ENJOY THE FESTIVE SEASON WITH SOME KAAK

Kaak are a beloved and traditional Palestinian cookie. Often eaten at special times of the year, they are a cherished symbol of celebration, family and cultural memory.

> “I love to work.
> I love kaak.
> I love making kaak.”
>
> MUNIRA



Kaak handmade by Munira in her home in Gaza.
Photo: Alef Multimedia Company/Oxfam.

OXFAM Australia

KAAK

Palestinian date ring cookies

INGREDIENTS

Date paste

- 200g Medjool dates (softened in hot water)
- 2 tbsp. olive oil
- 1 tsp. cinnamon
- 1 tsp. cardamom
- 1/2 tsp. aniseed powder
- Pinch of salt
- 1-2 tbsp. water

Dough

- 115g plain flour
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 1/2 tsp. aniseed powder
- 1 tbsp. sesame seeds
- 1 tbsp. nigella seeds
- 4-5 tbsp. olive oil
- 4-5 tbsp. water

INSTRUCTIONS

- Preheat oven to 180° C.
- Blend all date paste ingredients in a food processor, adding water gradually until smooth.
- In a separate large bowl, mix flour, baking powder, salt, aniseed powder, and seeds. Pour in olive oil and water. Knead until soft and pliable.
- Divide dough into 10 equal balls. Roll each ball into a long, thin log. Repeat with date paste (but thinner and shorter).
- Flatten dough with hands. Place date log in middle. Seal dough around filling by pinching edges, then shape into a ring. Press both ends together.
- Arrange on tray lined with baking paper. Bake for 20–25 mins or until golden brown.



WATCH MUNIRA ROLLING KAAK IN HER HOME IN GAZA