

# Ba'Ba B'Tamer - Iraqi Cookies for Purim

## Ingredients

### Dough:

4 cups flour  
1 stick margarine  
1/2 sugar  
1 tbsp yeast  
2 eggs  
pinch of salt  
1/4 cup water

### Tools:

Baking sheets  
Mixing bowls

### Filling:

1 pack of date paste  
1 tbsp oil  
1 tbsp water  
1 tbsp cinnamon

### Topping:

1 egg  
sesame seeds

## Instructions

*Create the dough:*

*Mix all ingredients together to a soft, lightly sticky dough. if needed more water, add a little more. Cover and set aside to rise for 45-60 minutes until double in size.*

*Create the filling:*

*warm up the date past in the microwave for a few seconds to soften for easier mixing. Mix with the rest of the ingredients and create small balls (approx. 1 inch in diameter).*

*Assemble the cookies:*

*Create small balls from the dough, flatten each ball in your hand, add the filling and close the dough around it. Dip the ball in egg wash and then in the sesame seeds, and flatten it on the baking sheet. Bake at 375 (F) for 10-13 minutes, until lightly golden.*



# Happy Purim!