

## **Stuffed Butter Cookies**

Ma'amoul - Lebanon

### **INGREDIENTS:**

Servings: approximately 40 cookies

#### Nut filling:

Walnuts, almonds or pistachios	350 g
Sugar	2 tbs
Ground cinnamon	1-2 tsp

#### Cake:

Plain flour	500 g
Soft unsalted butter	250 g
Rose water or orange water	2-3 tbs
Milk	about 60 ml
Caster sugar	50 g
Confectioner's sugar	as needed

### **TOOLS:**

Food processor  
Flour sifter  
Bowl or electric mixer  
Wooden spoon  
Baking sheet

### **INFO:**

Certain bakeries specialize in these marvelous stuffed pastries. One store in Damascus is said to feature ma'amoul with more than 120 different fillings. They are also made at home, especially at holidays. Christians associate these pastries with Easter, Druze with the New Year, and Moslems with Mohammed's birthday.

#### TIME:

prep time : 01:00

cook time : 00:20 - 00:25

### **PREPARATION:**

Prepare the nut filling:

Combine all of the ingredients in a food processor. Work until chopped and well mixed, or use crushed nuts and simply combine all of the ingredients in a large bowl.

Prepare the Ma'amoul:

Sift the flour and caster sugar into a bowl. Mix in the butter and rose or orange water. Slowly add milk until you have a workable dough. (Only add what is needed).

Preheat the oven to 160° C.

Break off walnut sized lumps of dough. Roll them into balls. Make a hole in the center of each ball. Fill the holes with the nut filling and close. Another way to stuff the cookies is to flatten a piece of dough with the palm of your hand, place a little stuffing in the center, fold the dough, and then seal it. After it is sealed, use your fingers to shape the dough into an oval. You can also break off a piece of dough the size of your finger. Make a canal in the dough and fill with the nut filling and close. Bend the cookie into a half moon, or simply leave as is. If you wish, decorate the tops, then place them on a baking dish. Bake for 20-25 minutes. Do not let them brown. (When the balls are removed from the oven they will feel soft and uncooked. They will be firm when cool). Sprinkle with confectioners' sugar and store in a tightly sealed tin.