

Crispy Homemade Biscuits

Recipe By Leah Barzel



Cooking and Prep:  50
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Sephardi,
Moroccan

These homemade biscuits are originally from Morocco, where they were served with a cup of herbal tea. You can send them for mishloach manos on Purim morning with hot tea in a jug and herbal tea bags on the side. It's a great way to make your friends feel pampered!

Ingredients (8)

Main ingredients

- 4 eggs, separated
- 1 and 1/2 cups cane sugar
- 1 cup oil
- 1/2 cup freshly squeezed orange juice

- 1 teaspoon Gefen Vanilla Extract
 - 6 teaspoons Haddar Baking Powder
 - 6–8 cups whole wheat or spelt flour
 - 1 cup coconut (*optional*)
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Start Cooking

Make the Biscuits

Yields approximately 60 biscuits.

1. Beat the egg whites until stiff and shiny. Add the sugar, leaving the mixer running, and continue to beat until stiff peaks form.
2. Turn the mixer to low and add the egg yolks, oil, orange juice, vanilla, and baking powder. Add the flour one cup at a time until it forms a dough, and the coconut, if desired. Turn off the mixer and remove the beaters. Continue to add flour while kneading by hand, until dough is soft, well-mixed, and a bit sticky. Let dough sit for about 20 minutes and up to an hour.
3. Preheat oven to 325 degrees Fahrenheit (170 degrees Celsius).
4. Divide the dough into four parts. Sprinkle flour on a piece of Gefen Easy Baking Parchment Paper and roll out each piece of dough, on the parchment paper, to a quarter-inch (half-centimeter) thickness. Cut into squares. Prick each square with a fork. Transfer the paper to a baking sheet.
5. Bake in preheated oven for 15–20 minutes. The biscuits should be slightly golden.
6. Remove from oven, let cool, and transfer to an airtight container.

Note:

These can be stored in an airtight container up to a month, or in the freezer.

Tip:

If you want to get a shape similar to the traditional biscuits, use a serrated roller when cutting into squares.

Credits

Photography: Daniel Lailah

Food Styling: Amit Farber