

## **H.M.S. and other home baked goodies with All Purpose Dough**

Growing up, my mom's go-to baking usually involved her all purpose dough recipe. She used it for pie crusts, sugar cookies, hamentashen, "apple roll up", but most importantly, her H.M.S. I don't know if she or my aunt or possibly my grandmother penned the named H.M.S., but ask anyone in the Berger/Finkel/Cohen clan and they will tell you what's in their favorite HMS. There's no right or wrong combination of ingredients that gets rolled into this dough. Which is where the name H.M.S. comes from. So, what IS H.M.S.? It's Home Made (*Stuff*) which is always a (S) hit at family gatherings! It starts with this very versatile dough, sometimes known as an oil dough. The original dough did not have the sour cream, keeping it a pareve recipe. But the addition of sour cream results in a lighter textured product. Double or triple the recipe as needed. It can be made in a mixing bowl, but it's easiest in a food processor.

### **All Purpose Dough**

1 egg  
¼ cup oil  
¼ cup sugar  
1 tsp. baking powder  
1 tsp. vanilla extract  
2 TBS. sour cream (optional)  
1 ½ - 2 cups flour  
Pinch of salt

Mix egg, oil, sugar, vanilla, and sour cream. Add baking powder, salt and 1 ½ cups of flour. Mix in remaining flour to desired consistency. Dough should be soft, but not sticky. Roll out and use as desired.

This dough is good for sugar cookies, pie crusts, "strudel-like" mandelbread, and any other "home-made-stuff".

Bake in a preheated 350 degree oven. Time will vary according to what you are baking. Cookies - about 10 minutes. Unfilled pie crusts -about 20 minutes. Filled pies - about 40-45 minutes. I use the smell test. When it smells good, it's close to being done!

## **For my vegan daughter, I veganized the recipe:**

### **Vegan dough:**

1/3 cup unsweetened applesauce	1 tsp. baking powder
1 TBS cornstarch	¼ cup sugar
¼ cup oil	1 tsp. vanilla extract
1 ½ - 2 cups flour	2 TBS non dairy yogurt
Pinch of salt	

Make a slurry of the cornstarch and applesauce – this replaces the egg from original recipe. Mix together with sugar, vanilla, oil and non dairy yogurt. Add baking powder, salt and 1 ½ cups flour. Mix in remaining flour to desired consistency. Roll out and use as desired.

### **Hamentashen**

All purpose dough

Fillings – either homemade or prepared

Roll dough to ¼ inch in thickness. Cut into circles. Place a TSP -TBS of filling in the center and pinch or fold sides to form a triangle. Bake 20-25 minutes in a 350 degree oven on a parchment paper lined baking sheet.

### **H.M.S.**

Let your imagination be your guide. A great way to use up bits of “stuff”. Jam, jelly, nuts, dried fruits, raisins, chocolate chips, etc. Depending on what you are using, these ingredients can either be added to the dough and then shaped into a log and baked (mandelbread style) or roll your dough into a rectangle and sprinkle &/or spread your fillings and roll up and bake your H.M.S. logs. Bake at 350 degrees for 25-35 minutes until golden brown and baked through.

### **Apple Strip**

Slice / dice 2-3 apples. Mix with ¼ cup sugar, ½ tsp cinnamon, a spritz of lemon juice and 1-2 TBS flour.

Roll your dough into a rectangle ¼ inch thickness on a sheet of parchment paper. Sprinkle dough with cinnamon sugar. Place apple filling on nearest third of dough. Carefully roll dough to cover the filling and roll away from you until the filling is completely sealed and the seam is on the bottom.

Transfer parchment paper with apple strip onto a baking sheet. Make slashes in the top of the strip. Sprinkle top with additional cinnamon sugar. Bake 25-30 minutes or until top is browned and apples are tender.