

SWEET TASTE OF TORAH

This snack relates to this week's lesson. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Hamantashen

Haman's Hat



Ingredients:

- 4 eggs
- 1 c. vegetable oil
- 1¼ c. sugar
- 2 tsp. vanilla
- 3 tsp. baking powder
- ½ tsp. salt
- 5½ c. all-purpose flour
- Filling of choice: apricot, poppy seed, prune, etc...

Instructions:

Preheat oven to 350 degrees. Beat eggs. Add oil, sugar, vanilla, baking powder and salt. Gradually add flour. Knead until smooth. Roll out and cut into 3-4" circles.

Place filling in center. Pinch together sides to form a triangle. Place on lightly greased baking sheet. Bake for 20-30 minutes. Makes 20 cookies.