

# ?am Tatls?

Traditional Turkish ?am Tatls? with semolina and yogurt in sweet syrup. Easy authentic Middle Eastern dessert recipe with step-by-step instructions.

15

HAZIRLIK DK

35

PI?IRME DK

50

TOPLAM DK

6

PORSIYON

Medium

ZORLUK

?am Tatls?

## Malzemeler

- 4 cup semolina
- 1 cup plain yogurt
- 3 cup granulated sugar
- 1 cup tahini
- 1 pack baking powder
- 3 cup water
- 2 tbsp fresh lemon juice

## Yapılı??

- Make the sugar syrup**

Combine 3 cups water and 1 cup sugar in a medium saucepan. Bring to a boil over medium-high heat, stirring until sugar dissolves completely. Reduce heat to medium-low and simmer for 8-10 minutes until syrup coats the back of a spoon lightly. Remove from heat and set aside to cool completely to room temperature.
- Prepare the semolina mixture**

In a large bowl, whisk together 3 cups semolina, 1 cup yogurt, and 1 cup sugar until no lumps remain. Cover tightly with plastic wrap and let rest at room temperature for exactly 2 hours to allow semolina to absorb the moisture and soften.
- Preheat oven to 180°C (350°F).** Generously grease a 9x13-inch baking dish with butter or cooking spray, making sure to coat corners and sides.
- Add 1 pack baking powder** to the rested semolina mixture and gently fold in with a spatula until just combined, about 10-15 gentle strokes. Do not overmix or the texture will become tough.
- Assemble and bake**

Pour the semolina batter into the prepared baking dish and spread evenly with an offset spatula. Drizzle 2 tablespoons tahini over the surface and use the spatula to swirl it gently into decorative patterns.
- Bake for 35-40 minutes** until the top is golden brown and springs back lightly when touched, and a toothpick inserted in the center comes out with just a few moist crumbs attached.
- Remove from oven** and immediately pour the cooled sugar syrup evenly over the hot cake, starting from the edges and working toward the center. Let stand for 30 minutes to allow syrup to absorb completely.

8 Cool completely to room temperature, about 2 hours, before cutting into diamond or square shapes. Serve at room temperature.

## ?puçlar?

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Allow the semolina and yogurt mixture to rest for exactly 2 hours - this crucial step lets the semolina absorb moisture and swell, creating the signature texture.

Ensure your syrup is completely cool before pouring over the hot cake to prevent the dessert from becoming soggy or falling apart.

Stir tahini well before spreading, as natural oils separate - this ensures even distribution and prevents clumping.

Use room temperature yogurt for better mixing and more even texture in the final dessert.

Don't skip greasing the baking dish thoroughly - tahini can stick, and proper greasing ensures easy removal and serving.

Test doneness with a toothpick in the center - it should come out with just a few moist crumbs attached, not completely clean.

Cut the dessert only after it has cooled to room temperature to prevent crumbling and ensure clean slices.

Toast nuts lightly before adding for enhanced flavor and better texture contrast.