

# Yocheved's Hamantaschen Cookies v 2.0

(Revision: 20 March 2008)

**Yield:** 3.5 dozen

## **Ingredients:** ((Parve))

3 cups flour  
2 medium whole eggs  
1 cup sugar  
¼ cup vegetable oil  
½ cup margarine  
2 Tbsp key-lime juice  
2 tsp vanilla extract  
2 tsp baking powder  
favorite jams or other fillings

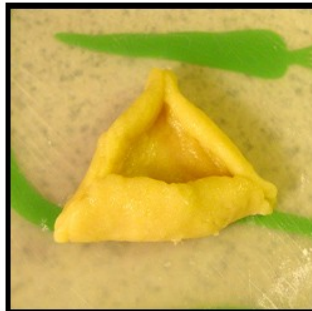


## **Directions:**

Take your margarine and either allow it to get to room temperature or soften it up in the microwave. Do not overcook / burn it. Pre-heat oven to 350 F / 180 C. Put non-stick on your cookie sheet(s).



Add all dry ingredients in a medium-sized bowl. Mix thoroughly. In a smaller bowl combine the eggs, key-lime juice, oil, margarine (slightly melted or room temperature), and vanilla extract. Mix thoroughly, and then add to the dry ingredients in the medium bowl. Mix and finally knead with your hands until you have a nice solid and semi-sticky ball.



Pinch off and roll up a ball about the size of two of your thumbs wide (sideways). Take a cup and dust the bottom lightly in flour, then use it to flatten the cookie ball into a nice circular shape. Then roll three sides up and pinch the corners together, forming a triangular pit for your filler to sit in. Using a spoon put about a teaspoon of filling into the cookie. As you finish each cookie transfer them to the baking sheet and make sure they have plenty of space to cook.



Let bake for 12~15 minutes – or until the dough is lightly golden in color. When done, move cookies to a cooling rack and let sit for at least 20 minutes. You may find that some filler may have leaked out during the baking process – replace what is needed during the cooling phase.

These cookies will tolerate refrigeration and freezing, as long as they are put in an air-tight bag before hand.

**Enjoy!!**