

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 rosewater. With the mixer off, add the semolina and stir until just combined. Next add the flour, $\frac{1}{2}$ cup at a time, making sure it's combined before adding the next half cup. 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 and sugar in a medium-size bowl. Set aside.

Step 3: To make the topping, combine sugar and water in a medium-size pot and bring to a boil. Reduce heat to a simmer and allow mixture to cook for about 20 minutes or until the temperature on a candy thermometer reaches 230°F. Remove from heat and add lemon juice and orange blossom water. Stir thoroughly. While mixture is cooling, beat egg whites in the bowl and an electric mixer with cream of tartar until stiff peaks form. Then slowly pour a very thin stream of syrup into the beaten egg whites and continue beating until you've used all the syrup. The mixture should be glossy - like marshmallow cream. Cover and refrigerate until use.

Step 4: Using meatball tongs or a large soup spoon portion out dough into balls roughly the size of a ping-pong. 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 onto baking sheet pan. They can be placed fairly close together. Preheat oven to 350°F. And bake for 20 minutes or until golden brown around the edges. Let cookies fully cool before dipping each one in the meringue topping. Place onto a serving platter and sprinkle with cinnamon, if desired. These are best eaten fresh. Leftovers can be kept in the fridge, in an airtight container, for a few days.

Karabeej

Buttery nut—filled cookies with meringue



Yield: 5 - 6 dozen

Cookie Dough Ingredients:

- 1 pound unsalted butter, softened
- 1 teaspoon mahleb (find online)
- 1 teaspoon rose water
- 2 large eggs
- $\frac{1}{2}$ cup sugar
- 4 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup semolina

Nut Filling Ingredients:

- 1 pound finely chopped walnuts, almonds or pecans
- 2 tablespoons sugar

Topping Ingredients:

- 2 cups sugar
- 1 cup water
- 1 tablespoon lemon juice, strained
- 3 large egg whites
- 1 teaspoon cream of tartar
- 1 tablespoon orange blossom water