

Hamantash Recipe

2 eggs	2 1/2 cups flour
1/2 cup oil	1 tsp baking-powder
1/2 cup sugar	1/4 teaspoon salt
1/2 tsp vanilla- extract	

Directions:

1. Check eggs, Wisk eggs, oil, sugar and vanilla-extract together.
2. Add in the flour, baking powder and salt.
3. Mix till you have a thick dough.
4. Lay your dough out flat.
5. Shape neat circles using the top of a cup.
6. Choose your filling and put it in the center of your circle.
7. Take the edges of your circle and squeeze each side forming a triangle the shape of a Hamentash!
8. Place your Hamentash on a greased cookie sheet and bake for around 15 minutes at 375 degrees.

