

# Hamantaschen

Recipe from

[www.allrecipes.com](http://www.allrecipes.com)



## Ingredients:

3 eggs

1 cup sugar

3/4 cup vegetable oil

2 1/2 tsp. vanilla extract

1/2 cup orange juice

5 1/2 cup all-purpose flour

1 TBSP baking powder

1 cup fruit preserves (apricot, raspberry, chocolate, poppy seed, prune, etc.)

## Directions

Step 1: Preheat oven 350 degrees. Grease cooking sheets.

Step 2: In large bowl mix beaten eggs and sugar until fluffy. Stir in oil, vanilla, and orange juice. Combine flour, baking powder, and stir into batter to form a stiff dough. If not stiff enough to roll out, stir in more flour.

On a lightly floured surface, roll dough out to 1/4" thickness. Cut into circles using a cookie cutter or drinking glass. Place cookies 2" apart on sheets. Spoon about 2 tsp of preserves into center of each one. Pinch to form three corners.

Step 3: Bake 12-15 minutes in oven, or till lightly brown. Allow to cool 1 minute on sheet before removing to wire racks to cool completely.

You can make dough, cover, and place in refrigerator overnight.

Yields 24 Prep: 15 minutes, Cook 12 minutes