



Jessica and Grandma

Ma'amoul (Date and Nut Filled Cookies)

Grandma's recipe

Dough:

1 ¼ lbs. butter, softened
1 ¼ cups sugar
2 eggs
6 cups flour
1 Tbsp. orange water

Filling:

1 stick butter
2 lbs. dates, chopped in
quarters
4 cups pecans, chopped fine
1 Tbsp. orange water

Dough: Cream butter, orange water and sugar with mixer. Add eggs, one at a time. Add flour, one cup at a time. Use hands to mix as dough gets thicker. Pinch dough into balls about the size of walnuts. Hollow out with thumb. Fill with date filling, then pinch dough back over filling, making a ball shape. Place in the wooden Ma'amoul mold and press lightly to make the imprint. Turn mold over onto baking tray or board and gently tap, releasing the Ma'amoul. *Makes 96 balls or 8 dozen.*

Filling: Melt butter in microwave and then add dates. Microwave 2 minutes to soften. Mix with hands. Add pecans and orange water; mix with hands. Refrigerate to cool. Roll into balls a little smaller than walnut size. Bake at 325° for 20 to 25 min. or until bottoms are lightly browned. Sprinkle tops lightly with sugar when done.