

Date and Walnut Maamoul

Indulge in a delightful Arab dessert with these rich and buttery date and walnut maamoul cookies. Perfectly sweetened and filled with a nutty surprise, they offer a taste of traditional Middle Eastern flavors in every bite.



Dessert

Arab

50 min

Total time

Medium

Difficulty

250

kcal / serving

Ingredients

- 1/4 cup all-purpose flour
- 1/4 cup semolina
- 1/4 cup unsalted butter, softened
- 1 tablespoon powdered sugar
- 1/4 teaspoon baking powder
- 1 tablespoon water
- 1/4 cup dates, pitted and chopped
- 1 tablespoon walnuts, chopped
- 1/4 teaspoon ground cinnamon
- Pinch of salt

Steps

- 1 In a mixing bowl, combine the all-purpose flour, semolina, powdered sugar, baking powder, and salt.
- 2 Add the softened butter and mix until crumbly.
- 3 Gradually add water until a dough forms. Knead gently until smooth.
- 4 In a separate bowl, mix chopped dates, walnuts, and ground cinnamon.
- 5 Take a small piece of dough and flatten it in your palm. Place a teaspoon of the date filling in the center, fold the dough over, and form it into a ball.
- 6 Repeat with the remaining dough and filling.
- 7 Place the formed cookies on a baking sheet and chill for 30 minutes.
- 8 Preheat the oven to 350°F (175°C) and bake for 15–20 minutes until lightly golden.
- 9 Allow to cool before serving.