

Recipe: **Kahk el Eid**

Ingredients: For the Cookies

3 cups flour

a dash of salt

1 tablespoon granulated sugar

½ teaspoon cinnamon

3 tablespoons toasted sesame seeds (optional)

½ teaspoon dry yeast

1 cup ghee, room temperature and not melted

cup warm water

Powdered sugar

Ingredients: For the Filling

1 tablespoon ghee or butter

1 tablespoon flour

1 teaspoon sesame seeds.

¼ cup honey

½ cup coarsely ground pistachios

½ teaspoon dry yeast

1 cup ghee, room temperature and not melted

cup warm water

Powdered sugar

Directions →



Directions:

1. In the bowl of an electric mixer, mix flour, salt, sugar, yeast, cinnamon, and sesame seeds together.
2. Add the ghee and mix until completely incorporated.
3. Add water and mix until the dough comes together.
4. Cover and let rest for an hour.
5. In the meantime, prepare the filling. In a small saucepan over medium heat, add the 1 tablespoon ghee and melt. Add flour and mix until flour turns golden.
6. Remove from heat and add sesame seeds and honey. Mix well, returning to low heat until the mixture thickens.
7. Remove again from heat and mix in pistachios. Let cool for 10 minutes.
8. Form into small balls, about 20 total.
9. After the dough has rested for an hour, preheat oven to 350 degrees.
10. Divide the dough equally into 20 balls.
11. Take a ball of dough into your hands and flatten slightly, making an imprint in the center with your thumb.
12. Place a ball of pistachio filling in the center of the dough circle, closing the dough around the filling to form a ball.
13. Place cookie on parchment-lined cookie sheet. Repeat until all the cookies are formed. Use the tines of a fork to make an imprint on the tops of the cookies.
14. Bake in preheated oven for 20-25 minutes or until the bottom is golden brown.
15. Remove to cool on a wire rack. Sift powdered sugar on top when fully cooled.

