



Todah Rabbah to TBT's Essential Workers!!!

Let's take this upcoming Purim holiday
to celebrate and thank TBT's
very own dedicated and hardworking
ESSENTIAL WORKERS.

Contact Heidi Sohn if you would like to bake *and deliver* a batch of
hamentashen cookies to thank the Essential Workers of TBT.

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Rabbi Lisa's Delicious Hamantashen (cookies)

You will need

4 eggs
1 cup oil
1 ¼ cups sugar
2 tsp. vanilla
3 tsp. baking powder
½ tsp. salt
5 ½ cups flour (approx.)

Any type of filling

Directions

Preheat oven to **350** degrees. Beat eggs in oil, sugar, vanilla, baking powder, and salt. Add flour gradually; mix thoroughly. Knead until smooth enough to lay out on floured board. Roll out. Cut dough into **3-4"** rounds (use an upside-down glass edge!) Place desired filling on each round. Pinch together sides of lower half of circles to form triangles. Place hamantashen on a lightly greased baking sheet, bake for **½** hour or until golden brown.

The usual fillings are **prune** or poppy seed (called muhn) filling, which are in the baking aisle. You can also fill with other **fruit** or **berry** preservatives or even **chocolate** chips. Makes about **5** dozen cookies.

