

KLEICHA IRAQI COOKIES

Dough Ingredients

3 cups flour	1 tbsp yeast	1 tsp salt
1 tsp cardamom	1 cup butter (room temperature)	
½ cup water	1 tsp sugar	

Directions

- * Mix flour and yeast. Mix in sugar, salt, and cardamom.
- * Mix butter into dry ingredients.
- * Slowly add in water.
- * Let dough rest while you prep the stuffing.

Walnut Stuffing Ingredients

1 cup walnuts	1 tsp cinnamon	1 tsp cardamom
2 tbsp sugar	(Optional) 2 tsp honey	(Optional) 1 tsp oil

Directions

- * Grind walnuts, cinnamon, cardamom, and sugar in a food processor.
- * If you want to make a more sticky mixture (in case it helps you when stuffing them in the dough), you can add the optional honey and oil.

Formation of Kleicha

- * Preheat oven to 375 degrees Fahrenheit. Prep an oven tray with parchment paper.
- * Form the dough into a small ball.
- * Flatten out the dough with a rolling pin 1/4 inch thick.
- * Use a glass or cup to cut out circles from the dough.
- * Stuff each circle with walnut stuffing. Once stuffed, place in the mold to form its shape for the Kleicha
- * Place this batch of the Kleicha on your oven tray.
- * Whisk 1-2 eggs. Brush the top of the Kleicha with the egg mixture. Bake for 20-30 minutes until golden.

