



Recipe - Purim Hamantashen

Makes approximately 15 biscuits

Ingredients

- 2 eggs
- 100g sugar
- 60ml oil
- ½ tablespoon lemon juice and lemon rind from half a lemon
- ½ teaspoon vanilla
- 300g sifted flour
- 1 teaspoons baking powder
- 1 egg to brush
- Jam for the filling

Directions

Pre-heat oven to 180C/350F/Gas 4.

1. Beat eggs and sugar
2. Add the oil, lemon juice, vanilla, flour and baking powder and mix well
3. Divide the dough into half to make handling easier
4. Stretch it on a floured surface about ½ cm thick and cut out circles with a cup
5. Put half a teaspoon of jam in the middle of each
6. Lift up the left and right sides and pinch together
7. Lift up the third side and pinch together with the left and the right – see photograph – to make triangle shaped biscuits
8. Put them on a greased pan
9. Brush with beaten egg.
10. Bake for 20 minutes

