

Malfouf

From Yvette Dabby

Dough

1 lb filo dough

½ stick margarine or butter

Filling

2/3 lb almonds

1/3 lb walnuts

1 cup sugar

1 teaspoon cardamom

2 Tablespoons rosewater

Directions

Preheat oven to 350 degrees

Mix nuts, sugar, rose water, and cardamom.

Fold one filo sheet in half lengthwise. Place 2 tablespoons of filling along one end. Roll up the filo around the filling. After rolling, pinch ends together.

Arrange rolls on baking tray. Melt margarine. Top each roll with one teaspoon of margarine. Bake for 20 minutes