

Cookies with Dates recipe

Ingredients:

dough :

- 3 cups of flour (rice cups 1 cup = 150 gm)
- 1 Tea spoon of cinnamon.
- 1 Tea spoon of baking powder.
- Pinch of salt.
- 1 Tea spoon of salt.
- 1 table spoon of sugar.
- 2 table spoon of oil

Dates :

- 250 gm of Dates (I usually put more like 400 gm)
- 2 table spoon of butter.
- ½ Tea spoon of vanilla extract.
- ½ cup of milk (130 gm)

A - Preparing the dough

1. $\frac{3}{4}$ warm glass of water + 1 table spoon of sugar + 1 tea spoon of dried yeast.
 - Stir the mixture very Good.
 - Leave it for 15 min.
2. 3 cups of white unbleached flour (rice cups not the normal ones , 1 cup = 150 gm) + 1 tea spoon of baking powder + 1 tea spoon of cinnamon + pinch of salt
 - Mix together very good. (Note: Don't put the mixture from step 1 yet)
3. once the mixture from step one is ready do the following :
 - Add 2 table spoons of oil to the flour mixture (from step 2)
 - slowly add the mixture from step 1 while mixing the flour with your hand.
 - Sprinkle some flour on the counter (around 1 tea spoon) and start kneading the dough .
 - Keep kneading the dough until the texture Is not breaking any more (when the dough sticks to the counter you can sprinkle more flour, but not too much).
 - After kneading the dough, caught it with around 1 table spoon of oil put in a bowl and cover it. Leave it to rest for around 30 min.
4. after 30 min dough will double in size, sprinkle some flour on the counter and take the dough out of the bowl, and knead the dough gently for 1 min. (Also apply flour if sticky but not too much).
5. Extend the dough same way when preparing the baguette, then divide to small pieces as shown in the pieces.
6. Start working with the small pieces
 - Cover the oven pane with oil.
 - sprinkle a little flour in the counter.
 - Flatten the dough.
 - Put the date mixture on it as shown, and roll the dough over.
 - Put the cookie in the oven pan.

-Leave cookies to rest for 1 hour then put in the over . Oven should be preheated on 185 C, and put the cookies in the middle rack.

B- Date mixture

1. heat a pan and then add the butter (2 table spoon) until it melt.
2. Wait for 30 sec then add the vanilla extract .
3. Mix and then add the milk and dates.
Keep stirring until dates start to melt and form one mixture like a dough .

Notes: when adding the milk add little by little, just don't make the dates burn.