Cookies with a Twist

Recipe By Estee Kafra

Cooking and Prep: 30 m
Serves: 30
Contains: 

Preference: Parve
Difficulty: Easy
Occasion: Purim
Diet: Vegetarian, Pescetarian
Source: Family Table by Mishpacha Magazine

This is one of those recipes that I grew up with. My daughter requested that we make them because her friend always brings them to school and kindly shares. After a few phone calls, we discovered the source as none other than my friend Norene Gilletz. Here is a variation of her original recipe and a new way to dress it up.

Ingredients (8)

Cookies

- 3 eggs
- 1 cup sugar
- 3/4 cup oil
- 3 cups flour
- 2 teaspoons Haddar Baking Powder
Start Cooking
Make the Cookies

Yields about 5 dozen cookies


2. Place eggs, sugar, and oil in a food processor fitted with the steel blade and process until combined. Add flour, baking powder, and orange juice and pulse until just combined and dough forms.

3. In a small bowl, combine the sugar and cinnamon for the topping. Using about one tablespoon of dough for each cookie, roll into a long rope and dip in the sugar mixture. Fold in half and twist.

4. Place in the baking sheet and bake until bottoms are just starting to brown, about 12–14 minutes.

Variation:
For a dressier, more exotic flavor, add one to two tablespoons of orange zest to the dough. I also added one teaspoon orange extract. Change half the amount of cinnamon to ground coriander — it’s divine. Serve with tea.