

# SWEET PUMPKIN

Hello everyone! Today, I will introduce you dessert which is one of the old Turkish sweets (crunchy zucchini) and explain its preparation. We all know that old tastes are better and healthier than today. And this sweet is healthy and beautiful. Although this dessert is not known by many people in the present time, I think I would say try this dessert. It is a dessert that you will never regret once you eat. Here is the recipe of our dessert;

3 lbs pumpkin (1500gr)

2-3 cups sugar

1/2 cup walnuts or pecans

thickened cream (optional)



Cut the pumpkin in chunk larger than bite size (you can cut them in any size you like). Clean the seeds inside and peel the pumpkin chunks. Place them in a large pot and spread the sugar evenly on the surface. Let them stand for 3-4 hours, for sugar to dissolve. After you see the sugar dissolved, place the pot on a low-medium heat and cook for 40-50 minutes until the pumpkins are darkened in color. The water should be mostly drained.

When they are cooled; garnish them with thickened cream, walnuts, pecans or any kind of nuts. ENJOY

