**Egyptian Kahk Cookies**

2 cups flour

1 cup of butter

¼ cup of warm water

½ teaspoon yeast

Powdered sugar

1. Fold butter into the flour and mix with your hand.

2. Add yeast and water.

3. Roll dough in palm of hand into small balls.

4. Take a fork and make grooves in the cookie to hold powder sugar.

5. Bake on 350 degrees for about 10 minutes or until slightly brown.

6. Let cool then sift the powder sugar on top of cookies.

Credits to Grandma and Mom