

Kanafeh/Künefe (Sweet Cheese Pastry)

Yield: 12 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/kunefe-recipe-indian>

Ingredients:

- 1/2 pound phyllo shredded, called: kataifi dough or kunefe dough or kunafa dough, thawed as directed on package
- 1/2 cup unsalted butter melted
- 2 cups mozzarella shredded
- 2 cups feta soaked in water for an hour or goat cheese, crumbled
- 1/2 cup simple syrup or 1/4 cup apple and/or pear sauce

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 55 milligrams
4. Fat: 18 grams
5. Protein: 9 grams
6. SaturatedFat: 11 grams
7. Sodium: 490 milligrams
8. Sugar: 1 grams

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