



Working Mom39s Hamentashen

Oscar · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

This recipe for hamentashens is great to use when youre short on time but dont want to deprive your family of that famous Jewish fruitfilled cookie around Purim time Versions of this recipe have circulated around the Colorado Springs Jewish community for years At a Purim carnival one year I asked for someones copy of the recipe

Ingredients

- - cooking spray - 1 (15.25 ounce) package moist yellow cake mix - 1 cup all-purpose flour - 2 eggs - 2 tablespoons water - 1 cup fruit preserves
- any flavor

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets with cooking spray. In a large bowl
2. mix together cake mix and flour. Stir in eggs and water to form a stiff dough. On a lightly floured surface
3. roll dough out to a thickness of 1/8 inch. Cut dough into 3-inch-diameter circles and place 2 inches apart onto the prepared cookie sheets. Place 1 teaspoon fruit preserves into the center of circle and pinch the sides to form three corners. Moisten with water if necessary. Bake in the preheated oven until lightly browned
4. 6 to 8 minutes. Allow cookies to cool for 1 minute on the cookie sheets before removing to wire racks to cool completely.