Mersu.

A Middle Bronze Age Recipe adapted from the Mari tablets, Syria.

Ingredients (makes about 20 pieces)
½ pound (8 oz.) dried, pitted dates, finely chopped
½ cup water
¼ cup (1 oz.) pistachios, shelled and finely chopped
3 cups wheat flour (use barley flour for authenticity)
1 cup chilled butter, cut into small cubes
5 tablespoons milk

Instructions
Put the dates in a small pan and add water. Cook over medium heat until a thick paste forms, stirring often (about 5 to 8 minutes). Mix in pistachios. Set this aside to cool. Mix flour and butter together until it resembles coarse crumbs. Add milk slowly until dough holds together. Cover dough and cool it down (no refrigerators in the MBA, but go ahead!) for 30 minutes. Break off a 2-inch piece of dough and roll it in your hands until it becomes pliable. Shape into a ball. Make an indentation in the ball's center using your thumb and pinch the sides between your thumb and index finger to enlarge the indentation. Take some of the cooled date paste and fill it three- quarters full. Pinch the edges of the dough together and roll into a ball. Place on a baking sheet. Repeat with the rest of the dough and bake for 25 minutes in an oven preheated to 325° F.