



GLUTEN-FREE MAAMOUL COOKIES

with Vava Vanilla



Servings: 25 Cookies ⌚ 60 minutes

HOT HOT HOT

Inside Tips: You don't have the typical Maamoul mold? No problem! Simply prick the top of the cookies with a fork or toothpick in a decorative pattern.

WHAT YOU NEED

Ingredients

- 2 cups (10oz/284g) Vava Vanilla Dilettoso Mix
- ¾ cup (6oz/170g) Ghee or Butter, Softened
- 1 Egg
- 2 Tablespoons Milk of Choice
- 2 Tablespoons Rose Water (Optional)
- 1 Tablespoon powdered sugar for dusting
- Filling: 1 cup (8oz/225g) pitted medjool dates (about 14 dates, chopped), ¼ cup (2fl oz/57ml) water, Pinch of salt

HOW TO DO IT

1. **MAKE** the filling: In a small saucepan over medium-low heat, combine the dates, water, and salt. Cook the dates, mashing and stirring until it results in a soft paste. Let it cool and set aside.
2. **PREHEAT** the oven to 325°F (165°C) and line two baking sheets with parchment paper. Set aside.
3. **ADD** to a mixing bowl or a food processor, your Vava Vanilla Dilettoso mix, ghee, the egg, milk of choice and rose water (optional, but it adds a lovely flavor). Combine until the dough comes together.
4. **ASSEMBLING** the Maamoul: Gather the dough together, and then divide the dough into 25 equally-sized balls.
5. **TAKE** one ball of dough, flatten it in the palm of your hand and pinch it into a bowl shape. Wet your fingers for so the dough won't be sticky.
6. **PLACE** enough filling to fill the dough; pinch and press to seal the dough so the filling is completely enclosed.
7. **ROLL** and flatten slightly, and then place the cookie seam side down on the prepared cookie sheet. Repeat with the remaining dough and filling.



8. **DUST** the mold with powdered sugar so the dough does not stick. Press each filled cookie into the mold. See hot hot hot Tip for an alternative to using the mold.
9. **HOLD** the handle of the mold and bang the top of the mold on the baking sheet. It may take a couple of hits. The dough should release and fall into the surface.
10. **REPEAT** with remaining dough. Dust the mold every 1-2 cookies.
11. **BAKE** until the cookies are just beginning to turn golden, about 20 minutes. Don't over cook!
12. **LET** the cookies cool completely on the baking sheet, then dust generously with powdered sugar.
13. **ENJOY!**

Buon Appetito!