

Frid Cookies





Some of my favorite Eid memories revolve around waking up really early in the morning excited to taste the cookies that my grandmother has been carefully preparing the week before!

As an adult, I can now eat cookies any time I want, but I still love how special Eid cookies feel on that day. And now I get to experience this with my daughter, Maya. I love sharing with her the joy of making cookies together and I hope that she will one day reminisce fondly over this time together. This book is a collection of some of our favorites recipes. I hope that you will make them for your loved ones during this season. Happy baking and eid mubarak!

Alia Al Kasimi


Diamond Lemon Sable



Diamond Lemon Sablé

Ingredients

- 160g (1 cup and 2 tablespoons) all-purpose flour
- 100g (¼ cup + 3 tbsp) butter, room temperature
- 50g (¼ cup) light brown sugar
- 1 egg yolk
- Zest of one lemon
- Pinch of salt
- 50g (¼ cup) light brown sugar



Difficulty
Easy



Prep. time
40 min



Cook. time
20 min



Quantity
25 cookies



Step by step

1- Place the butter in a bowl and work it with a spatula until smooth.

2- Add the light brown sugar and salt, then mix until you get a soft mixture.

3- Add the egg yolk and lemon zest then mix to combine.

4- Add half of the flour, then mix. Add the remaining half of the flour and mix again until the flour is well incorporated.

5- Shape the dough in the form a log of about 5cm (2in) in diameter.

6- Sprinkle the light brown sugar on your work surface, then roll the log in the sugar until it is completely covered. Wrap the log tightly in plastic wrap then refrigerate for 30 minutes.



7- When the log is chilled, remove the plastic wrap and leave it to rest at room temperature for 5 minutes.

8- Slice the log into 5mm (1/4in) thick circles and place them on a baking sheet lined with parchment paper. Bake in an oven preheated to 180°C / 356°F for 20 minutes. Allow to cool then serve.



Chocolate Sablé



Chocolate Sablé

Ingredients

- 275g (2 cups) all purpose flour
- 65g (1/3 cup) butter, at room temperature
- 75ml (1/3 cup) vegetable oil
- 40g (1/4 cup) light brown sugar
- 1 egg
- Pinch of salt
- 1 teaspoon vanilla extract
- 1 teaspoon cocoa powder

For decoration

- 200g (7 ounces) dark chocolate, melted
- Edible sugar beads



Difficulty
Easy



Prep. time
40 min



Cook. time
10 min



Quantity
25 Cookies



Step by step

- 1- In a bowl, work the butter, brown sugar, and salt with a spatula until a paste is formed.
- 2- Add the vanilla extract, egg, and oil, then mix to combine.
- 3- Sift the flour slowly while mixing until well combined. Cover with plastic wrap and refrigerate for 30 minutes.
- 4- Roll the dough out to a 3mm (1/8in) thickness. Using a rolling cookie cutter, cut the dough into 3cm (1in) triangles. Place the cookies on a baking sheet lined with parchment paper and bake in a preheated oven to 180° C / 356°F for 10 minutes. Set aside to cool.



5- Dip the cooled cookies in the melted chocolate and set aside on parchment paper lined tray. Sprinkle with the edible sugar beads while the chocolate is still warm then place in the fridge for 5 minutes until the chocolate hardens before serving.



Nougat Sablé



Nougat Sablé

Ingredients

For the sablé

- 100g (3/4 cup and 2 tablespoons) All-purpose flour
- 100g (1/4 cup) butter, at room temperature
- 1 egg
- 100g (1/2 cup) light brown sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt

For the Nougat filling

- 50g (1/4 cup) honey
- 50g (1/4 cup) light brown sugar
- 50g (1/8 cup) butter
- 50g (1.75 ounces) blanched almonds, roughly crushed

