

Recipes for Virtual Purim Baking With Yvette Dabby and Bracha Halevy

Wednesday, February 17th 2021

7:30 pm to 8:15 pm

ZOOM Link for Meeting

<https://us02web.zoom.us/j/3460303686>

Basic Dough Recipe

for Sambusak varieties

Ingredients

6 cups flour

1 teaspoon salt

6 oz. oil

1 package of yeast

1 $\frac{3}{4}$ cup warm water

Pinch of sugar

1 Tablespoon oil

Directions

Using instructions on yeast package, mix $\frac{1}{2}$ cup of warm water, pinch of sugar, and yeast together.

Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed.

Oil hands and knead dough until soft. If dough is too sticky, add flour.

Let dough rise for one hour.



Cheese Sambusak

Ingredients

For Cheese Filling:

3 pounds feta cheese

1 egg

1 Tbsp flour

This is enough filling for 2 batches of Basic Dough Recipe (allow time for rising)

Egg whites for brushing tops

Sesame seeds

Directions:

Prepare basic dough recipe, allowing time for dough to rise.

Mix together feta, egg, and one tablespoon of flour.

Heat oven to 375 degrees Fahrenheit.

Portion dough into walnut sized balls.

Roll out dough balls into circles.

Place 1 ½ to 2 teaspoons of cheese mixture on half of the dough circle.

Fold dough circle in half (creating a half moon shape), and pinch edges closed.

Arrange on parchment lined baking sheet.

Brush with egg white.

Prick dough with fork to allow steam to escape.

Sprinkle with sesame seeds.

Bake for 20 minutes or until golden.



Sambusak Tawa

Ingredients

4 cups garbanzo (2 cans 14 oz)
liquid reserved from garbanzo beans
2 medium onions chopped
¼ Teaspoon black pepper coarse grind
¾ teaspoon cumin ground
½ teaspoon salt
¼ teaspoon red chilli pepper

Basic Dough Recipe (use garbanzo beans' water for the dough)
Oil for frying

Directions

Prepare filling:

Sautee onions until translucent.

Add salt, black pepper, chili pepper and cumin. Mix well.

Chop garbanzos in food processor.

Mix with onions and spices.

Add reserved liquid as needed so that mixture holds together.

Refrigerate until use.

Prepare basic dough recipe allowing time for dough to rise.

Portion dough into walnut sized balls.

Roll out dough balls into circles.

Place 1 ½ to 2 teaspoons of chickpea mixture on half of the dough circle.

Fold dough circle in half (creating a half moon shape), and pinch edges closed.

Fry until crisp, then drain on paper towels.



Baba'a, Flat Date Cookie

Ingredients

Basic Dough Recipe (parve)

Date Filling:

- 2 packages date filling
- OR
- 1 cup pitted *medjool* dates
- 1 tablespoon vegetable oil
- 1 egg, beaten

Sesame seeds to coat

Directions

If preparing the date filling:

In a sauté pan over low heat, heat the dates just until they are warm to the touch, then turn off the heat. Using your hands, knead the dates into the oil in the pan until the filling is smooth and cohesive. Roll into walnut-size balls while warm.

1. Preheat the oven to 350 degrees Fahrenheit.
2. Roll the filling up into 16 tablespoon-sized balls with your hands, setting the balls on a plate.
3. Knead the dough. Take a small portion and roll it about 6 mm thick. The dough should be thin. Using a cookie cutter or a 3 to 4 inch diameter drinking glass, cut circles of dough. Gather left over scraps and set aside in a covered bowl.
4. Place a date ball (about the size of a whole walnut) in the center of each circle. Gently gather up the edges of the dough to cover the filling. Press the edges firmly together to seal. Gently flatten the cookie with the palm of your hand.
5. Turn the cookie over and roll lightly with a rolling pin to flatten it further. Do not press too hard otherwise the filling will ooze out. Experiment to find the right pressure, but aim for a very thin cookie.
6. Repeat until the leftover dough has been used up. Using a fork, prick each cookie several times. They should not puff up when baking. Brush them lightly with egg, then sprinkle a few sesame seeds on top.
7. Arrange the cookies on a baking tray. Bake in the preheated oven for 30 minutes or until golden brown.
8. Cool thoroughly then store in a sealed container. Leftover dough may be frozen for future use.



Hamentaschen Recipe

Dough Ingredients

3 eggs + 2 for coating
1 ½ cups oil
1 Tbsp lemon juice
5-7 cups flour (all purpose)
2 cups sugar
1 tsp vanilla
½ cup orange juice

A choice of jams, jellies, chocolate chip, or poppy seed fillings

Directions

In food processor, combine 3 eggs, 2 cups sugar, 1 ½ cups oil, 1 teaspoon vanilla, orange juice, and lemon juice.

Slowly add flour to food processor.

Tape wax paper on table. Sprinkle some flour. Roll out dough.

Cut out circles, then place a small amount of jam in the center of each circle.

Pinch the circle together in thirds to form 3 corners.

Coat with extra egg mixture.

Bake at 350 degrees for 20 to 25 minutes.