

MOROCCAN TORTITAS

(slightly adapted from [The Jewish Journal](#))

3 eggs
1/4 cup sugar
1/2 cup grapeseed oil
1 tsp anise oil
1 tablespoon fennel seeds
1 tablespoon sesame seeds
1 tsp baking powder
2 and a half cups all-purpose flour

In large bowl on stand-up mixer, mix eggs, sugar and oil until well blended. Add the anise extract, seeds and baking powder and mix. While mixing, add flour half a cup at a time and continue to mix until the dough forms a ball. You may not need all the flour, or you may need a little bit more, it all depends on the size of your eggs and the moisture of the flour. Let the dough rest for 10 minutes.

Heat the oven to 350 F. Divide dough in tennis ball-size pieces. Roll out dough as thinly as possible, a pasta rolling machine works great. Pierce dough with fork or decorating tool. Cut into squares or use cookie cutters to cut in circles. Bake on parchment paper-lined cookie sheet for 15 minutes or until golden. Let cool for several hours, as they get crunchy as they fully dry.