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**Sembussak (Cheese Pastry**)

2 cups unbleached all-purpose flour

1 cup semolina flour

2 ½ sticks butter or margarine, softened at room temperature

1/4 – ½ cup warm water

dash kosher salt

¼ cup sesame s

Filling:

2 Lbs. grated muenster cheese

2 large eggs, lightly beaten

¼ teaspoon baking powder

Dough

Put the all-purpose flour, semolina, softened butter and salt in a large mixing bowl. Add the water in small intervals starting with ¼ cup. Mix until well blended and begin squeezing the dough between the tips of your fingers. The texture of the dough should be moist and soft, if the dough is too tough, add the additional water. Cover and Set aside.

Cheese Filling

In a large bowl, combine cheese, baking powder and beaten egg. Mix lightly.

Prepare

1. Preheat the oven to 350F if you intend to bake them at this time. Sembussaks may be frozen before baking and saved for a later date (in which they will bake at 400F for 20 minutes).
2. Begin by taking out 1/3 of the dough. Divide this third into walnut sized balls, 1- 1½ inches in diameter. Working with one ball of dough at a time, dip each ball lightly on one side in sesame seeds.
3. On a lightly floured work surface, place the ball on the surface, sesame seed side down. Flatten it gently with your palm.
4. Using a rolling pin flatten each ball into 2” circle and about 1/8” thick.
5. Place 1 tsp of cheese filling in the center of the dough circle. Fold one side of the dough over until the edges meet. Press the edges together all around to firmly seal. This will form a half-moon shape with sesame seeds showing. Using your thumb, gently press around the edges to round the filling toward the center.

Decorating the edges: Braid

1. Starting at one end of the dough, pinching it between thumb and forefinger, and then gently twisting the dough inward. Easier alternative: flute the edges with a fork.

Bake

Bake for 15-20 minutes (or until bottoms are light brown) on a baking sheet.