

Sambusak Jibbin

Ingredients

Dough

1 lb. flour
½ tsp. baking powder
½ stick melted margarine/butter
¼ cup water
1 raw egg
a pinch of salt
½ package dry yeast
¼ cup warm water
¼ tsp. sugar

Filling

1 cup grated mozzarella cheese
¼ cup farmers cheese
½ tbsp. flour
1 egg

Directions

Heat oven to 375 degrees Fahrenheit.

Combine the yeast with the sugar and water until dissolved (10-15 mins.). Combine the remaining dough ingredients with the yeast and knead until the dough becomes soft. Cover the dough with a towel for 3-4 hours.

Combine the cheese ingredients and leave uncovered in your refrigerator overnight.

Divide the dough into walnut size balls and open with a shobak (rolling pin) into a circle. Place one tsp. of the cheese mixture in the lower half of the circle, turn and close firmly. Bake for 15-20 minutes at 375° F.