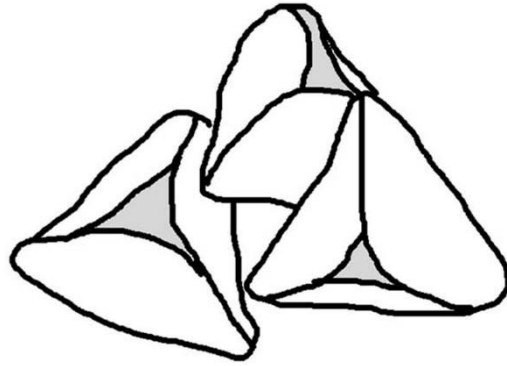


Hamantaschen

Lorrie Grossman

Cookie dough ingredients:

4 eggs
1 cup vegetable oil
1 1/4 cup sugar
2 tsp vanilla
3 tsp baking powder
1/2 tsp salt
5 1/2 cup all-purpose flour



Filling suggestions (Can be found in kosher section of supermarket)

poppysseed
prune (jar or can)
apricot, strawberry, or other fruit jam
Nutella

Method:

Beat eggs, oil, sugar, vanilla, baking powder, salt in mixer with paddle.

Gradually add flour.

Lightly flour a flat surface and knead dough until smooth.

Cut ball of dough in half. Roll out to 1/4- inch thickness.

Cut dough into 3-inch rounds (I use a glass; a biscuit cutter will work too)

Put 1 teaspoonful filling in center of round.

Pinch ends to form into triangles with filling visible in the center. Repeat with rest of dough.

Lightly grease baking sheets.

Bake in preheated 375-degree oven for 20 to 25 minutes until golden brown.

