

Ingredients

Filling

- 1 cup (8oz/225g) pitted medjool dates (about 14 dates, chopped)
- ¼ cup (2floz/57ml) water
- Pinch of salt

Dough

- 2 cups (10oz/284g) all-purpose flour
- 1 tablespoon [powdered sugar](#) (plus more for dusting)
- 1 teaspoon baking powder
- ¾ cup (6oz/170g) butter (softened and diced)
- 2 tablespoons milk
- 2 tablespoons rosewater

Instructions

Make the filling:

- In a small saucepan over medium-low heat, combine the dates, water, and salt. Cook the dates, mashing and stirring until they have broken down into a paste (about 3 minutes). Let cool.

Make the dough:

- Preheat the oven to 325°F (165°C) and line two baking sheets with parchment paper. Set aside.
- In a mixing bowl or in a food processor, combine the flour, sugar, and baking powder, then pulse or cut the butter in.
- Combine the milk and rosewater and then stir into the dough until it comes together.

Assembling the Maamoul:

- Gather the dough together, and then divide the dough into 20 equally-sized balls.
- Take one ball of dough, flatten it in the palm of your hand and pinch it into a bowl shape.
- Place a teaspoon of filling in the center of the dough and bring up the sides and pinch together to seal the filling in.
- Roll and flatten slightly, and then place the cookie seam side down on the prepared cookie sheet. Repeat with the remaining dough and filling.
- Prick the top of the cookies with a fork or toothpick in a decorative pattern, and then bake until the cookies are just beginning to turn golden, about 25-30 minutes. Dust generously with powdered sugar while the cookies are still warm.
- Store cooled cookies in an airtight container at room temperature for up to 3 days.