

## **Chef Doug Weinstein's Hamantaschen Recipe**

### **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
- 5  $\frac{1}{2}$  cups all-purpose flour
- 1 tablespoon baking powder
- 1 cup fruit preserves, any flavor

### **INSTRUCTIONS**

1. Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
2. In a large bowl, beat the eggs and sugar until lightly 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. On a lightly floured surface, roll dough out to  $\frac{1}{4}$  inch in thickness. Cut into circles using a cookie cutter or the rim or a drinking glass. Place cookies 2 inches apart onto the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each one. Pinch the edges to form three corners.
3. 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.

Source: <https://www.allrecipes.com/recipe/27201/easy-hamantaschen/?internalSource=hub%20recipe&referringContentType=Search&clickId=cardslot%201>