

RECIPE

Hamantaschen

Ingredients

3 eggs + 1 for egg wash

1 cup white sugar

1/2- 1/3 cup orange juice

3/4 cup vegetable oil

2 tsp vanilla extract (*optional substitute with orange flower water or almond extract*)

3 tsp baking powder

1/2 tsp salt

4-5 cups all-purpose flour

Fruit preserves or your choice of fillings

Instructions

Cream eggs, oil, and sugar until smooth. Add vanilla and orange juice and continue beating.

Transfer to a stand mixer and add salt, baking powder, and flour, a little at a time until it pulls away from the sides and forms a ball.

Knead slightly into a ball and wrap in cellophane. Refrigerate for an hour and up to 24 hours.

Preheat oven 350 degrees F.

Roll dough to about a quarter inch thick. Using a cookie cutter or glass, form circles between 3-4 inches in diameter.

Spoon preserves into the center. Do not overstuff. Less is more.

Beat one egg with a teaspoon of water for an egg wash. Paint the edge of the circles before and after pinching into triangles.

Bake for 15 minutes or until golden brown. For chewier cookies reduce baking time.

Pro tip: Keep dough covered to avoid drying out during the rolling-out process.

WINE

Semi-sweet dessert sparkling wines like Lambrusco, or Moscato. Or try these with coffee or tea.