

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)
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- 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.