



HOW TO MAKE UM ALI

This recipe is brought to you by the Grand Hyatt Amman. When cooking, be sure to get help from a parent or adult.

INGREDIENTS

- 1lb baked millefeuille dough (puff pastry dough)
- 2 ½ cups milk
- 1 ½ cups sugar
- ¾ cup roasted almonds, roughly chopped
- ¾ cup risen sultana (golden raisins)
- ¾ cup shaved coconut
- ¼ cup ground cinnamon
- ¼ cup pistachio nuts

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Cut the baked puff pastry dough into medium size pieces.
3. Mix the dough pieces, raisins, ½ cup of the coconut, and ½ cup of the almonds in a large oven-safe bowl or casserole
4. In a saucepan, heat the milk with the sugar over low heat until the sugar dissolves.
5. Remove the milk mixture from heat and stir in cinnamon.
6. Pour the milk mixture over the dough and let sit for 2-3 minutes, letting the dough absorb some of the milk.
7. Bake for 20 minutes, or until set and the top is golden brown. Check after 15 minutes to allow for differences in oven temperature.
8. Let cool for approx. 5 minutes. Serve warm, decorated with whipped cream, pistachios, and the remaining coconut and almonds.

Enjoy!