How to make Turkish Delight

Ingredients (for approximately 50 pieces)
Neutral tasting oil (such as sunflower oil), for greasing
25g powdered gelatine
260ml water
450g caster sugar
3–4 tsp rosewater (to taste)
A few drops of pink or red food colouring (optional)
For dusting:
3 tbsp icing sugar
1 tsp cornflour

Method:
1. Lightly grease a square baking tin (about 20cm x 20cm) with the oil.
2. Mix the gelatine, water and rosewater in a large pot. Add the caster sugar.
3. Slowly heat, stirring continuously, until the sugar and gelatine has dissolved (this is very important, as you could end up with a grainy texture if it’s not dissolved properly).
4. Bring to the boil, without stirring.
5. Reduce the heat and simmer for 20 minutes.
6. Remove from heat and add the food colouring, stirring until it’s an even soft-pink colour (rather add less at first to avoid it being too dark). Leave to cool for a couple of minutes.
7. Pour the mixture into your baking tin, cover with a dishcloth or paper towel and leave it to set at room temperature for 24 hours.
8. When set, turn it out onto a flat surface. Using a sharp wet knife, cut the Turkish Delight into squares (2–3cm in width, but this is up to you).
9. Mix the dusting ingredients together well and sift to remove any lumps. Roll your Turkish Delight blocks in the icing sugar and cornflour mixture until well coated.
10. If you’re not going to eat it straight away, store in an airtight container.

And that’s all that’s standing between you and a beautiful homemade treat. This version of Turkish delight is incredibly easy to make and best enjoyed with someone special, so share the love!