



HAMENTASHEN

By Lois

MAKES: ~ 3 DZN

INGREDIENTS:

EGGS 4 WHOLE EGGS

SUGAR 1 CUP

OIL 1 CUP

BAKING POWDER 2 TSP

VANILLA 1 TSP

FLOUR 4-5 CUPS

OPTIONAL FILLINGS:

JAM

PRESERVES

CHOCOLATE CHIPS

POPPYSEEDS

NUTELLA

NUT BUTTER

1. In a medium bowl beat eggs, add in sugar.
2. Add in oil, baking powder, vanilla and flour all while mixing.
3. Wrap in plastic wrap, flatten into a disk and chill.
4. When ready to bake, preheat oven to 350 degrees F.
5. Working with about one quarter of the dough at a time and leaving the remaining in the refrigerator, roll on lightly floured surface a little less than 1/4-inch thick. Cut circles 2 1/2 to 3 inches. Place 1 teaspoon of filling in center and then pinch one side up. Turn and pinch second and then third to make a triangular shape. Leave a little bit of the filling showing at the top.
6. Place cookies on parchment paper on cookie sheet and bake for about 20 minutes until lightly brown.