

## Steps

**Step 1:** In the bowl of an electric mixer, cream together butter and sugar until it's light, white and fluffy (about 8 -10 minutes). Add mahleb and stir until combined. Add eggs, one at a time, and beat well ensuring they are well mixed in. Now add the orange blossom water. With the mixer off, add the semolina and stir until just combined. Next add the flour, ½ cup at a time, making sure it's combined before adding the next half cup.

Continue adding the rest of the flour ½ cup at a time. Scrape down the sides of the bowl. Remove dough from bowl and plastic wrap well. Chill for one hour.

**Step 2:** Prepare nut mixture by combining chopped nuts, orange blossom water and sugar in a medium-size bowl. Set aside.

**Step 3:** Prepare date filling by pulsing together (in a food processor) pitted and softened dates with butter and orange blossom water until a smooth paste forms. Remove to a small bowl and set aside.

**\*\*You will need two different maamoul cookie presses so you can distinguish between the cookies with dates and those with nuts. The cookie presses can be found on Amazon!!**

**Step 4:** Using meatball tongs or a large soup spoon portion out dough into balls roughly the size of a walnut or ping-pong \*This depends on the size of the molds you are using. Divide balls in half so that you are making half with dates and half with nuts. Then using your thumb, make a well and fill with nut mixture. Seal the mixture with the dough and form it into an egg shape. Place filled dough into a maamoul press. Carefully bang the wood end against a flat surface with your hand underneath to catch the molded cookie as it comes off the mold. Place on a baking sheet pan. You can easily fit 15-18 cookies per sheet pan. Repeat process until all nut filled cookies are formed. Then go onto the date filling using a different shaped maamoul mold.

**Step 5:** Preheat oven to 350°F and bake on the bottom rack of oven until the bottom of the cookies begins to brown. Move pan to the top rack of oven to finish baking until the top of the cookie is golden brown. This process can take between 25 - 35 minutes. Let cookies fully cool before removing them from baking sheet pans. Dust the tops with confectioners' sugar. These can be stored in an airtight container for a few weeks.

# Maamoul

Buttery nut or date filled cookies



**Yield: 5 - 6 dozen**

## Cookie Dough Ingredients:

- 1 pound unsalted butter, softened
- ½ cup sugar
- 1 teaspoon mahleb (found online)
- 2 teaspoons orange flower/blossom water
- 2 large eggs
- 2 teaspoons apricot syrup
- ½ cup semolina
- 4 ½ cups flour

## Nut Filling Ingredients:

- 3 cups finely chopped walnuts, almonds or pecans
- 1 tablespoon sugar
- 1 tablespoon orange blossom water

## Date Filling Ingredients:

- 2 pounds dates, pitted and soaked in warm water
- 4 tablespoons unsalted butter, softened
- 1 tablespoon orange blossom water