

Dorie's (Joe's Aunt Nancy's) Hamentaschen Recipe
Makes about 45 cookies.

Ingredients

- ◇ 3 eggs
- ◇ 1 cup granulated sugar
- ◇ $\frac{3}{4}$ cup vegetable oil
- ◇ 2 $\frac{1}{2}$ teaspoons vanilla extract
- ◇ $\frac{1}{2}$ cup orange juice
- ◇ 1lb 14oz (5 $\frac{1}{2}$ cups) all-purpose flour, plus more for surface
- ◇ 1 Tablespoon baking powder
- ◇ 2 cups fruit concoction (preserves, candied fruit, nuts, chocolate chips, mohn, prunes, etc)

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.
2. In a large bowl, beat the eggs and sugar until light and fluffy. Stir in the oil, vanilla, and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour.
3. On lightly floured surface, roll dough out to $\frac{1}{4}$ inch in thickness. Cut into circles using a cookie cutter or the rim of a drinking glass. Spoon about 2 measuring teaspoons (or one mostly full normal soup spoon) of filling into the center of each one. Pinch the edges to form three corners.
4. Place cookies 2 inches apart onto the greased cookie sheets. (Cookies won't spread much but if they ooze, the space helps.)
5. Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Tips: Avoid thin jelly, go for thicker preserves. Buy a larger container of OJ, so you can drink the rest for refreshment while baking.

