

Turkish Lokma

Yield: 4 min

Total Time: 105 min

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

Ingredients:

- 1 cup lukewarm water
- 2 cups all purpose flour
- 1 tablespoon instant dry yeast
- 1 egg
- 1 tablespoon sugar
- 1 pinch salt
- 1 cup sunflower oil for frying
- 1/4 cup oil extra, to dip a teaspoon when dropping dough balls into hot oil
- 2 cups sugar
- 2 cups water
- 1 tablespoon lemon juice

Nutrition:

1. Calories: 1250 calories
2. Carbohydrate: 152 grams
3. Cholesterol: 55 milligrams
4. Fat: 70 grams
5. Fiber: 2 grams
6. Protein: 8 grams
7. SaturatedFat: 6 grams
8. Sodium: 105 milligrams
9. Sugar: 103 grams

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