



Ma'amoul Cookie

Ingredient	10 Portions	50 Portions	100 Portions
Maragrine	100g	500g	1kg
Caster sugar	100g	500g	1kg
Chopped dates	80g	400g	800g
Rice crispies	80g	400g	800g
Icing sugar	For dusting	For dusting	For dusting

Key Points

This recipe is best produced on the day you serve it

Method

1. Melt Margarine in a heavy bottomed pan
2. Add sugar and dates and stir until sugar is dissolved
3. Bring to the boil, simmer until dates have softened and there is a frothiness in the mixture
4. Add rice crispies and mix well
5. Press evenly into a cling film lined tray
6. Leave to set
7. Cut into triangles and dust with icing sugar when cool

Allergens Barley, Milk, Sulphites