

Oznay Haman

Recipe by Nikki from 'Ochel Oseem Be'Ahava'

Ingredients

420 g White unbleached flour
100 g Granulated sugar
200 g Unsalted butter, at room temperature
1.5 tsp Baking powder
2 Egg Yolks
2 Tbsp Fresh squeezed lemon juice
2 Tbsp Plain Greek yogurt or sour cream

For filling – Nutella, fruit preserves, dates and nuts, anything else you like!

Instructions

Mix all the ingredients together until a soft but pliable dough forms.
Divide the dough into 3-4 balls so that you can keep it wrapped.
On a well-floured surface, using a well-floured rolling pin, roll out dough ball to about 3mm thickness.
Using a circular cutter (or a glass, like a wine glass) cut out circles.
Add a bit of filling to each circle and close in a triangle shape. Close well to mitigate leakage.
Pre-heat the oven to 350°F.
Put the oznay haman on a thin cookie sheet lined with parchment paper and bake for about ten minutes, until they become light golden.
Remove from the oven and cool. Sprinkle with powdered sugar if you like!