For decoration

- 50g (1.75 ounces) dark chocolate, melted



Difficulty
Medium



Prep. time
15 min



Cook. time
20 min



Quantity
25 Cookies



Step by step

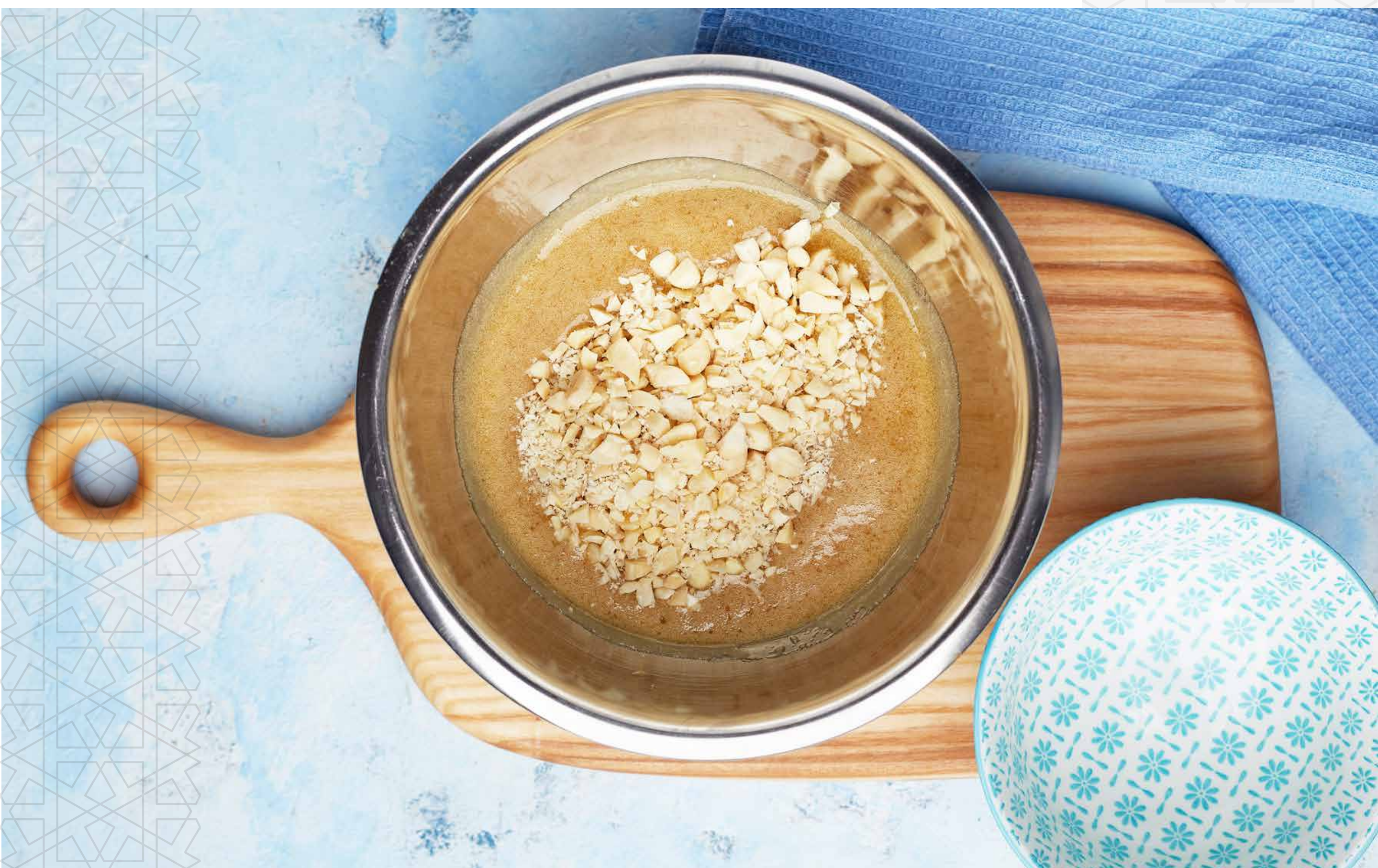
Step 1: Making the sablé cookie

- 1- Place the butter, light brown sugar, and salt in a bowl and mix with a spatula until well combined.
- 2- Add the cinnamon, and egg then mix well.
- 3- Slowly add the flour while continuing to mix until a dough forms. Wrap the dough in plastic wrap and refrigerate for 30 minutes.



Step 2: Making the nougat filling

- 4- In a saucepan, add the honey, butter, and light brown sugar. Place over medium heat and cook until the butter melts.
- 5- Take the skillet off the heat. Add the almonds, then mix to combine. Set aside to cool completely.



Step 3: Assembling the cookies

6- Place the chilled dough between two pieces of parchment paper and flatten it to a 5mm thickness (1/8in).

7- Using a flower-shaped cookie cutter, cut the dough, then place the cookies on a parchment lined baking sheet.

