

Mamool Date Cookies

Mamool date cookies are a traditional Middle Eastern cookie that are always made around the holidays.

Ingredients:

3 cups semolina
1 cup flour
300 grams butter
1/2 cup of milk
1/2 cup of warm water 2 teaspoons of Mahlib (a spice from middle eastern specialty shop)
1/2teaspoon yeast
1/2 teaspoon mastic
1/2 cup sugar

Date Filling:

1 1/2 teaspoons cinnamon, 1/2 teaspoons anise seeds, 1/2 teaspoon nutmeg and cloves.
1 cup pitted dates
50 grams butter
3/4 cup confectioners sugar
2 tablespoons of rose blossom water

Directions:

- Make the filling first: combined all the ingredients cover and sit aside.
- In a bowl, place the semolina and the flour with a pinch of salt, then add the warm. butter, and mix by running fingers through the semolina make sure the butter is thoroughly mixed in. Cover and set aside for few hours.
- Add the mastic, mahlab, milk, and sugar to the semolina mix.
- Dissolve the yeast in a warm water along with a teaspoon of sugar.
- Add the active yeast to the semolina mixture.
- Cover the dough and leave aside for 3 hours.
- Form the individual cookies and fill with a date mixture.
- Heat oven for 425, bake the cookies for 12 minutes.
- Sprinkle with powdered sugar.

Enjoy

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