**Hamantaschen Hack!**

This year, the snow and the pandemic keep us inside -- the perfect time to bake! Use Duncan Hines Golden Yellow Cake mix and your favorite fruit filling to bake *hamantaschen* for Purim.

**Ingredients:**

* 1 box Duncan Hines Golden Yellow Cake Mix
* 2 cups of canned pie filling, any flavor
* 1 cup all-purpose flour
* ¼ cup vegetable oil
* 2 eggs
* 2 Tbsp. water

**Directions:**

1. Preheat the oven to 375ºF. Grease cookie sheets.
2. In a large bowl, mix together the cake mix and flour. Stir in the eggs, oil and water to form a stiff dough.
3. On a lightly floured surface, roll the dough out to 1/8 inch thickness. Cut into 3 inch round circles and place 2 inches apart onto the prepared cookie sheets.
4. Place a teaspoon of filling into the center of each cookie and pinch the sides to form three corners. Moisten with water if necessary.
5. Bake for 8 to 10 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheets before removing to wire racks to cool completely.