

Orange Blossom Water

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Bsaisat / Twaitat

From: Family Recipe / Servings: 30 Pieces

Sugar Syrup

6 cups sugar

3 cups water

3 tsp lemon juice

Dough

[A'jineh Mwarraqah](#)

Frying

Corn oil

Sugar Syrup

In pot, turn on heat, put 6 cups sugar, and 3 cup water stir to dissolve, once it boils, add 3 tsp lemon juice, let them boil for few minutes , and turn off heat and let it cool.

Dough

To make the dough, go to the post [A'jineh Mwarraqah](#).

Make the dessert

Bring the dough (you can see in picture 5 that this is the final shape of the dough which we prepared in the post [A'jineh Mwarraqah](#)), the weight of each piece of the dough is 50 g.

Press.

This is after pressing it.

Roll out the dough to about 5 inches (12.7 cm) diameter circle.

Take the dough, and deep fry it.

Deep fry in corn oil until light golden brown in color, and turn to fry both sides.

Dip immediately in sugar syrup and turn occasionally to make sure that all sides are dipped with syrup.

Serve.

Notes and Tips

You can make the dough ([A'jineh Mwarraqah](#)) in the same day of making this dish, and use the dough fresh and make this dish (a fresh dough is always better) , if you made the dough before and stored it in the freezer so the first thing is to remove the dough from the freezer early in the morning and let it defrost, then use it (please don't defrost using microwave because the dough will not be good to work with it).

The weight of each piece of the dough is 50 g.

I prepared 30 pieces, the quantity of sugar syrup was perfect for the 30 pieces.

The sugar syrup must be cold because the rule is: cold syrup is added to hot desserts, and hot syrup is added to cold desserts.