

# Homemade Turkish Simit

Yield: 6 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-gevrek-recipe>

## Ingredients:

- 4 cups flour 3 + ¼ cup
- 2 tablespoons instant yeast
- 1 teaspoon salt
- 1 1/4 cups warm water
- 1/2 cup molasses grape or date
- 1/4 cup water
- 1 tablespoon flour
- 2 1/16 cups toasted sesame seeds
- 4 cups flour 3 + ¼ cup
- 2 teaspoons instant yeast
- 1 teaspoon salt
- 1 1/4 cups warm water

## Nutrition:

1. Calories: 990 calories
2. Carbohydrate: 161 grams
3. Fat: 27 grams
4. Fiber: 11 grams
5. Protein: 26 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 810 milligrams
8. Sugar: 15 grams

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