



Hamantaschen

It's that joyous, boisterous time of year again, and with it comes some very nice eateries. The traditional cookies for Purim are called "Hamantaschen", or "Oznei Haman" in Hebrew -- Haman's ears. It is shaped triangular to remind us of the triangular shape of Haman's hat.

4 eggs
1 cup oil
1 1/4 cups sugar
1 tsp. vanilla
3 tsp. baking powder
pinch salt
5 1/2 cups flour

Mix all ingredients together except for the flour. Add the flour gradually until it is all mixed in and the batter resembles a smooth dough. If the dough sticks to your palm, then add a bit more flour until it is workable. The key to nice looking hamantaschen is to cut out circles with a cookie cutter for each one. This makes your edges symmetrical and perfect looking so that each cookie comes out smooth and uniform in appearance. However, even if you don't have a cutter, they still come out nicely by just pulling off pieces of dough, rolling them into balls, and flattening them down on your working surface before filling them.

Preheat the oven to 350°F / 180°C.

Now comes the fun part. Traditionally, hamantaschen are filled with poppy seeds...however, ideas abound that can be both fun and colorful. There is strawberry jam, apricot jam, blueberry pie filling, pareve caramel filling, a mixture of white and black chocolate chips...just to name a few! Fill them with the fillings of your choice and simply pinch them together on one side, and then the other. Let the kids join in as well; even children as young as three can do this easily when shown how.

Place them on lined cookie sheets, spaced only slightly apart as they don't rise that much. Bake for 10-12 minutes, until they are slightly golden on top and done on the bottom. Remove from cookie trays and leave on a piece of baking paper on the counter. After they have cooled down for 5 minutes, sprinkle them well with confectionary sugar. Enjoy!

These freeze well, but will have to be sprinkled with the confectionary sugar again after they have defrosted.