

# Klecha.

# كليجة.

## Rafi & Nayri's Variation on Maro's Recipe



### Ingredients:

#### DOUGH

1. 500g Flour
2. 15g (1 tbsp) Yeast
3. 1-2 teaspoon ground cardamom
4. 250g (1.1 cup) melted butter
5. 190g (.75 cup) warm milk
6. 1 tbsp black sesame seeds

7. 1 teaspoon mahlab (optional)
8. 1 teaspoon salt

#### DATE FILLING:

1. 400g dates (chopped or pasted)
2. 40g (2.5 teaspoons) of butter
3. 1 teaspoon ground cardamom

### Cooking:

1. Mix the dry ingredients, add the melted butter and mix, then add the milk and mix. Knead into a soft ball and let sit for 1-2hrs
2. Cook the dates, butter, and cardamom on the stovetop until soft and homogenous. Spread with a rolling pin between two large sheets of parchment paper, aiming for a thickness of 3-4mm.
3. Heat the oven to 390F (bake, not convection)
4. Spread the dough with a rolling pin until it is 4-5mm thick. Cut and arrange the date sheet on top into 2-4 pieces of dough, removing the parchment paper one side at a time. Leave a small edge of the dough to seal the cookies.
5. Roll each piece tightly, seal the edge of the dough, then flatten a bit with a rolling pin. Cut the flattened cylinder into 1-inch thick cookies.
6. Organize the cookies on a baking pan. With a fork, poke a hole through each cookie. Brush with a beaten egg.
7. Cook for about 20min till lightly brown (keep a close eye; they dry out/ burn quickly)
8. Let cool and enjoy.