

Iraqi Kahi *for Shavuot*

Ingredients:

5 cups flour
3 tsp. baking powder
a pinch of salt
 $\frac{1}{2}$ - $\frac{3}{4}$ cups water
 $\frac{1}{2}$ lb. butter

Clarify the butter by melting it on a slow fire, removing the scum. Set aside.

Combine the flour, baking powder and salt. Add 2 tablespoons of butter and rub in with your fingertips until the mixture resembles fine bread crumbs. Add $\frac{1}{2}$ cup of water and knead until it develops into a soft dough. If too dry, add a little more water. Knead dough until it is smooth and elastic. Cover the dough and set aside for 1 hour.

Divide the dough into approximately 10 pieces and shape into balls, the size of a peach. Open each piece with a "Shobak" (rolling pin) into rounds, slightly bigger than pita. Brush it with the butter. Fold it into half and brush it with butter. Fold it into a quarter and brush it again.

Open the dough once again and repeat 4 times. The more you fold, the fluffier it will be.

To serve, sprinkle with Silan (date syrup) or confectioner's sugar.