

Libyan Shavuot Cookies *from Penina Meghnagi Solomon*

4 EGGS	Lightly beaten
1 C. SUGAR	
1 C. OIL	Vegetable or if Coconut (less sugar)
1 TBSP VANILLA	
2 TBSP ORANGE PEEL	grated
1 TBSP ANICE SEEDS	powder
1/2 TSP SALT	
1 TBSP BAKING SODA DOUBLE ACTING	OR if you find 1 tsp. Alluminium Carbonate we call it Amoniaca. (baker use it)
4 CUPS FLOUR	

preheat oven 350

mix all ingredients and after the flour

Roll the dough into **1/2"-thick ropes** to create most of the symbols
space the cookies 1" apart

Bake until firm but not browned, about **20 minutes**

For extra-crisp cookies, turn off the oven, and keep for **15 minutes**

THE MEANING AND SYMBOLS

CIRCLE PLAIN = REPRESENTING THE JEWISH PEOPLE
SURROUNDING HAR SINAI

CIRCLE 2 TWIST = REPRESENT THE UNITY OF THE JEWISH PEOPLE

BASKET & HANDLES = BIKURIM BASKE THE GIFT OFFERING
BROUGHT THE TO TEMPLE

HAND = HANDING DOWN OF TORAH THAT WE RECEIVED

BIRD = DURING MATAN TORAH ALL BIRDS DID NOT CHIRP, ALL WAS
QUIET AT (HAR) MOUNT SINAI

LADDER = MOSHE TRIPS UP & DOWN SINAI **MONACLE** = WE READ
THE TORAH

SCISSORS = THE OMER SFIRAH IS OVER, TIME FOR HAIR CUT.

TRIANGLE WITH A HANDLE = A CASE TO CARRY THE CHUMASH