

Ramadan Maamoul Cookies

Ramadan maamoul cookies are traditional crumbly cookies made from semolina and butter, filled with three types of fillings: date, pistachio, or walnut. Each type of cookie has a unique shape.

INGREDIENTS

- 1 block of butter (250 g)
- 3 cups of semolina (fine durum wheat)
- 1½ tablespoons of sugar
- 1 cup of all-purpose flour, plus extra for dusting
- ⅓ cup of rose water (Jasmeen)
- 2 tablespoons of orange blossom water (Jasmeen)
- 2 teaspoons of mahlab (ground cherry pit)
- Powdered sugar for dusting
- 1 cup of dates
- A pinch of cinnamon or cardamom



Preparation:

Date Filling: Soak the dates in hot water for 15 minutes. Then drain the water, add cinnamon, and blend until smooth.

Dough: Melt the butter, then mix it with the semolina, sugar, and mahlab spice. Let the mixture rest for 3 hours or longer. Next, add the floral waters and all-purpose flour to the mixture. Knead the dough. If it's too firm, add a little plain water. Preheat the oven to 180 degrees Celsius (350 degrees Fahrenheit). Prepare a bowl with all-purpose flour. Take a small amount of dough in your hand and create a well for the filling. Place a teaspoon of filling inside, close the dough, flatten it, and coat it in the flour. Then press it into a maamoul mold and arrange them on a baking sheet. Repeat this process until you run out of dough and filling. Bake for 20-25 minutes until they become lightly golden. Allow to cool and generously dust with powdered sugar.