

Hamantashen II

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Filled cookie dough

Ingredients

— - 4 eggs - 1 cup vegetable oil - 1 ¼ cups white sugar - 2 teaspoons vanilla extract - 3 teaspoons baking powder - ½ teaspoon salt - 5 ½ cups all-purpose flour - 1 (21 ounce) can apple pie filling

Instructions

1. Beat eggs
2. add oil and mix. Add the sugar
3. vanilla
4. baking powder and salt. Add the flour gradually and mix well. Refrigerate a few hours or overnight. Knead dough until it becomes soft enough to roll. Cut dough with three inch cup or three inch round cookie cutters. Put about 1 tablespoon of pie filling into the middle of each circle. Fold up the edges of the circle into the middle and pinch together. Bake at 350 degrees F (180 degrees C) for 20 minutes.