8- Using a small cutter, cut out circles in the middle of the cookies. Place 1/2 a teaspoon of the nougat filling in the middle of the cookies. Bake in a preheated oven to 160°C/ 320°F for 15 minutes. Set aside to fully cool.

9- Dip half of the cookies in the melted chocolate. Place the cookies on parchment paper lined tray and refrigerate for 5 minutes until the chocolate hardens before serving.



Savory Sablé



Savory Sablé

Ingredients

- 250g (1 1/2 cups) all-purpose flour
- 100g (1/4 cup) butter, at room temperature
- 3 tablespoons olive oil
- 1 egg
- 50g (1/4 cup) Edam cheese, grated
- 2 triangular cheese portions
- 1 teaspoon harissa or tabasco sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- 1 teaspoon dried oregano

For decoration (optional)

- 20g (1 ounce) sesame seeds
- 20g (1 ounce) pumpkin seeds
- 20g (1 ounce) flax seeds
- 20g (1 ounce) sunflower seeds
- 20g (1 ounce) almond flakes
- 20g (1/8 cup) Edam cheese grated



Difficulty
Easy



Prep. time
40 min



Cook. time
15 min



Quantity
25 Cookies



Step by step

- 1- In a bowl, beat the butter, olive oil, egg, triangular cheese and Edam cheese using an electric egg beater for 5 minutes until the butter becomes creamy.
- 2- Sift the flour into the bowl and mix with a spatula until well combined.
- 3- Add the harissa, garlic powder, salt, paprika, and dried oregano and mix until a dough forms. Cover with plastic wrap and refrigerate for 30 minutes.
- 4- Place the chilled dough between two pieces of parchment paper and flatten it to a 5mm (1/8in) thickness.



5- Using a cookie cutter in the shape of your choice, cut the dough and place the cookies on a parchment-lined baking sheet. Decorate with your choice of toppings, then bake in a preheated oven to 160°C / 320°F for 15 minutes. Set aside to fully cool before serving.



*Savory shortbread
with olives*



Savory shortbread with olives

Ingredients

- 200g (1 1/4 cup) all purpose flour
- 100g (1/4 cup + 3 tablespoons) butter, at-room temperature
- 80g (3/4 cup) Edam cheese, grated
- 1 egg
- 50g (1.7 ounces) toasted walnuts, finely chopped
- 50g (1.7 ounces) black olives, finely chopped
- 8g (2 teaspoons) baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



Difficulty
Easy



Prep. time
15 min



Cook. time
25 min



Quantity
25 Cookies



Step by step

1- In a large bowl, add the butter, cheese, egg, salt, and pepper, then mix with a spatula until a soft dough is formed.

2- Add half of the flour, the baking powder, walnuts, and olives, then mix to combine. Add the remaining half of the flour and mix until a dough is formed.

3- Divide the dough into 60g (2 ounces) balls then roll each ball into a 3cm long log.

4- Place the logs on a baking tray lined with parchment paper, gently score each log using a fork. Bake in an oven preheated to 180° degrees Celsius (356°F) for 25 minutes. Allow to cool then serve.



No-Bake Chocolate & Nut Balls



No-Bake Chocolate & Nut Balls

Ingredients

- 200g (7 ounces) dark chocolate
- 60g (3/4 cup) oats, toasted
- 60g (2.1 ounces) dates, finely chopped
- 60g (2.1 ounces) walnuts, finely chopped
- 60g (2.1 ounces) roasted almonds, finely chopped
- 60g (2.1 ounces) raisins, finely chopped
- 60g (2.1 ounces) dried figs, finely chopped



Difficulty
Easy



Prep. time
10 min



Cook. time



Quantity
30 Balls



Step by step

1- Place the chocolate in a heatproof bowl and microwave in shots of 30 seconds while mixing in between until the chocolate has melted.

2- Add the oats, dates, walnuts, almonds, raisins, and dried figs then mix until the chocolate starts to cool.

3- Divide the mixture into bite-sized pieces and roll them into balls. Place in paper liners and serve.



