



Kleicha Cookie

The undisputed “national” cookie of Iraq; Kleicha are eaten on special occasions and holidays. Muslims eat them on Ramadan and the Eid al Adhu holidays. Jews historically ate them for Purim and Christians prepare them for Christmas and Easter. Cinnamon, cardamom, anise and nigella seeds are also sometimes added to the cookie dough.

Prep Time: 30 minutes

Cook Time: 1 hour

Total Time: 1 hour and 30 minutes

Ingredients ↓

- 3 cups of flour
- 1 cup butter for mixing, room temperature
- 2 tablespoons butter for cooking, room temperature
- 1 teaspoon yeast
- 1 cup warm milk
- 1 teaspoon sugar
- ½ pound dates, pitted and roughly chopped
- 1 cup walnuts, peeled and chopped
- 1 teaspoon ground cardamom
- 1 teaspoon ground cinnamon
- 1 teaspoon sesame seeds
- 1 egg
- 1 teaspoon salt
- 1 cup vegetable oil

Equipment ↓

- Spoons
- Large and small bowls
- Frying pan
- Measuring cups
- Baking sheets
- Parchment paper or non-stick baking mat
- Knife
- Wooden rolling pin
- Cutting board

Directions ↓

- 1 Mix the flour with 1 cup butter in a large bowl.
- 2 Combine yeast, sugar, salt and milk in a small bowl and set aside for 10 minutes.
- 3 Add the milk mixture to the flour and oil.
- 4 Knead well and then cover the dough and leave for ½ to 1 hour.
- 5 Form dough into a large ball and set aside.
- 6 To make the stuffing, melt 2 tablespoons butter in a large skillet over medium high heat.
- 7 Add dates and simmer for about 20 minutes or until tender and form a paste.
- 8 Fold in walnuts, cardamom, cinnamon and sesame seeds.
- 9 Remove from heat and allow to rest.
- 10 Preheat oven to 350°F.
- 11 On a lightly floured surface, roll out the dough using a wooden rolling pin. Spread the dates on top of the dough and roll like a log.
- 12 Cut the rolled bar to pieces.
- 13 Place cookies on a parchment lined cookie sheet or non-stick baking mat approximately 1 inch apart from each other.
- 14 Make an egg wash by whisking an egg with a few teaspoons of water and brush the tops of cookies.
- 15 Bake for 15 minutes or until lightly golden.
- 16 Let cool and serve.