










# Make Purim biscuits

Purim is a Jewish festival when people spend time with family and friends. They share small presents and special triangle biscuits called hamantaschen.

Some people believe that the hamantaschen are shaped like triangles to represent the corners of Haman's hat.

## You will need:

### Ingredients: (Makes 16 biscuits)

- 100g softened, unsalted butter 
- 1 large egg 
- 125g granulated sugar 
- 1 teaspoon vanilla extract 
- 200g plain flour 
- 1 teaspoon baking powder 
- 6 tablespoons jam 

### Equipment:

- some greaseproof paper 
- a rolling pin 
- a baking tray 
- a cup 
- a large bowl 
- a wire rack 

If you want to make vegan biscuits, use vegan butter and replace the egg with 2 tablespoons of apple sauce.

## Method:

- 1 Wash your hands.



- 2 Ask an adult to preheat the oven to 200°C (fan 180°C.)



200°C  
180°C



- 3 Grease the baking tray with butter and line it with greaseproof paper.



## Method:

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Add the butter, egg, sugar and vanilla extract to a large bowl and mix until smooth.



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Now add the flour and baking powder to the bowl and mix it into a dough.



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Ask an adult to help you roll the dough out onto a clean surface sprinkled with flour until it is 5mm thick.



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Use a cup to cut out circle shapes from your dough and put them on the greaseproof paper.



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Put a teaspoonful of jam in the middle of each circle.



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Fold the left and right sides of the dough towards the centre and pinch them together at the top to make a point.



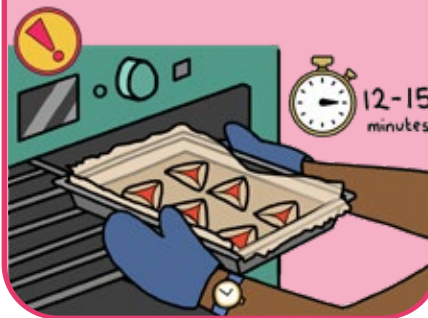
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Now fold the bottom edge of the dough up and pinch all three corners together. You should still see the jam in the middle.



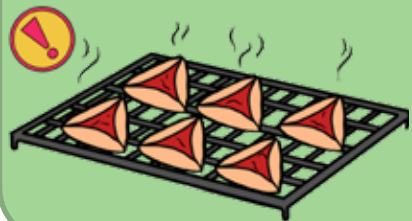
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Ask an adult to place the baking tray into an oven and bake for 12-15 minutes until they are lightly browned.



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When they are ready, ask an adult to take them out of the oven. Leave them to cool before touching them. Once cooled, enjoy your hamantaschen.



# Happy Purim!