Brownie Cookies (Brookies)



Brownie Cookies (Brookies)

Ingredients

- 40g (1/3 cup) all-purpose flour
- 40g (1/3 cup) butter
- 80g (1/2 cup) light brown sugar
- 2 eggs
- 200g (7 ounces) dark chocolate, chopped
- 100g (1/2 cup) dark chocolate chips
- 1 teaspoon instant coffee (optional)
- 1 teaspoon vanilla extract
- Pinch of salt



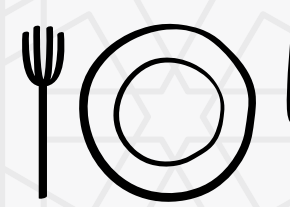
Difficulty
Easy



Prep. time
10 min



Cook. time
10 min



Quantity
14 Cookies



Step by step

1- Place the dark chocolate and butter in a heatproof bowl. Microwave the chocolate in shots of 30 seconds while mixing in between until the chocolate has melted. Set aside to slightly cool.

2- In a separate bowl, whisk together the eggs, brown sugar, instant coffee, and vanilla extract.

3- Slowly pour the chocolate mixture into the egg mixture while continuing to whisk.

4- Add the flour and salt and mix until well combined. Finally, add the chocolate chips and mix.

5- Divide the dough into 1 tablespoon portions and place them on a parchment paper-lined baking sheet making sure to leave 2.5cm (1in) between the cookies. Bake in a preheated oven to 180°C / 356°F for 10 minutes. Serve warm.



Sesame Cookies



Sesame Cookies

Ingredients

- 130 grams (1/2 cup) butter, at room temperature
- 80 grams (1/2 cup) granulated white sugar
- 1 pinch of salt
- 1 tablespoon vanilla sugar
- 60 grams (1/3 cup) ground sesame seeds
- 200 grams (1 1/2 cups) all-purpose white flour
- 100 grams (1/2 cup) sesame seeds
- 60 grams (1/3 cup) apricot jam



Difficulty
Easy



Prep. time
30 min



Cook. time
15 min



Quantity
20 Cookies



Step by step

1- In a large bowl, add the butter, sugar, vanilla sugar, and salt. Beat with an electric egg beater until the texture becomes creamy.

2- Add the ground sesame seeds to the butter mixture and continue beating for 1 minute until well combined.

3- Add the flour and continue mixing using your hand until a homogeneous and smooth cookie paste is formed.

4- Start shaping the cookie dough into small balls the size of walnuts.

5- Roll the cookies into the sesame seeds one at a time until fully covered, then place them on a baking sheet covered with parchment paper.



6- Press the center of the cookies using your finger to form small holes, then bake in a preheated oven at 180°C/ 356°F for 15 minutes, or until they turn golden brown.

7- Remove the cookies from the oven and allow to cool completely. Using a small spoon, fill the sesame cookies center with apricot jam and serve.



Gazelle Horns



Gazelle Horns

Ingredients

For the gazelle horns

- 125g (4.5 ounces) blanched almonds
- 40g (1/4 cup) light brown sugar
- 1 teaspoon butter, at room temperature
- 1 tablespoon orange blossom water
- Pinch of cinnamon

For assembling

- 50g (1.7 ounces) almond flakes
- 1 egg white, beaten



Difficulty
Easy



Prep. time
10 min



Cook. time
10 min



Quantity
12 Cookies



Step by step

1- Place the blanched almonds in a blender and blend until they reach a paste-like consistency.

2- Put the almond paste into a bowl. Add the light brown sugar, butter, orange blossom water, and cinnamon then mix to combine.

3- Shape the dough into small logs about 5cm long. Dip the logs in the egg white then roll them in the almond flakes.

4- With your finger tips, gently shape the logs into crescents. Place the gazelle horns on a parchment lined baking sheet and bake in a preheated oven to 180°C / 356°F for 10 minutes. Set aside to cool then serve.



Coconut Ghriha



Coconut Ghriba

Ingredients

- For the dough
- 150 grams (1 2/3 cup) dried unsweetened coconut, finely shredded
- 50 grams (1/3 cup) semolina
- 50 grams (1/2 cup) powdered sugar
- 5 grams (1 teaspoon) baking powder
- A pinch of salt
- 2 large eggs
- 2 tablespoons vegetable oil
- 1 tablespoon orange blossom water
- 1 teaspoon vanilla extract (or vanilla sugar)
- 2 tablespoons apricot jam

For shaping the ghriba

- Extra orange blossom water for rolling the cookies
- Powdered sugar for dusting



