

Hamantashen

Dough:



2 large eggs
½ cup oil
¾ cup sugar
2 ¼ - 2 ½ cups flour
2 tsp. baking powder
1 tsp. vanilla
¼ tsp. salt
Chocolate filling (below) or fruit jam (apricot, berry)
Powdered sugar

Mix together dry ingredients. Beat together eggs, oil, sugar, and vanilla. Add dry ingredients and mix well. Knead dough until smooth enough to roll out on floured board about 1/8" thick. Cut dough with 3 inch diameter floured glass. Fill with 1 tsp. filling. Shape and pinch edges well. Arrange on lightly greased pan, bake until golden (15-20 minutes) in 375° oven. While still hot, sprinkle with powdered sugar. Makes about 25.

Chocolate filling:

6 oz. chocolate chips
¼ cup brown sugar
Spk. Salt
1 egg, slightly beaten
½ cup ground nuts (walnuts or pecans)

Melt the chocolate chips carefully in a double boiler (or in the microwave, but do not overcook! Check and stir every few seconds – chips may seem to retain their form even though they are melted. Stir to determine.) Add the remaining ingredients and mix until well blended. Chill.