



## National Program

*Growing Harvesting Preparing Sharing*

### Ka'ak Cookies

#### Ingredients

- 1 cup sugar
- 1 cup oil (or butter)
- 2 eggs
- 3 cups flour, or enough to make dough firm
- 1 cup milk
- 1 Tablespoon mahlab, pounded until fine (or substitute with ground cinnamon)
- 3 teaspoons baking powder

#### Procedure

1. Mix all the ingredients in a bowl and let chill in the refrigerator for at least 1 hour.
2. Preheat oven to 350°F.
3. Roll out the dough until it is about  $\frac{1}{4}$ -inch thick.
4. Cut into circles and bake for 10 to 15 minutes.

Makes about 36 cookies.

