

Purim Hamantaschen

Ingredients:

- 2 eggs
- 1/2 cup oil
- 2/3 cup sugar
- 1 t vanilla
- 2 t baking powder
- 2 1/2 cups flour
- Jam, chocolate spread or desired filling

Directions:

- Cream together sugar, oil, eggs and vanilla.
- Combine the flour and baking powder separately
- Add the flour mixture to the egg mixture
- Mix together the dough it might be crumbly, so use your hands to smooth it out and combine it.
- Roll out dough on floured surface (about 1/4 to 1/8 thick. Not too thick since then the circles are hard to shape and will open up. Not too thin since then it will rip when shaping or filling)
- Cut out circles using a donut cutter, cookie cutter or the rim of a large glass cup or mason jar.
- Fill center of circle with desired filling (about 1/2 tsp) and bake on 350' for 8 to 12 minutes depending on how soft or crispy you want them.

* Notes on shaping hamantaschen: Take a look at the following photos and you will see how I shaped my hamantaschen. Place filling in center than slowly fold over one side. Then the next and finally bring the bottom on top. Gently pinch the corners

