

# THE SECRET LIFE OF COOKIES

TO DIE FOR COOKIES



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For many of us, holidays are often celebrated with food, especially desserts, to be even more precise cookies. Cookies always bring back good memories of family and friends gathering, for kids in the kitchen helping mom or granny make some delicious cookies, for kids screaming and fighting for the last cookie. It does not matter where you are from or what language you speak or what holidays you are celebrating, there are always stories, sweet memories and life behind each cookie recipe. There is always a secret life for each cookie in our hearts and minds. Here are some of the cookies I grew up with, holding so many good memories that sometimes bring loved ones to life again.

Amira

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## Betefour

<http://amiraspantry.com/betefour-eid-cookies/>

<p><b>1 cup of unsalted butter, softened.</b></p> <p><b>1 cup of powdered sugar.</b></p> <p><b>2 large eggs.</b></p> <p><b>a dash of vanilla powder or 1 teaspoon vanilla extract.</b></p> <p><b>2 1/2 cup of AP flour.</b></p> <p><b>2 teaspoon baking powder.</b></p> <p><b>2-3 Tablespoon unsweetened cocoa powder- or more as you desire.</b></p> <p><u><b>Optional</b></u></p> <p><b>Jam, chocolate and nuts.</b></p>	<ol style="list-style-type: none"> <li>1.Cream the butter and the sugar until you get a nice white creamy mixture. Add the eggs and the vanilla.</li> <li>2.In a separate bowl, add baking powder and flour then mixing very well with a fork.</li> <li>3.Add flour to egg mixture until you have a nice, soft dough.</li> <li>4.Divide your dough in two adding cocoa powder to one half.</li> <li>5.In a prepared cookie sheet form your dough into a small balls – half the size of a ping pong ball- press it lightly against your cookie sheet with a fork to form marks on top of it, or if you have a cookie press use it to make the shapes that you like.</li> <li>6.Bake for 12– 15 minutes in a 325F preheated oven or until the edges are golden brown.</li> <li>7.On a cooling rack let your cookies cool before decorating.</li> <li>8.You can leave them plain or glue each two together with some jam, you can also dip in any sort of chocolate then into some crushed nuts.</li> </ol>
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### Kahk with pistachios and honey filling

<http://amiraspantry.com/kahk-eid-cookies-pistachios/>

<p><b>3 cups AP flour.</b></p> <p><b>a dash of salt.</b></p> <p><b>1 Tablespoon granulated sugar.</b></p> <p><b>1/2 teaspoon cinnamon.</b></p> <p><b>3 Tablespoons toasted sesame seeds- optional but highly recommended.</b></p> <p><b>1/2 teaspoon dry yeast.</b></p> <p><b>1 cup ghee- room temperature and not melted.</b></p> <p><b>1/3 cup warm water.</b></p> <p><b><u>For the pistachios and honey filling:</u></b></p> <p><b>1 Tablespoon ghee or butter.</b></p> <p><b>1 Tablespoon flour.</b></p> <p><b>1 teaspoon sesame seeds.</b></p>	<p>In your mixing bowl, add flour, salt, sugar, yeast, cinnamon and sesame seeds.</p> <p>Add ghee and mix until completely incorporated.</p> <p>Add water and continue mixing until you get a nice consistent dough.</p> <p>Cover and let it rest for an hour.</p> <p><u>Prepare the filling.</u> In a small pot over medium heat add ghee or butter then add flour, mix until flour turns golden brown.</p> <p>Remove from heat, add sesame and honey mixing well, return mixture to low heat until it thickens.</p> <p>Remove from heat, add pistachios and mix well. Let it cool down for 10 minutes then form into 20 small balls.</p> <p>After the hour, divide the dough equally into 20 balls, of 40gm each approximately.</p> <p>Place dough balls in a plate and cover with plastic wrap.</p> <p>Take a ball of the dough, put one ball of the pistachio filling in the center, close</p>
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<p><b>1/4 cup honey.</b></p> <p><b>1/2 cup pistachios, coarsely ground.</b></p> <p><b><u>For garnishing</u></b> <b>Powdered sugar.</b></p>	<p>the dough to form a uniform ball.</p> <p>Press lightly into a Mamoul tool or you can just make some engraving using a fork.</p> <p>Place cookies on a parchment lined cookie sheet, bake in a 350 F oven for 20-25 minutes or until the bottom is golden brown.</p> <p>Let it cool down on a wire rack.</p> <p>Store in an air tight container.</p> <p>When ready to enjoy, sprinkle top with powdered sugar.</p>
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### Barazak

