



## Hamantaschen

1 cup of sugar  
1/3 cup of oil  
1/3 cup of margarine  
3 eggs  
½ cup of orange juice  
4 cups of flour  
3 teaspoons of baking powder  
1 teaspoon of salt  
1 egg, beaten (or milk) for glazing  
Jam

1. Preheat oven to 180C.
2. Cream together sugar, oil and margarine.
3. Add eggs and juice and mix well.
4. Mix with dry ingredients. Roll into a ball.
5. Divide into four parts.
6. Roll out each piece to 3-4mm (it will be easier if the dough is left in the fridge for an hour beforehand).
7. Using a round cookie cutter, cut the dough into circles.
8. Place half a teaspoon of jam in the centre of each circle.
9. Fold up the three sides of the circle to make a triangle.
10. Brush the dough with a little beaten egg, or milk.
11. Place hamantaschen on a baking sheet and bake for about 20 minutes.

<http://www.dltk-kids.com/world/jewish/purim/hamantashen.htm>



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