



Recipe for Egypt

Umm ali

1 package of frozen puff pastry (17 ounces)	1/2 cup pine nuts
1 1.5 oz can of sweetened condensed milk	1/2 cup almonds
3 cups water 1/2 cup cream	1/2 - 3/4 cup coconut flakes (to taste)
3/4 cup pistachios, shelled and chopped	1/2 teaspoon vanilla extract

Preheat oven to 400 degrees. Unroll puff pastry sheets and place on greased baking sheets. Bake for 15 minutes. The puff pastry will be golden and puffed. Remove from oven. Do not turn oven off; you will be using it in a few minutes with the same temperature. Break puff pastry into small pieces (about 1-2 inches. Add nuts and coconut and be sure that they are mixed well and evenly distributed. Place nuts and bread in greased 9x12 baking dish. In a saucepan, heat sweetened milk, vanilla, and water on medium heat. Allow to cook for about 3-5 minutes. Remove from heat and allow to cool. Pour milk over puff pastry/nut mixture. Pour cream on top and bake uncovered for 15 minutes. Serve warm with a dollop of cool whip or vanilla ice cream.