<http://amiraspantry.com/syrian-barazek-cookies/>

<p><b>1/2 cup unsalted butter , softened.</b></p> <p><b>1/2 cup powdered sugar.</b></p> <p><b>1/2 teaspoon baking powder.</b></p> <p><b>1 large egg.</b></p> <p><b>1 1/2 cup AP flour.</b></p> <p><b>1 teaspoon vinegar.</b></p> <p><b>A pinch of salt.</b></p> <p><b>A dash of vanilla powder.</b></p> <p><b>1 cup of roasted sesame seeds.</b></p> <p><b>1 cup of coarsely chopped unsalted pistachios.</b></p>	<p>Cream butter until light and fluffy then add the sugar and mix well.</p> <p>Mix in the egg, vanilla and vinegar until everything is well incorporated.</p> <p>Finally add the flour and baking powder along with a dash of salt, let it rest in the fridge for 30 minutes.</p> <p>Take a piece of the dough as big or as small as you want your cookies to be, I like mine big and crunchy.</p> <p>Flatten the dough into a disc about 1/4 inch thick. The thinner the cookie is, the crunchier it will be.</p> <p>Press in a bowl of the roasted sesame seeds to coat one side.</p> <p>Then press the other side to coat with pistachio chunks.</p> <p>Bake in a 350F preheated oven for about 20 minutes until bottom is golden brown.</p> <p><u>Notes</u></p> <p>If the sesame or the pistachios did not stick well, add a little honey or syrup to it. If you want barazek cookies to be more crunchy make them thinner but if you want them chewy make them thicker than I did. Both are good and delicious it is just your preference.</p>
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### Lancashire

<http://amiraspantry.com/lancashire-eid-cookies/>

<p><b>1 3/4 cup unsalted butter, room temperature.</b></p> <p><b>1/2 cup confectioners' sugar.</b></p> <p><b>1/2 cup corn starch.</b></p> <p><b>2 cup AP flour.</b></p> <p><b>1 large egg.</b></p> <p><b>a dash of vanilla powder.</b></p> <p><b>1/4 teaspoon baking powder.</b></p> <p><b>For garnishing and glueing:</b></p> <p><b>Jam, Nutella, ground nuts and coconut flakes.</b></p>	<p>In a bowl cream the butter until white and fluffy.</p> <p>Add the powdered sugar, egg and the vanilla and mix.</p> <p>In another bowl, sift the flour, corn starch and baking powder.</p> <p>Gradually add to the butter and mix well each time until you get a nice, consistent dough.</p> <p>Form small balls, press lightly against a prepared cookie sheet.</p> <p>Bake in a 350F preheated oven for 25 minutes.</p> <p>Let it cool on a wire rack.</p> <p>Glue every two cookies together with your favorite jam or Nutella.</p> <p>Roll in ground nuts or coconut flakes.</p>
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### Romoosh el sett ( Lady's eyelashes)

<http://amiraspantry.com/romooosh-el-sett-ladys-eyelashes/>

<p><b>1.5 cup AP flour.</b></p> <p><b>1/2 cup unsalted butter, room temperature.</b></p> <p><b>1/2 cup powdered sugar.</b></p> <p><b>1/4 cup finely grated coconut flakes.</b></p> <p><b>1/4 cup farina or coarse semolina.</b></p> <p><b>1 large egg.</b></p> <p><b>1 teaspoon Baking powder.</b></p> <p><b>a dash of salt.</b></p> <p><b>Simple syrup, room temperature.</b></p>	<p>Cream butter and sugar.</p> <p>Beat in the egg, add the vanilla mixing very well.</p> <p>In a separate bowl, mix the rest of the dry ingredients together.</p> <p>Then add to the butter mixture and mix Until you have a nice soft dough.</p> <p>Roll into a balls in the size of a ping pong ball or a little smaller, press the ball a little to flatten. Then make some lines using a fork.</p> <p>Bake in a 350F for 10-12 minutes or until the bottom is lightly brown.</p> <p>Usually it is dunked in the room temperature syrup but I've just drizzled each with some syrup.</p>
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