Difficulty
Easy



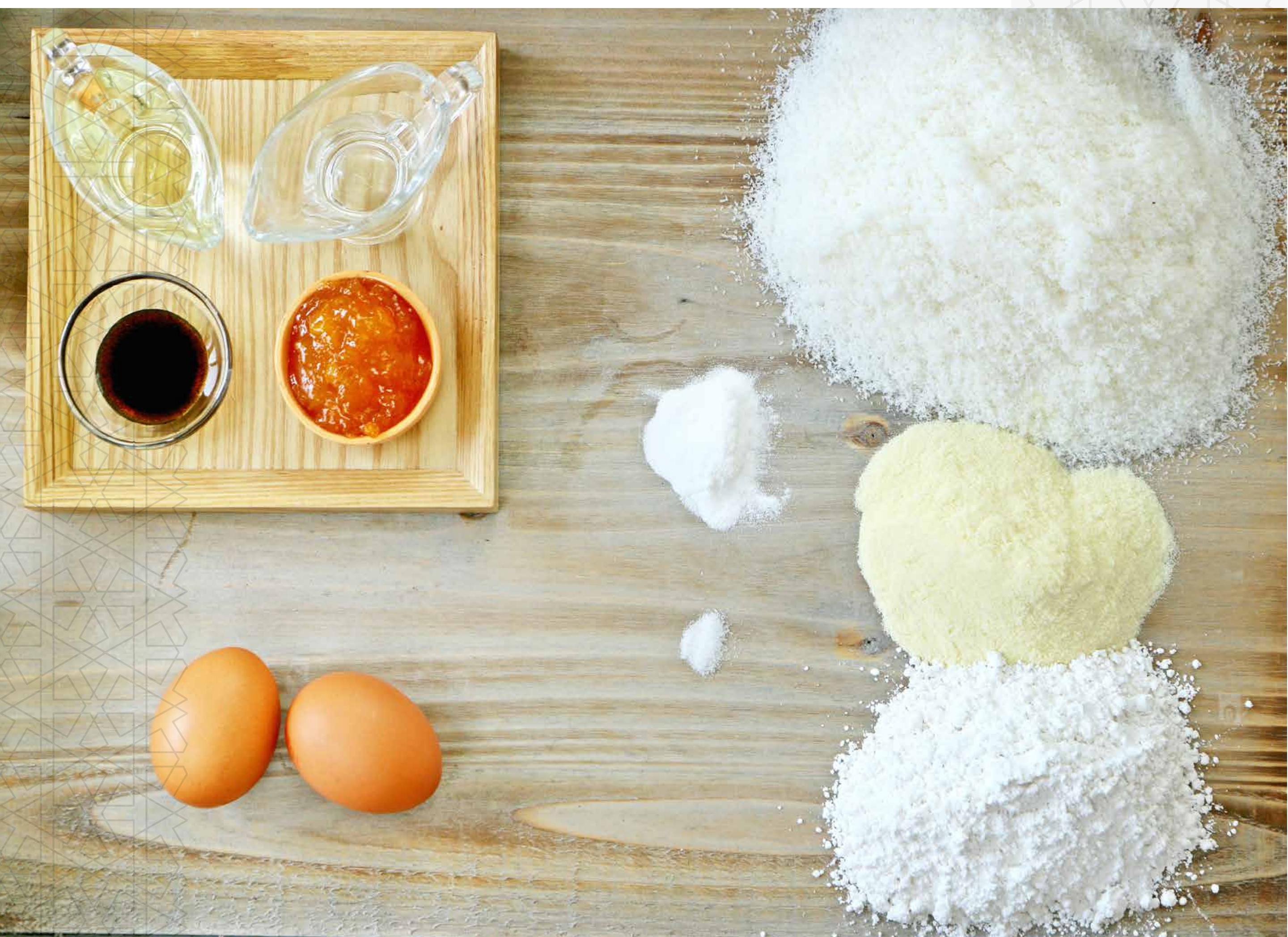
Prep. time
20 min



Cook. time
15 min



Quantity
20 Cookies



Step by step

1- In a large bowl, combine by hands the eggs, vegetable oil, orange blossom water, vanilla extract, and apricot jam. Mix well until all the ingredients are well incorporated.



