

Kahk al-Eid

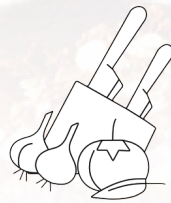
(Sugar Cookies)

Prep Time: 1 hour 30 minutes

Cook Time: 1 hour

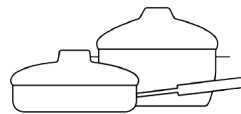
Servings: 50 cookies

Fun Fact: Families traditionally bake these cookies together for holidays and special occasions.



Ingredients

8 cups of flour, sifted	1/2 teaspoon of salt
3 cups of ghee, melted	Powdered sugar
1 cup of plain yogurt	1 tablespoon of vanilla
1 tablespoon of sugar	1 tablespoon of anise (optional)
1 tablespoon of baking powder	1 teaspoon of ground cardamom (optional)
2 tablespoons of sesame seeds (roasted in oven for 10 minutes)	



Directions

1. Pour melted ghee into a mixing bowl.
2. Add yogurt before mixing with hand or electric mixer.
3. Add vanilla and anise (optional).
4. In a separate bowl, mix sugar, flour, sesame seeds, baking powder, salt, and cardamom (optional).
5. Add to mixing bowl and mix well.
6. Cover dough and let sit for 30 minutes.
7. Roll dough on flat surface. Use cookie cutters to make circular and half-moon shapes.
8. Bake in oven at 350°F for 15 minutes, until cookies start to brown.
9. Remove from oven and place on cooling racks.
10. Add powdered sugar once cookies have cooled.