

Baba'a, Flat Date Cookie

Ingredients

Basic Dough Recipe (parve) OR Semolina Dough (dairy)

Date Filling:

- 2 packages date filling
- or:
 - 1 cup pitted *medjool* dates
 - 1 tablespoon vegetable oil
 - 1 egg, beaten

Sesame seeds to coat

If preparing the date filling:

In a sauté pan over low heat, heat the dates just until they are warm to the touch, then turn off the heat. Using your hands, knead the dates into the oil in the pan until the filling is smooth and cohesive.

Directions

Preheat the oven to 350 degrees Fahrenheit.



Roll the filling up into 16 tablespoon-sized balls with your hands, setting the balls on a plate.

Knead the dough for a few minutes. Take a small portion and roll it out about 6 mm thick. The dough should be thin. Using a cookie cutter or a 3 to 4 inch diameter drinking glass, cut circles of dough. Gather left over scraps and set aside in a covered bowl.

Place a date ball (about the size of a whole walnut) in the center of each circle. Gently gather up the edges of the dough to cover the filling. Press the edges firmly together to seal. Gently flatten the cookie with the palm of your hand.

Turn the cookie over and roll lightly with a rolling pin to flatten it further. Do not press too hard otherwise the filling will ooze out. Experiment to find the right pressure, but aim for a very thin cookie.

Repeat until the leftover dough has been used up. Using a fork, prick each cookie several times. They should not puff up when baking. Brush them lightly with egg, then sprinkle a few sesame seeds on top.

Arrange the cookies on a baking tray. Bake in the preheated oven for 30 minutes or until golden brown.

Cool thoroughly then store in a sealed container. Leftover dough may be frozen for future use.

Basic Dough Recipe (parve/vegan)

Ingredients

6 cups flour
1 teaspoon salt
6 oz. oil
1 package of yeast
1 $\frac{3}{4}$ cup warm water
Pinch of sugar
1 Tablespoon oil

Directions

Using instructions on yeast package, mix $\frac{1}{2}$ cup of warm water, pinch of sugar, and yeast. Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed. Oil hands and knead dough until soft. If dough is too sticky, add flour. Let dough rise for one hour.

OR

Semolina Dough Recipe (dairy)

Ingredients

$\frac{3}{4}$ teaspoon salt
 $\frac{1}{3}$ cup warm water
 $\frac{2}{3}$ cups semolina flour
1 $\frac{1}{3}$ cups unbleached all-purpose flour
10 tablespoons melted butter

Directions

Stir the salt into the water until it dissolves. Mix the semolina and the flour, then stir in the melted butter or margarin until it is well distributed and the mixture clumps together. Add the water and mix; the dough will feel very soft at first and then firm up. If necessary, add a tablespoon or two more water to make a smooth, soft dough, or a tablespoon or two more flour to firm it up. Wrap the dough in a plastic bag and let it rest at room temperature for 30–60 minutes or in the refrigerator for up to 2 days.