

Cheese Sambusak

By Yvette Dabby

DOUGH (can be used for cheese or nuts sambusak, and date Ba'aba):

6 cups flour

½ teaspoon salt

1 1/2 stick of Margarine (butter or 6 oz vegetable oil)

1 pack of yeast

Sugar, one pinch

1 3/4 cup of warm water (approximately - this depends on dryness of dough)

Using instructions on yeast package, mix some warm water, a pinch of sugar and yeast, and let rise for 10to 15 minutes. Mix flour with salt and oil, add the yeast mixture and water as needed, oil hands and knead dough until soft, (add flour if dough too sticky) let dough rise for one hour.

Cheese filling:

3 lb of Feta cheese

1 egg

1 table spoon of flour

Crumble Feta cheese and mix with the other ingredients.

Making the Sambusak:

After the dough rises, divide into small balls,

Roll each ball flat into a disk,

Place 1 teaspoon filling on half of the circle,

Fold over the filling to form a semi-circle,

pinch edges together to close and seal.

Using a fork, poke few holes on top of each sambusak for the steam to escape,

Bake for 20 minutes in oven at 375. (turn tray around after 10 minutes)

DO NOT USE CONVECTION OVEN.