Jodi's Hamantaschen

Jodi Reches

Ingredients

2 eggs
3/4 cup oil
1/4 cup orange juice
2 tspn vanilla
1 cup sugar
3 1/2 cups flour
2 tspns baking powder

filling of your choice (spreadable fruit, chocolate spread, etc.)

egg wash (1 egg + 1 TB water, beaten)

Method

1. Mix eggs, oil, juice and vanilla.
2. Add sugar and mix well.
3. Combine flour and baking powder and add to liquid. Mix thoroughly. Can be done easily in a bowl by hand. Dough will be sticky.
4. If needed, add slight amount of oil or juice or flour, and mix well.
5. Refrigerate overnight (or at least a few hours.) VERY IMPORTANT!
6. Roll out in small batches. Use glass to cut circles.
7. Brush edges of cirle with egg wash to help them stay closed.
8. Place 1/2 TB of filling in center, and pinch up sides.
9. Bake 350 for 17-18 minutes.
10. Share! You will make friends with these.