

# Camp Ramah in Canada

## Hamentashen

2 eggs

$\frac{3}{4}$  cup sugar

$\frac{1}{2}$  cup oil

$\frac{1}{2}$  cup orange juice

2 tsp. baking powder

3 cups flour plus a bit for

Approx. 1 cup jam or pie filling

Cinnamon sugar for sprinkling

1. Mix eggs with sugar, oil and juice until blended

2. Add baking powder and flour

3. Mix again

4. Divide dough into 4 pieces

5. On a table or cutting board dampen the surface with water and cover with saran and sprinkle a little flour on it

6. Roll each piece into a rectangle until it is about  $\frac{1}{8}$  inch thick

7. Cut out circles using a cookie cutter, jar lid or small bowl flipped over

8. Lay out circles on a cookie sheet lined with foil and lightly sprayed with cooking spray

9. Put about a teaspoon of jam or pie filling in centre of each circle, or a few chocolate chips

10. Sprinkle cinnamon sugar on top

11. Bake at 375F for about 8 to 10 minutes

Can also be used as dough for use with any shape of cookie cutters

The first recorded mention of Hamentaschen, the most popular Purim treat, is in an 11th century siddur. Hamentaschen have many symbolic meanings related to Haman, the villain of the Purim story. These include the triangular shape being a representation of his pocket, hat or ears. According to the Kabbalists (mystics), the three corners symbolize the three avot (patriarchs), Abraham, Isaac and Jacob, whose mitzvot saved the Jews from Haman.