

Authentic Turkish Lavas Puff Bread

Yield: 6 min
Total Time: 150 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-lavas-puff-bread-recipe>

Ingredients:

- 2 1/2 teaspoons active dry yeast
- 1 1/4 cups warm water
- 2 teaspoons sugar
- 4 tablespoons unsalted butter or margarine
- 3 1/2 cups flour
- 2 1/2 teaspoons fine salt
- sesame seeds for garnish, optional
- nigella seeds for garnish, optional

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 20 milligrams
4. Fat: 9 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 5 grams
8. Sodium: 990 milligrams
9. Sugar: 2 grams

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