



# Kasmay

“Stuffed cookies” is another name for these baked or fried half-moon turnovers. They can be of a delicate cookie size or plate size. These kasmay are filled with a sweet cinnamon, spiced peanut, and coconut filling.

## You Need

### Stuffing

1/4 cup sugar

2 teaspoons ground cinnamon

1/2 cup roasted peanuts, coarsely chopped

1/4 cup sweetened coconut slivers

### Dough

1 package dry yeast (1/4 ounce, or 7 grams)

1-1/2 cups warm water

5 cups flour

3/4 cup sugar

3/4 pound (3 sticks) margarine, melted

1 egg, beaten

2 tablespoons sesame seeds

bowls

measuring cup and spoons

rolling pin

cookie sheet





1. Mix the stuffing ingredients together in a bowl and set aside. (If there is extra stuffing, it may be stored in a jar with a tight cover.)
2. Dissolve the yeast in 1/2 cup warm water and allow it 10 minutes to activate.
3. Prepare the dough. Mix the flour and sugar together in a bowl. Make a well in the center, and all at once add the yeast mixture and the melted margarine. Add the remaining cup of water, a little at a time, until you have formed a soft, easily handled dough. Dust the dough with flour and knead it until smooth, about 5 minutes. Cover the dough in a bowl and let it rise for 1 hour.
4. Punch down the dough ball, then cut off a piece of dough the size of a small egg. Using a rolling pin, roll it out into a circle on a lightly floured board to about 3-1/2 inches

in diameter. Put 2 teaspoons of the nut stuffing on the lower half of the circle. Moisten the edge with water and fold the top over, pressing the top and bottom together firmly. Then press firmly all around the edge with the prongs of a fork to seal in the contents. (Another method is to pinch and turn over the entire edge of the cookie.) Brush the tops of the cookies with the beaten egg and sprinkle them with sesame seeds.

5. Put the cookies on an ungreased cookie sheet and bake in a preheated 400°F oven for about 15 minutes, or until they are a light tan color.
6. Cool the cookies completely and store them in plastic bags. Makes 50 cookies.

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