



Feteer Meshaltet

EASY • 2 HOURS

Baked until golden and flaky, each layer shatters delicately before melting into a soft centre rich in ghee. Finished with a generous pour of Capilano Pure Honey, this recipe is the ultimate balance of crisp pastry and natural caramel sweetness.



SKILL LEVEL
Easy

PREP TIME
50 mins

COOKING TIME
15 - 25 mins

SERVINGS
4-6

Ingredients

- 4 cups all-purpose flour
- 1 ½ cups lukewarm water
- 1 tsp salt

Method

1. Prepare the dough by adding flour, salt, and sugar to a bowl. Gradually add water until a smooth, slightly sticky dough forms. Knead for 10-15 minutes (8 mins in a mixer).

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- 1 tsp sugar
- 1 cup melted Ghee
- ¼ cup vegetable oil
- Capilano Pure Honey, to serve

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

2. Divide dough into 6–8 balls, coat with ghee, cover, and let rest for 30 minutes to 1 hour.
3. Flatten one dough ball into a thin sheet, brush with ghee, fold into a square. Repeat for 3–4 balls to create layers.
4. Shape the layered dough into a round, cover, and rest for 15 minutes.
5. Preheat oven to 475°F–550°F (240°C–285°C). Shape dough into a 10-inch circle, brush with ghee, and bake for 10–15 minutes. Broil for 2 minutes for extra colour.
6. Top with a generous drizzle of Capilano Pure Honey.

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