

## Hajj Activity 1a: Hajj snacks

This pack has 4 recipes of traditional snacks family and friends often make for those going on the Hajj!

Inside we have:

- 1.1 Flapjacks
- 1.2 Salted nuts
- 1.3 Poori
- 1.4 Date and nut cookies

ENJOY!!!

Please ask an adult for help when using a knife and hot surfaces.

# 1.1: Flapjacks



## Ingredients

- 8 ounces butter
- 2 table-spoons golden syrup
- 7 ounces demerara sugar
- 10 ounces porridge oats
- 4 ounces desiccated coconut
- 3 ounces glace cherries

1. Grease a baking tray and line with grease-proof paper.

2. Heat the butter, sugar and syrup in a saucepan over a low heat, until just melted.

3. Chop cherries into small pieces.



4. Put oats, coconut and cherries to the saucepan and mix well to combine the ingredients.

5. Spread the mixture evenly on to the baking tray and smooth the surface with the back of a spatula.



6. Bake in a pre-heated oven Gas mark 3 for approximately 30 minutes.

7. Remove from oven, allow to cool in a tray.

8. Cut the flapjacks into fingers with a sharp knife, transfer to a cooling rack and allow to cool.



## 1.2: Salted Nuts



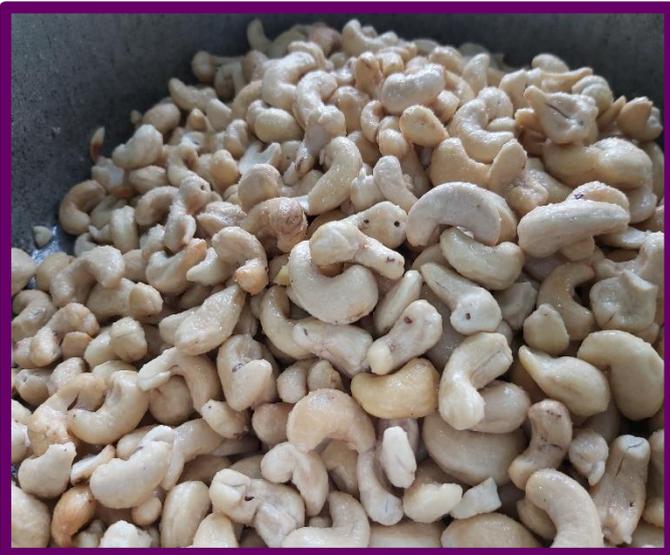
### Ingredients

- 📦 1 kg of nuts (your choice: cashews, almonds, hazelnuts, pecan nuts...)
- 📦 1 tsp salt

1. Preheat the oven to 150 degrees Celsius until hot



2. Wash nuts in cold water.



3. Add salt and rub in well.

4. Line the baking tray with greaseproof paper and lay the nuts so they are arranged as a single layer.

5. Cook in the oven for 40 minutes, turning the nuts after 20 minutes.

6. Pack in airtight food bag or container once they have fully cooled. Nobody can resist salted nuts!



## 1.3: Poori

### Ingredients

- 2 cups plain flour
- ¼ tsp salt
- 1 tsp ground black pepper
- 1 tsp whole cumin seeds
- ¼ cup melted ghee
- Water as required



1. Add the flour, salt, pepper and cumin in a bowl.

2. Combine melted ghee and flour, using your fingertips turn the mixture into fine breadcrumbs.

3. Mix in hot water (not boiling) until the breadcrumbs form a dough.

4. Cut into 4 parts.

5. Roll each part until very thin (approx. 1.5mm thick).



6. Prick with a fork and cut into shapes.

7. Fry in hot oil with a medium heat until golden brown.



## 1.4 Date and nut Cookies



### Ingredients

- 1 cup soft butter (227 g)
- 1 ½ cup sugar (300 g)
- 3 egg
- 1 teaspoon vanilla extract
- 3 cups plain flour (375 g)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups chopped pecans/walnuts (198 g)
- 1 ½ cups chopped dates (220 g)

1. In a large bowl cream together sugar and butter for 2 minutes.

2. Add the eggs one by one, beating each egg for 30 seconds.

3. Add the vanilla and mix (the mixture might look like a little broken, but this is normal).



4. In a separate bowl, chop the dates into small pieces and chop the nuts.

5. Add flour baking soda, salt, dates and nuts into the butter mixture. Mix until all comes together into a sticky mixture.

7. Cover with cling-film and put into the fridge for 2 hours.



8. Heat the oven to 180°C and line a baking tray with grease-proof paper.

9. Put a tablespoon of dough on to the baking sheet, leaving 2 inches between each one.

10. Bake for 10 minutes or until the cookies are a golden-brown colour. Leave to cool for 5 minutes before moving to a cooling rack. Great with milk or a hot drink

