

Ma'amoules Cookies

Ma'amoules are traditional cookies originating from the Middle East. They are typically filled with dates and some sort of nut, pressed into a wooden mold that forms their distinctive patterns, and sometimes topped with powdered sugar. In Jewish tradition, they are eaten for Purim. The sweet filling hidden inside represents how Queen Esther was forced to hide her Jewish identity.

See below for a nut free recipe for these cookies.

Enjoy! *Koma kon gana!*

Maamoul Cookies (Date Filled Cookies)

Ingredients:

For the dough

3 cups flour, sifted
2 cups semolina
¼ cup sugar
1 ¼ cups butter, softened
¾ cups water

For the filling:

16 ounces pitted dates

For the decoration:

¼ cup powdered sugar

Preparation:

1. Combine dough ingredients and form into 2-inch balls.
2. Put dates through food processor to make a paste.
3. Flatten a dough ball in the center of your palm to mimic a nest. Place some date paste in the center. Bring the edges of the dough together. Pinch the dough to seal well and then smoothen it out and reform into a ball.
4. Press dough into a wooden Middle Eastern cookie mold and tap onto hard surface to release the imprinted cookie.
5. Bake in preheated oven at 350° for 30 minutes.
6. Let cool and decorate with sifted powdered sugar.

Recipe by: Becky Behar (family recipe)

Makes 4 dozen cookies

