



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

---

## Dry Halva

Kuru Helva



1 cup flour  
3/4 cup granulated sugar  
1/2 cup melted margarine  
1/3 cup walnut  
1 tbsp cinnamon

- # Put the flour into the pot, roast over medium heat without adding margarine, until it turns pink.
- # Add the margarine, mash for getting a good mixture.
- # After the flour soaks all the margarine, add granulated sugar, mix, don't melt the sugar, it should be crispy.
- # Finally add thickly pounded walnut, remove from the stove.
- # Place on a small plate, force on it by the back side of the spoon for flattening it, sprinkle cinnamon all over.
- # Serve with Turkish tea.

**Note:** There is any need to rest this halva before serving as we do for other halva recipes.