

Hamantaschen Biscuits



Ingredients

3 eggs
1 cup granulated sugar
3/4 cup vegetable oil
2 1/2 teaspoons vanilla extract
1/2 cup orange juice
5 1/2 cups flour
1 tablespoon baking powder
Jam

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease baking sheets.
2. In a large bowl, beat the eggs and sugar until light and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured surface, roll dough out to 1/4 inch in thickness.
3. Cut into circles using a cookie cutter or the rim of a drinking glass. Place cookies 2 inches apart onto the prepared baking sheets. Spoon about 2 teaspoons of jam into the centre of each one. Pinch the edges to form three corners.
4. Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow to cool for 1 minute before removing to wire racks to cool completely.



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