



# Week 2: Ghraybeh

*Recipe adapted from Wafa Shami at palestineinadish.com*

Yield: 20-25 cookies

## Ingredients

### Wet Ingredients

- 2 Sticks of Butter (227g) (room temperature)
- 1c Confectioner Sugar (114g)
- 1T Orange Blossom Water (or Zest of 1 Orange)

### Dry Ingredients

- 2c All-Purpose Flour (240g)

### Mix-Ins

- ½c Pistachios (or Roasted Almonds) (chopped) (75g)  
Save 20 whole for decoration.

## Directions

- 1) In your stand mixer, combine the butter, confectioner sugar.
- 2) Add the orange blossom water or zest
- 3) Slowly add the flour until the dough is soft and smooth. (You may not need all the flour)
- 4) Chop pistachios and add to the batter. Remove 20 to include as decoration
- 5) Dump the shaggy dough onto plastic wrap. Mix with your hands until the dough is formed. Wrap in plastic and refrigerate for at least 20-30 minutes.
- 6) When you are ready to bake, pre-heat your oven to 325°F
- 7) Remove dough from the refrigerator (It will be very firm. Don't worry, as you work it, it will warm up.
- 8) Divide the dough into 4 pieces and then each quarter into 3-4 pieces. Roll into the sections into long ropes about the width of your finger. (If the dough is too crumbly knead the dough in your hands until it is smooth) I found that rolling between my hands was the most effective, but on the counter works as well (you may need a very little bit of flour as a last resort.) Cut into 5 inch segments.
- 9) Shape into a curved "S" shape and place on a parchment lined baking sheet an inch apart. Place a whole pistachio in the middle.
- 10) Once the tray is full, bake for 15-19 minutes (mine took 17). The cookies will be pale and soft with slight browning on the edges. They will firm up more when they have cooled.



## Baking Reflections

This week's recipe is a Palestinian style shortbread which is one of the traditional desserts during this time of year. Food is one of the few things that unite our world. No matter where you are, everyone has to eat. Additionally, so often in communities that are in conflict, reconciliation begins when the two sides break bread and enjoy a meal together. It is that shared experience which opens the doors for deeper conversations and healing to take place.

The conflict between Israel and Palestine is one of the longest and most complicated in our world. With a long series of alternating conversations and conflicts and the intervention and posturing of many outside groups. While I was in Israel several years ago, I got to have conversations with some on both sides of this conflict and I came away with a greater appreciation for the deep divisions and pain caused by the generations of violence. While a conversation about how we as Christians can support peace and justice in the Middle East is worthwhile, and I would recommend reading up on the history and quality journalism that is coming from the area, this week's practice is not based on a solution, but solidarity. Too often, we jump to try and fix an issue and overlook the people who are caught up within it. People whose lives are marked by fear and danger, but also by grace and beauty. As you bake these cookies, I encourage you to pray for the families and children on both sides. Pray for wounds to be healed and justice to be imaged. If you have strong opinions about one side or the other, spend some extra time praying for "the enemy." Let your prayers come from a place of love rather than anger.

While global issues of Justice capture our attention, it is the local injustices and divisions within our own lives that are the easiest to avoid, but also the most accessible to change. As you press the nuts into the dough, ask yourself, "What are the hard places in my heart that need to be softened, so I can love my enemy?"

As you curve the cookies into their traditional shape, reflect on what could be bent or changed in your life to allow for reconciliation with someone.