

CELEBRATE EID WITH KLEICHA

INGREDIENTS

FOR THE DOUGH:

- 3 cups of flour
- $\frac{3}{4}$ cup of oil
- $\frac{3}{4}$ cup of warm water
- 1 tsp baking powder
- $\frac{1}{2}$ tsp of salt

FOR THE FILLING:

- 1 cup of pressed dates
- 1 tablespoons of crushed walnuts
- 1 teaspoon of powdered cardamom
- $\frac{1}{4}$ cup of oil



Kleicha is a traditional Iraqi pastry made with dates, cardamom and walnuts. It is sure to bring the biggest smile to your face, especially on Eid morning after a month of fasting!

METHOD

First, make the pastry:

- Add the dry ingredients to a bowl, dig a well in the middle of the flour and add in the oil.
- Knead slowly for a few minutes and gradually add the water in.
- Knead to get a soft, slightly moist and consistent dough.
- If necessary, add a little extra water if the dough is too hard or a little flour if it is too sticky. And leave to set.

Then, make the date filling:

- Remove date pits.
- Place in a pan with the oil, walnuts and cardamom and cook on low heat while mixing.
- Cook until fairly smooth paste-like mixture forms.

To assemble the Kleicha:

- Preheat oven to 200 degrees or 180 degrees for a fan assisted oven.
- Divide the dough into 4 pieces and roll them out onto parchment paper, into half centimetre thickness.
- Spread the date paste until the surface is covered.
- Roll the dough into a long rectangular shape and cut into small circular shapes.
- Place the slices on a baking sheet, lined with parchment paper.
- Bake for 25 minutes or until the pastry is golden brown.
- Leave to cool and serve with a cup of black tea, the Iraqi way!