

Mona's take on Lebanese style cookies (Maamoul)

To start with the (base)pastry

3½ cups fine semolina

2½ cups plain flour

1 cup softened butter

¾ cup icing sugar + some
for dusting

1½ teaspoon baking
powder

¼ cup milk

¼ cup orange blossom
water , rose water or a
mixture of both

For the filling date paste

add a 2 tsp of orange
blossom water

Mix all the dry ingredients including the butter well until reaching a dough that is crumbly.

Then add the milk/orange/rose water gradually (you might not need all of them or you might need a bit more), the dough should be smooth, not sticky.

Let the dough stand for 1 hour at room temperature, remember to cover the dough with cling film or similar

Form balls of about ½ oz (15 g). Stuff each ball of dough with the date (or nuts mixture).

Place the cookies on a baking sheet lined and cook in a preheated oven at 180°C (if using a fan oven reduce the temp depending on your oven) for 15-20 minutes. Pastries should not be over cooked.

Dust with icing sugar once out of the oven.

- In Lebanon these are typically served around festivities so Christmas, Easter, Eid, and

- They come in a variety of fillings: dates, pistachios, walnuts, almonds

- The ones I cooked were the date filled ones, had a bit of leftover pastry so I did almond cookies but this is for another day. Happy to share if interested.