

Moroccan Griba Cookie: gluten free

Ingredients	for 20-22 x 50 gram	for 10-12 x 50 gram
<u>Toast in 325 degree oven, on separate trays:</u> <b>White Sesame Seeds</b> , raw (6-8 mins) <b>Walnut pieces</b> , raw (10 mins) *cool, then macerate in blender	. 200 grams 150 grams	. 100 grams 75 grams
<u>Dry: sift together:</u> <b>Almond Flour</b> <b>GF Flour for baking</b> <b>Turbinado</b> <b>Organic Icing Sugar</b> <b>Cinnamon powder</b> <b>Cardamom powder</b> <b>Baking Powder</b> <b>Sea Salt</b>	. 250 grams 1/2 cup 1/2 cup 1/4 cup 1 tsp 1 tsp 1 tsp 2/3 tsp	. 125 grams 1/4 cup 1/4 cup 1/8 cup 1/2 tsp 1/2 tsp 1/2 tsp 1/3 tsp
<u>Wet: beat or blend together;</u> <b>Large Eggs</b> <b>Earth Balance, OR Butter</b> <b>Agave Syrup</b>	. 3 2 Tbs 2 Tbs	. 1.5 1 Tbs 1 Tbs
<b>Organic Icing Sugar</b> , sifted <b>Rose Water</b>	2/3 cup 1/4 cup	1/3 cup 1/8 cup

Spread the sesame seeds, and the walnuts, out in thin layer on separate roasting pans, and place both pans into a preheated 325 degree oven. Toast the sesame seeds for 6-8 mins; and the walnuts for 10-12 mins. Check and stir up seeds on each tray after first 4-5 mins, and then again every couple mins afterwards, until all browned evenly, and smelling toasty. Remove from oven, and cool before processing in blender until chopped fine.

Fold toasted sesame seeds and walnuts into pre-sifted flour and sugar mixture, then knead in egg mixture by hand. Chill 2 hours (or overnight) then measure into 50 gram portions, and form into 40-50 round balls or orbs. Preheat oven to 350 degrees for baking cookies.

Sift the icing sugar, and transfer into a medium size bowl, and pour rose water into another smaller bowl. Once dough is chilled, dip orbs in the rose water (for a 2-3 seconds only), then transfer into icing sugar bowl: use a spoon to cover the orbs with icing sugar, and let stand in sugar 1 min, then tap orb gently to dust off extra sugar, and transfer onto non-stick or parchment lined baking sheet.

Once all orbs are on trays, press flat and bake at 350 for 10 mins, then lower heat to 325 for another 3-4 minutes, or until sugar cracks appear, and tops are browning nicely. Use metal spatula to transfer to cooling rack, and let cool 5 mins before eating.

Questions? Call Chef Laura: 250.514.1544  
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