

Ma'amoul Cookies

Ma'amoul cookies, also called Ma'amoul cookies, are a traditional Arabic dessert that is so delicate it melts in your mouth and is packed with delicious, sweet.



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

Directions

Make the filling:

- 1 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:

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

Assembling the Maamoul:

- 5 Gather the dough together, and then divide the dough into 20 equally-sized balls.
- 6 Take one ball of dough, flatten it in the palm of your hand and pinch it into a bowl shape.
- 7 Place a teaspoon of filling in the center of the dough and bring up the sides and pinch together to seal the filling in.
- 8 Roll and flatten slightly, and then place the cookie seam side down on the prepared cookie sheet. Repeat with the remaining dough and filling.
- 9 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.
- 10 Store cooled cookies in an airtight container at room temperature for up to 3 days.