MAAMOUL WITH CREAM

Ingredients
diameter diameter:
300 grams of sugar (2 cups)
200 ml water (1 cup)
lemon slice
Abbar Al Qeshta:
150 grams fine semolina (cup)
liter of milk
2 drops condensed blossom water
3 tablespoons pistachios (crushed, as desired)
(You can add 2 tablespoons of sugar when boiling)
Maamoul dough:
300 grams of medium semolina (2 cups)
150 grams of flour (one and a half cups)
60 grams of sugar (half a cup)
1 teaspoon baking soda
mahlab teaspoon
a teaspoon of yeast
2 tablespoons of ghee (half a cup)
150ml milk

Directions
To prepare the cream: In a bowl, we put soft semolina, full-fat milk, then put the bowl on the fire and leave until the consistency becomes thick with continuous stirring of the mixture, then we remove the bowl from the fire and add the blossom water and a little pistachio, and then stir all the ingredients Then we pour the cream into another bowl and leave it to cool and then put it in the fridge. To prepare the maamoul dough: In a bowl, put medium semolina, flour, sugar, a teaspoon of Mahlab, baking soda, yeast, then mix the ingredients well, then add the fat to them, then mix the ingredients well with ghee, then add the milk, and knead the ingredients until we get The texture is soft and not thick, then we divide the dough into two parts. The upper layer section: We roll a piece of dough into a tray, using our hands, and then put it in the refrigerator. Lower layer section: We grease a little butter in another tray, and then put the second part of the dough in the tray and spread it with our hands, then add the cream to it, and then we put the top layer over the cream and get rid of the excess dough from the edges, and then we grease the layer The top is sprinkled with a little sugar, then we put the tray in the oven at 200 degrees, for 20-25 minutes, then we take it out of the oven and we grease it with sugar syrup, then we cut it into pieces and decorate it with grated pistachio, then the maamoul is ready.