



Pear cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

For Dough:

- 75 grams of butter
- 250 ml of milk
- 25 grams of yeast
- 75 grams of sugar
- half teaspoon of salt
- half teaspoon of cardamom
- 500 grams of flour

For Filling:

- 0,5 kg of pears, peeled, deseeded and cubed
- 1 egg
- handful of pistachio nuts
- 2 spoons of sugar

Instructions

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1. Melt butter, add milk, mix, add yeast, mix till dissolve.
 2. Put the mixture in large bowl, add sugar, salt, cardamom, flour, knead the dough, cover the bowl with a cloth and keep it in warm for 30-40 min till it rise.
 3. Cook the pears, till they become mashy like a jelly.
 4. Knead the dough once again, take half of it and roll it to form square, spread pear jelly mixture.
 5. Roll it up, cut slices 4 cm thick.
 6. Put each slice at the baking tray, keep it in warm for 30 min till rise, brush with blended egg and sprinkle with sugar and top with pistachio nuts.
 7. Bake till golden brown, about 8 min, in preheated oven, in 250 degrees.