cut it into 2x4 inches pieces.
- # Place cream between these pieces and roll them as cigarette.
- # Serve.

Note: You can place the cream on the top also.