

PARAVA HAMANTASCHEN

Happy Purim

Chag Sameach

חג שמחה

125 grams castor sugar

2 eggs

100ml oil

1 teaspoon vanilla essence

Grated rind of ½ orange

300grams flour

1 ½ level teaspoons baking powder



Fillings:

Jam with chocolate vermicelli

Melted dates, butter and sugar

Cream cheese

MAKES 24

Beat eggs and sugar together until creamy. Add oil and vanilla essence and beat well.

Stir in flour to make a soft dough. Roll out on a floured board to ½ cm thick. Cut into 7.5 cm rounds and place a spoon full of filling in the centre.

Draw 3 sides in to form a triangle. Prick edges firmly together.

Brush top with a little beaten egg.

Bake at 182°C (350°F) for 30 minutes