

Walnut Maamoul with Nutella®



INGREDIENTS:



- ✓ 2 tbsp Nutella
- ✓ 1 cup multi-purpose flour
- ✓ ½ cup semolina
- ✓ 1 tbsp powdered milk
- ✓ 1 tbsp icing sugar
- ✓ ¼ tsp mahleb
- ✓ A pinch of salt
- ✓ 100g butter (at room temp.)
- ✓ 1 tbsp (or more depending on absorbency of flour) of rosewater

Filling:

- ✓ 1 cup coarsely chopped pecans
- ✓ 1 cup finely chopped walnuts (using blender)
- ✓ 1 tsp cinnamon powder
- ✓ 2 tbsp honey

STEP 1

Mix semolina, flour, milk, sugar, mahleb, salt evenly.

STEP 2

Knead the melted butter into the mixture until it becomes grainy.

STEP 3

Add rosewater and continue kneading until it is 1 lump.

STEP 4

Cover and set aside for 15 minutes.

STEP 5

In the meantime, place pecans, walnuts, cinnamon and honey in a bowl and mix.

STEP 6

Place parchment paper on the oven tray.

STEP 7

Take a small piece of dough and shape into a ball.

STEP 8

Press it flat in between your palms until it is about $\frac{1}{4}$ of an inch thick.

STEP 9

Place filling in the middle and seal the dough properly.

STEP 10

Bake in the oven at 170°C for about 10 minutes or until dough turns red-ish.

STEP 11

Sprinkle with icing sugar and decorate with Nutella® and chopped walnuts.

STEP 12

Serve and enjoy!