

# Hamantaschen

## Ingredients

- 4 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon kosher salt
- ⅔ cup vegetable oil
- 2 large eggs plus 1 large egg yolk
- 1 cup sugar
- Zest of 1 lemon
- Juice of ½ lemon
- Juice of ½ orange
- 2 tablespoons brandy (optional)
- Raspberry, apricot preserves, chocolate bits, etc. for filling



## Directions

1. Stir together flour, baking powder and salt; set aside. In a large bowl, whisk together oil, eggs, egg yolk, sugar, zest, both juices and brandy (if using) until smooth.
2. Stir in flour mixture until a sticky dough is formed, wrap in plastic and chill overnight. When ready to bake, preheat oven to 375 degrees F.
3. Work with a quarter of the dough at a time, leave the rest in the refrigerator. Roll on lightly floured surface till ¼-inch thick. Cut circles using cookie cutters 2½ to 3 inches.
4. Place a spoonful of filling in center (1 tsp per cookie) and pinch one side up. Pinch second side and then third to make a triangular shape. Leave a little bit of filling showing at the top.
5. Place cookies on parchment paper on cookie sheet, bake until golden brown (10 to 15 minutes).