

Recipe adapted from [Queen of Sheba Yemeni Recipes](#)

Ka'ak is Arabic for "cake." The Yemeni ka'ak is a cross between a cookie and a biscuit. It is traditionally for special occasions, but also pairs nicely with afternoon tea. This is the recipe for a basic ka'ak.



Yemeni Ka'ak

2/3 c milk, plus 1/4 c milk, divided
1/2 t quick rise yeast
1 c butter, plus 3 T
1/4 c white sugar
2 eggs
1 egg white
1/2 t salt
4-2/3 c flour
2 T black or white sesame seeds

For the egg wash:

1 egg yolk
1/2 T milk

Heat the milk to lukewarm. Dissolve the yeast in the milk and set aside.

In the bowl of a stand mixer with the dough hook attachment, add butter and sugar. Cream together. Next add the eggs and egg white, salt, milk/yeast and 1 cup of flour. Begin mixing. Add the remaining flour a little at a time until a dough has formed. Add extra 1/4 cup of milk if dough is too dry. Once dough has formed (should be well-mixed, moist and only slightly sticky to the touch), place inside a greased bowl and cover for 30 minutes.

Preheat the oven to 375F. Begin shaping the dough into small biscuits. Form a ball that fits into the palm of your hand. Cup the ball gently to flatten it slightly. Then pinch/flatten the edges to form a circle (with a raised center). Then turn up the flat edges a pinch at a time. For video demonstration see: <http://www.youtube.com/watch?v=rmxNw-Wpnfl>

Once the biscuits are formed, let rest for another 30 minutes. Finally, prepare the egg wash by mixing together the egg yolk and milk. Then brush it over the biscuits. Sprinkle on the sesame seeds and bake for 25 minutes, or until golden brown.

