

Basic Dough Recipe

Ingredients

6 cups flour
1 teaspoon salt
6 oz. oil
1 package of yeast
1 3/4 cup warm water
Pinch of sugar
1 Tablespoon oil

Directions

1. Using instructions on yeast package, mix ½ cup of warm water, pinch of sugar, and yeast together.
2. Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed.
3. Oil hands and knead dough until soft. If dough is too sticky, add flour.
4. Let dough rise for one hour.



Baba'a Date Cookie

Ingredients

Basic Dough Recipe
2 pkgs date filling OR 1 cup pitted dates
1 tablespoon oil
1 egg, beaten
Sesame seeds

Directions

If preparing date filling: Over low heat, warm the dates to lukewarm. By hand, knead the dates into the oil until the filling is smooth and cohesive. Roll into walnut-size balls while warm.

1. Preheat the oven to 350 degrees Fahrenheit.
2. Roll the filling up into 16 tablespoon-sized balls with your hands, setting the balls on a plate.
3. Knead the dough. Take a small portion and roll it about 6 mm thick. The dough should be thin. Using a cookie cutter or a 3 to 4 inch diameter drinking glass, cut circles of dough. Gather left over scraps and set aside in a covered bowl.
4. Place a date ball (about the size of a whole walnut) in the center of each

circle. Gently gather up the edges of the dough to cover the filling. Press the edges firmly together to seal. Gently flatten the cookie with the palm of your hand.

5. Turn the cookie over and roll lightly with a rolling pin to flatten it further. Do not press too hard otherwise the filling will ooze out. Experiment to find the right pressure, but aim for a very thin cookie.
6. Repeat until the leftover dough has been used up. Using a fork, prick each cookie several times. They should not puff up when baking. Brush them lightly with egg, then sprinkle a few sesame seeds on top.
7. Arrange the cookies on a baking tray. Bake in the preheated oven for 30 minutes or until golden brown.
8. Cool thoroughly then store in a sealed container. Leftover dough may be frozen for future use.



Cheese Sambusak

Ingredients

3 lbs feta cheese

1 egg

1 Tbsp flour

Egg whites for tops

Sesame seeds

Basic Dough Recipe (x 2 batches)



Directions:

1. Prepare basic dough recipe, allowing time for dough to rise.
2. Mix together feta, egg, and flour.
3. Heat oven to 375 degrees Fahrenheit.
4. Portion dough into walnut sized balls.
5. Roll out dough balls into circles.
6. Place 1 ½ to 2 teaspoons of cheese mixture on half of the dough circle.
7. Fold dough circle in half (creating a half moon shape), and pinch edges closed.
8. Arrange on parchment lined baking sheet.
9. Brush with egg white.
10. Prick dough with fork to allow steam to escape.
11. Sprinkle with sesame seeds.
12. Bake for 20 minutes or until golden.

Sambusak Tawa

Ingredients

4 cups garbanzo beans (2 x 14 oz)
(reserve liquid from garbanzo beans)

2 medium onions chopped

¼ Teaspoon black pepper coarse grind

¾ teaspoon cumin ground

½ teaspoon salt

¼ teaspoon red chilli pepper

Oil for frying

Modified Basic Dough

Directions

1. Sautee onions until translucent.
2. Add salt, black pepper, chili pepper and cumin.
3. Mix well.
4. Chop garbanzo beans using a food processor.
5. Mix with onions and spices.
6. Add some of the reserved liquid as needed until the mixture just holds together.
7. Refrigerate until use.
8. Prepare basic dough recipe allowing time for dough to rise.
9. Portion dough into walnut sized balls.
10. Roll out dough balls into circles.

11. Place 1 ½ to 2 teaspoons of chick-pea mixture on half of the dough circle.
12. Fold dough circle in half (creating a half moon shape), and pinch edges closed.
13. Fry until crisp, then drain on paper towels.

Modified Basic Dough Recipe

- Reduce yeast to 1/2 tablespoon.
- Use remaining garbanzo bean water in place of plain water.
- Add plain water to bring total liquid to 1 3/4 cup.
- Using substitutions above, follow directions for Basic Dough Recipe.
- Allow sufficient time for rising.

