

**Hamentaschen** (Makes approximately 4 dozen, using a 3-inch diameter round)

**Wet Ingredients**

2 eggs  
½ cup vegetable oil  
1 teaspoon vanilla  
¼ cup orange juice

**Dry Ingredients**

1 cup sugar  
3 cups flour  
2 teaspoons baking powder  
¼ teaspoon salt

**Fillings**

*Simon Fisher Prune Butter and Apricot Butter*, poppy seed cake/pastry filling, assorted preserves, chocolate chips, Nutella

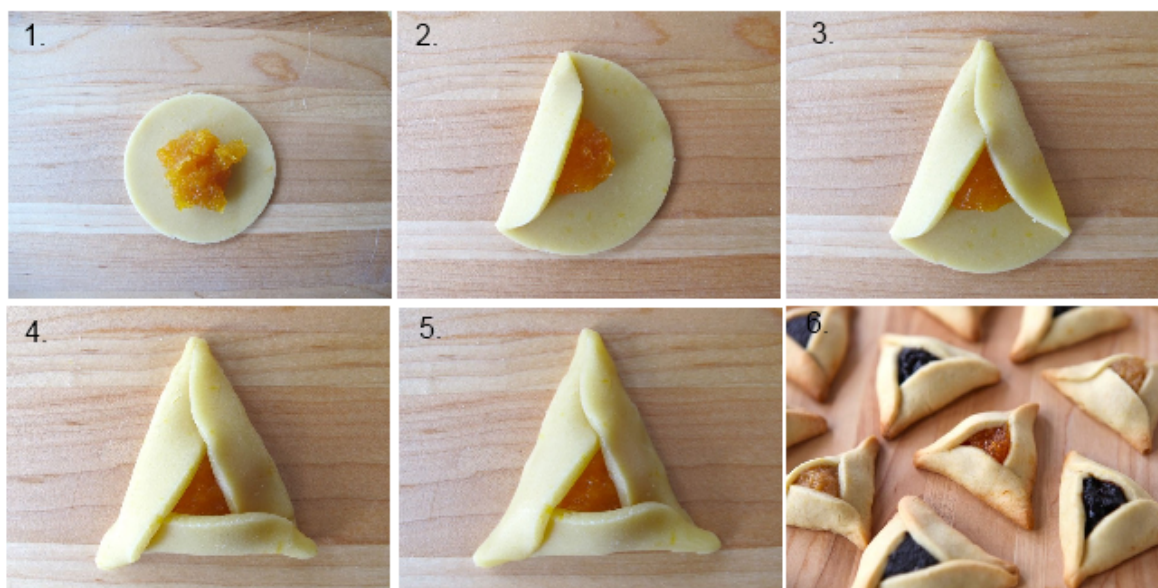
**Dough (Earlier in the day, or previous night.** *Dough is best if made and refrigerated for 2 hours, or up to a day before baking. It can also be frozen, and then refrigerated the night before baking.)*

Combine wet ingredients and add sugar. Whisk to combine. Sift flour, baking powder, and salt in a separate bowl. Mix to combine. Add dry mixture to wet mixture and mix until homogenous (with wooden spoon, then by hand if necessary).

**Forming (Livestream Begins Here)**

Remove dough from refrigerator one half-hour in advance. Pre-heat oven to 350 Fahrenheit. Divide dough into three or four equal pieces. Roll-out on a floured surface (if you do not have a rolling pin, an empty wine bottle is a good substitute, any rigid, cylindrical object will serve). Roll to 1/8 of an inch, thin enough to see light through, not so thin that you cannot pick up the sheet. If the dough cracks or crumbles, laminate – fold the dough like a letter, turn 90 degrees, and roll out again.

With a 3-inch round cookie cutter or glass, punch rounds out of the dough. Fill each with 1 teaspoon of filling:



Bake on a parchment-paper lined baking sheet for 15-20 minutes, or until lightly browned on the bottom.