

Hamantaschen

Ingredients:

4 large eggs
1 ⅓ cup sugar
¾ cup canola oil
2 teaspoons pure vanilla extract
1 tablespoon baking powder
½ teaspoon salt
4 ¾ cup all purpose flour

Directions for Dough:

In a large bowl or with a heavy duty electric mixer, beat the eggs with the sugar until well combined. Beat in the oil and vanilla extract. Beat in the baking powder and salt. Add flour gradually, blending well after each addition. Continue mixing the dough until it is completely combined. It will be somewhat sticky. Turn out half the dough onto each of 2 sheets of plastic wrap. Press each piece of dough into a thick disc and wrap well. Refrigerate for several hours or overnight until it is cold and firm.

Directions for Baking:

Pre-heat oven to 350. Line baking sheets with parchment. Roll dough on a well floured surface to ¼ inch thickness. Cut dough with a floured, round 3" inch cookie cutter. Spoon 1 teaspoon of filling (prune, poppy seed, raspberry apricot or chocolate) into center of each cookie. Bring 3 edges together to form triangle; pinch edges closed. It helps to brush egg wash or water on the edges to help the cookie seal better. Bake 20-25 minutes or until golden brown.

***This recipe makes a lot. You can always freeze half the dough or cut the recipe in half. It is my favorite recipe for the dough! Kids love making these.