**Lokma**

1 cup flour

½ tbsp dry yeast

½ cup warm water

1 teaspoon salt

1 teaspoon sugar

1 cup shortening

Stir dry yeast in warm water and wait to bubble, add flour, salt, sugar and knead a soft dough, cover with a towel and leave for half an hour to rise.

Pour one cup shortening in a deep pan over high heat. Place 1 tbsp shortening in a small cup, grease your finger tips, pick a walnut size piece of dough, form a rough bangle and deep fry both sides. Remove over paper napkin before arranging on a service plate.

For lokma dessert prepare syrup boiling 1 cup sugar and 1 ½ cups of water and cool.

Take one dessert spoon dough, place in frying pan, stir and fry, remove with a skimmer over paper napkin, dump in syrup for ten minutes, place on a service plate.