

SUDANESE KAHK

These icing sugar covered cookies are baked by both Christians and Muslims in South Sudan to celebrate holidays like Easter and Eid. Each family will have their own recipe, with different fillings.

TO MAKE:

- Put flour, salt, sugar, yeast, cinnamon and sesame seeds into a mixing bowl. Then add the ghee and mix well.
- Add the water and mix until you have a dough. Leave it to rest for 1 hour.
- Divide the dough into 20 balls and roll them until they are smooth. At this point, add any fillings.
- Place the cookies on a baking tray and use a fork to engrave a pattern on each.
- Bake in the oven at 175C for 20-25 minutes until the bottoms are golden. Leave to cool, then sprinkle generously with icing sugar before eating!



INGREDIENTS:

- 360g flour
- Pinch of salt
- 1 tbsp of sugar
- 1/2 tsp cinnamon
- 3 tbsp toasted sesame seeds
- 1/2 tsp dry yeast
- 220g ghee
- 80ml warm water
- Icing sugar

WHY NOT TRY:

Filling your cookies with date paste, nuts, turkish delight (or anything else you'd like) by pressing your thumb into the ball, putting your filling into the well and then closing the dough around it.

