

# COOKING TO CONNECT

Everyone has a story to share.

## DATE CRESCENT BISCUITS

An essential on our Eid table. These biscuits are abnormally delicious and are loved by young and old!

### Ingredients

(Dough)

2 cups plain flour  
2 cups self raising flour  
200g butter  
300ml sour cream  
1 tsp kaak spice (a mix of fennel, mahlab and aniseed)

(Date mix)

500g date paste  
1/2 tsp cinnamon  
1 tsp olive oil  
1/2 tsp kaak spice

### Method

1. Preheat oven to 180°C
2. Prepare date mix: place date paste, olive oil, spice mix and cinnamon in a bowl and knead them well into the date paste. Once done, roll into long thin pieces
3. Kaak dough: place plain flour, self raising flour and spice mix in a bowl and mix well.
4. Melt butter and add it with the sour cream to the flour mixture. Mix and knead well until a dough forms.
5. Cover dough until you're ready to work with it. Shape biscuits in whatever way you like. For date crescent biscuits: divide the dough into balls of the size of your palm, roll out each ball to 1/2 cm thickness, place a plate on top and cut off excess dough (to get a perfect circle). Cut a (+) sign then a (x) sign on the dough to form 8 equal sectors (like pizza), place date piece on the long side of the sector and roll it upwards, bend slightly.
6. Place crescents on baking tray and bake for about 10- 15 mins or until golden. Take out of oven and let them cook down completely. You may sprinkle with icing sugar once cooled, and enjoy!



# OUR KATANNING RESIDENT FATIMA AL BALDAWI

My name is Fatima and I was born in Iraq. My father was an engineer and my mother was a maths teacher in Bagdad. My dad was from a large family and his parents could not afford to provide their children with an education. He worked very hard to get his education, he even sold lollies on the street to get enough money to pay for his education.

In Iraq the income for professionals was very low. My mums wages were so low, it would only cover a taxi fare. After I was born, my dad had had enough of the low income and poor living conditions and wanted our family to be able to have a better quality of life. They moved to Syria as a temporary safe place and after a few years my father made the difficult choice to leave us behind and move to Australia. Two years later my mum came out with my sister and me. He worked on farms when he got to Australia as his qualifications are not recognised here. He learnt English and sent money to Syria to support my mum. It was a hard time but he was determined to make Australia our home and provide a better life for his family.

It was too dangerous to go back to Iraq for a long time. We went back in 2005 when the government changed and met all the family. It was a culture shock to me and my siblings! My parents now go back regularly to see their family. They had three more children after moving to Australia, my sister and two brothers. My mum did not speak any English when she came here. I knew a bit of English and had to learn fast at school.

I was responsible for translating for my mum and helped her a lot. I think my youngest brother was a catalyst for making my mum learn English and become more confident. He was born with down syndrome and she had to advocate for him and make sure he had access to special supports and social groups.

These Date crescent biscuits are my mums recipe. Each family has their own version of this biscuit and this recipe has come down through my mothers family. On the last day of Ramadan we clean the house and prepare for Eid. My mum and sisters and I will roll out biscuits together in batches and batches to give as gifts. In Iraq we celebrate Eid for 3 days. And it is all about the sweets! We will go to prayer at 7am on day 1 and then people will visit and we will go visiting. It is a lovely coming together of the community where everyone shares gifts of congratulations for making Ramadan. At midday we go to prayer and then more food!

I love the tradition of Eid and the practice of Ramadan to build my inner faith and build myself as a person. Day 2 and 3 of Eid are lots of family outings and time spent together as a family. Now we are Australian we do lots of picnics and BBQs! This year is very exciting because we are going back to Iraq for Eid. My mum will be able to sit with the women in her family rolling out the biscuits again which will be so special.

I am so proud of both my parents for their bravery and determination. I am always grateful for what they did for us and I never take it for granted. My husband Dr Hayder and I love our life here in Katanning. I like that it is very multicultural and accepting and most importantly we are close to my family in Perth. I am a pharmacist in training which makes my parents very proud. There are many pharmacists in the family in Iraq. I am so happy to be studying pharmacy and keeping the tradition in the family.

This is an easy recipe and it's fun to make. I hope you and your friends or family come together to roll out the dough while talking, laughing and sharing special time together. Enjoy!