S P I N A C H P A N C A K E S

Ingredients
Crushed cashew nuts (as desired)
pomegranate cup (extra)
cup olive oil
A cup of pomegranate molasses
Juice of 4 lemons (large)
3 tablespoons sumac
Half a teaspoon pepper
2 teaspoons dried capsicum
1/5 teaspoon cumin
1/5 teaspoon dried coriander
3 teaspoons salt
750 grams onions (large size)
2 kilos of spinach
spinach:
300 ml warm water (one and a half cups)
60 ml vegetable oil (tea cup)
Half a teaspoon of salt
a tablespoon of yeast
a tablespoon of sugar
600 grams of flour (6 cups)
dough:

Directions
To prepare the dough: In a bowl we put all-purpose flour, sugar, salt, then mix the ingredients a little, then add the oil to them and mix it with every speck of flour, then add the yeast and mix a little, then add the warm water, and then we knead all the ingredients until We get the consistency of the dough, then put the dough in a bowl, cover it with a cloth, put it in a warm place and leave it for an hour. To prepare the spinach filling: put olive oil and chopped onions in a frying pan, then put the frying pan over a medium heat and fry them, add cumin, dry coriander, dry capsicum, white (or black) pepper, then we roast the spices with onions a little and then take the pan off the stove Then we add them to the chopped spinach bowl and add salt, sumac, lemon juice, pomegranate molasses, pomegranate seeds, chopped walnuts, then we mix the ingredients well, put them in a colander and leave them aside. We turn on the oven at 250 degrees (above and below). Spinach formation stage: we roll out the dough well until it becomes thin, then we cut the dough with the jug lid, then we stuff each piece of dough in the spinach filling, and then we cover each piece of dough well, then put them in the oven tray, and then we Grease each piece of spinach with a little oil, and put them in the oven for about 7-10 minutes, then they are ready.

Bon Apetit!