

Today, I'm very excited to share my best Turkish delight recipe with you that you'll like, even your family and friends also love it.

I'll guide to step by step and tell you what ingredients you need to make the perfect Turkish delight.

So, let's move on without wasting your time.

What is Turkish Delight?

Turkish Delight, also called Lokum, is a chewy candy with a soft, squishy texture. It's usually filled with chopped pistachios and coated in powdered sugar. This sweet treat has been around since the 1700s in Turkey and Iran.

Traditionally, Turkish Delight is flavored with rosewater. But there are many other options! I like to mix rosewater, orange, and raspberry flavors. The rosewater is there, but it's not overpowering. The orange and raspberry flavors make a really nice, bright taste.

Now, let's take a look at what ingredients you need to make Turkish delight,

Turkish Delight Ingredients

To make homemade Turkish Delight, you'll need these ingredients:

Best Easy Turkish Delight Recipe (Lokum)

- Granulated sugar
- Water
- Lemon juice
- Cornstarch
- Cream of tartar
- Rosewater
- Orange extract
- Raspberry extract
- Salt
- Pistachios
- Powdered sugar
- Red food coloring

You don't have to use all these ingredients. You can skip the rosewater, pistachios, and food coloring if you want. But I think they make the Turkish Delight taste and look amazing!

If you don't like nuts or have allergies, you can leave out the pistachios for a smooth texture.

Want to try something different? Experiment with different extracts and other fun ingredients to create your own special Turkish Delight flavors!

Turkish Delight Recipe: How to Make?

Making Turkish delight is like putting together a puzzle. Timing is key, and a candy thermometer is your guide. To start, you'll need to get ready for the sticky business. Here's what you need to do:

Step 1: Prepare Your Workspace

First, get your area ready. Put two large 4-6 quart stock pots on the stove. Attach a candy thermometer to one of the pots. Set out a 9x9 inch baking dish. Line it with foil and spray it with nonstick cooking spray. Set it aside.

Step 2: Make the Sugar Syrup

In the pot with the thermometer, pour 4 cups of sugar and 1 ½ cups of water. Turn the heat to high and bring it to a boil. Keep boiling until the syrup reaches 240 degrees F.

Step 3: Make the Cornstarch Paste

While the syrup boils, pour the remaining 2 ¾ cups of water into the second pot. Whisk in the lemon juice, cornstarch, and cream of tartar until there are no lumps. Turn the heat to high and whisk until the mixture becomes a thick white paste like petroleum jelly. Make sure there are no lumps.

Step 4: Combine the Syrup and Paste

When the syrup reaches 240 degrees F, carefully pour it into the cornstarch paste a little at a time. It's best if you have help for this step. Mix well to avoid clumps.

Step 5: Cook the Mixture

Turn the heat to medium and simmer, stirring occasionally. Cook until the mixture looks like thick golden-orange jelly. Keep whisking well to avoid clumps.

Step 6: Add Flavors and Colors

Turn off the heat. Stir in rosewater, raspberry extract, orange extract, and salt. Add food coloring if you want.

Step 7: Pour the Mixture

Pour half of the mixture into the prepared baking dish. Quickly sprinkle with chopped pistachios. Pour the rest of the mixture over the top before it cools and gets too thick to pour. If you don't mind where the pistachios end up, you can mix them into the candy mixture and pour it all at once.

Step 8: Chill the Candy

Put the dish in the refrigerator and chill until firm. Once firm, turn the candy out onto a cutting board and peel off the foil.

Step 9: Cut and Coat

Use a sharp knife to cut the candy into about 100 small squares. Add powdered sugar to the empty baking dish. As you cut the candy, shake each piece in the powdered sugar to coat all sides.

Step 10: Store the Candy

Move the coated Turkish Delight to an airtight container. Store it at room temperature for up to 4 weeks. The candy will soften as it sits.

Enjoy these sweet, fruity treats with your family!

Varieties of Turkish Delight

Rosewater is a popular flavor, but you can try many others. Once you start making it at home, you'll come up with your own versions. In Turkey, you can find many flavors like mint, orange, lemon, bergamot, cinnamon, and orange blossom water.

Nuts are common too. Add about 2 ounces (or ½ cup) of chopped nuts like pistachios, walnuts, hazelnuts, or almonds to your candy.

Tips for Making Turkish Delight

- Use a candy thermometer to reach the right temperature (250°F) for setting the candy.
- If the candy hasn't set, let it sit for another 8 hours or even a day, depending on humidity and room temperature.
- Homemade Turkish Delight is softer than store-bought ones since it has no preservatives.
- Let the Turkish Delight air dry for 24 hours after cutting it to prevent sweating.

Last Words

Here we have the ideal Turkish delight recipe that you can use to prepare a tasty treat. Remember to follow the steps mentioned in this article to prepare this time-honored dessert, as well as check out the possible variations and read helpful tips to enjoy it to the fullest.

FAQs About Turkish Delight Recipe

How to store Turkish delight?

Keep Turkish delight in an airtight glass or metal container in a cool, dry place at room temperature. It is best to store it in a cupboard or pantry in which the container does not come with contact to heat or direct sunlight. In its preparation it will keep fresh for up to one month. Do not store it in the refrigerator because it also causes the candy to sweat and lose its moisture.

Can I give Turkish delight as a gift?

Turkish delight has to be sweet for it makes beautiful gifts during festive occasions. If you would like to pack it for giving it as a gift, then the appropriate way is to dust some powder like cornstarch on a paper bag to avoid the candies sticking to each other. You can add some edible glitter in order to bring touch of something festive. Put the words together in a bag and pass the bag around to have friends and family guess what it is.