

## **Hamantaschen (traditional Purim snack)**

**Vegetarian, Pareve**

**~24 pieces**

### **INGREDIENTS:**

- 3 Eggs
- 1 cup Vegetable Oil
- 1 cup Sugar
- 2 tsp Baking Powder
- Juice of 1 Orange
- Juice of 1 Lemon
- 1 tsp Vanilla
- 1/4 tsp Salt
- Flour (See instructions)

• 1 Egg, lightly beaten for glaze

### **PROCEDURE:**

- Lightly beat 1 egg and set aside for glaze.
- Mix ingredients except Flour. Then, gradually add flour until dough is rollable and not sticky.
- Roll out dough. Use drinking glass to cut 3" circles.
- Put a tbsp of preserves or other filling in center of each circle and close to make triangle.
- Brush each piece with egg glaze.
- Place pieces on parchment paper lined cookie sheet and bake at 350° for 12-14 minutes until browned.