

Easy Hamantaschen

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

24

Description

Hamantaschen are a favorite treat for the Purim holiday. It has always worked better for me if I cover the dough and refrigerate it overnight.

Ingredients

- 3 large eggs - 1 cup granulated sugar - $\frac{3}{4}$ cup vegetable oil - $\frac{1}{2}$ cup orange juice - 2 $\frac{1}{2}$ teaspoons vanilla extract - 5 $\frac{1}{2}$ cups all-purpose flour - 1 tablespoon baking powder - 1 cup fruit preserves
- any flavor

Instructions

1. Gather the ingredients. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets. Combine eggs and sugar in a large bowl; beat with an electric mixer until smooth and creamy. Stir in oil
2. orange juice
3. and vanilla. Combine flour and baking powder; stir into batter to form a stiff dough
4. adding more flour if needed. Turn dough out onto a lightly floured surface and roll out into a $\frac{1}{2}$ -inch thickness. Cut into circles using a cookie cutter or the rim of a drinking glass; place 2 inches apart onto the prepared cookie sheets. Spoon about 1 to 2 teaspoons of preserves into center of each cookie. Pinch edges to form three corners. Bake in the preheated oven until lightly browned
5. 12 to 15 minutes. Cool on the cookie sheets for 1 minute; transfer to a wire rack to cool completely.