**rose flavored dessert ( güllaç )**

4 sheets of güllaç

1 kg milk

2 cups sugar

½ cup walnuts

1 teaspoon cinnamon

2 tbsp rose water

Boil milk and sugar.

Mix walnuts and cinnamon.

Break güllaç sheets to several pieces and place in a deep service bowl adding boiling milk over each layer. After two sheets, sprinkle walnuts evenly and continue piling up the second half, again adding milk over each layer. Güllaç sheets will not absorb milk immediately. Keep adding the rest of milk as the sheets absorb milk. Add rose water and cool in refrigerator.