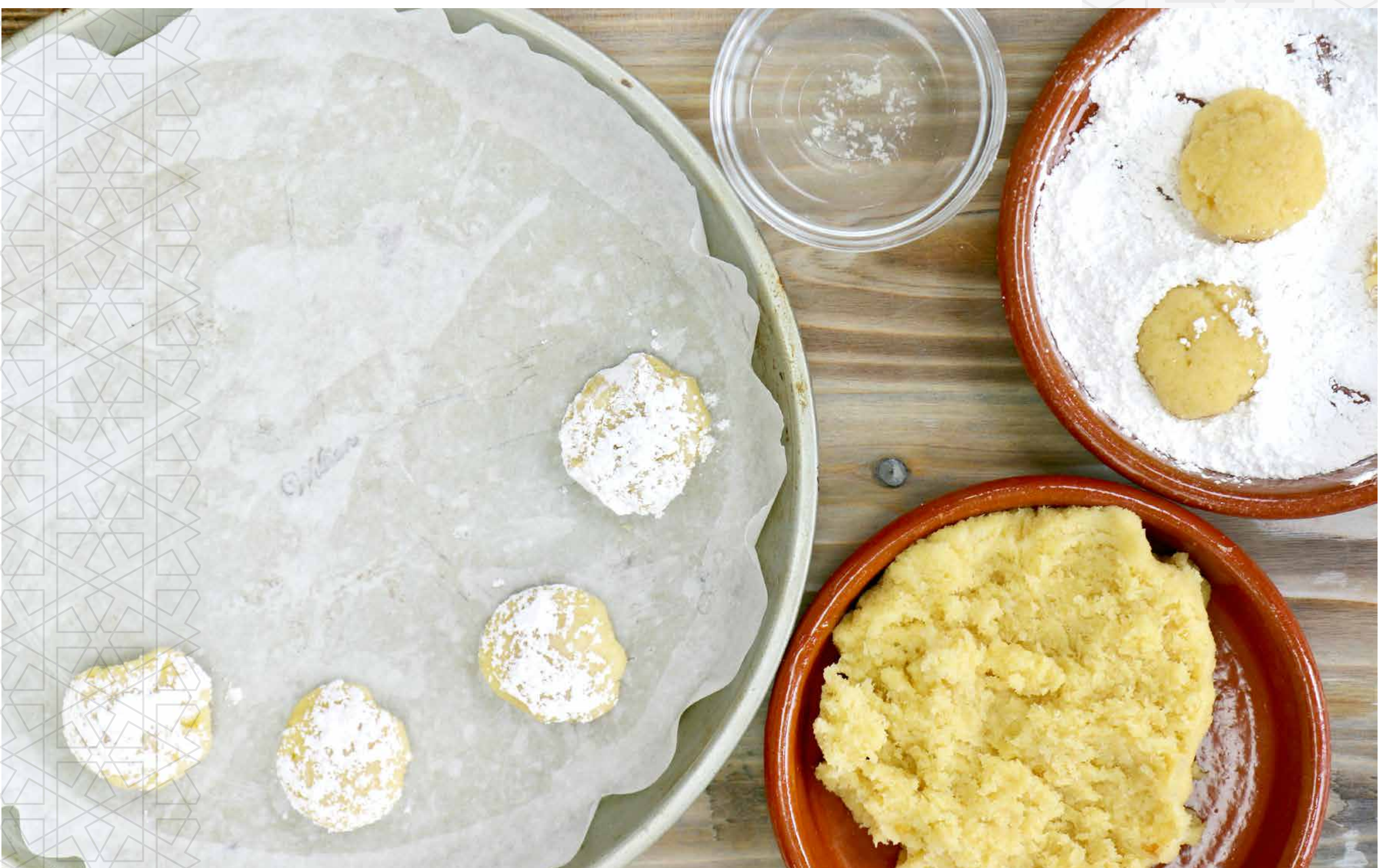
2- Add the dried coconut, semolina, powdered sugar, baking powder, and a pinch of salt then mix until you get a smooth moist dough. Cover the dough with plastic wrap and let it rest for 10 minutes.



3- To shape the cookies, wet your hands with a little orange blossom water, take some of the coconut dough and make balls the size of a walnut.



4- Flatten each ball slightly, dip one side into the powdered sugar, then place on a parchment lined baking sheet. Make sure to leave space between the cookies as they expand when baking.



5- Bake in a preheated oven to 180°C /356°F for 15 minutes or until the cookies have a light golden color. Let the cookies cool completely before serving.



Eid Cookies



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