

## Hamentashen Recipe

### Ingredients - makes 15

- 1 large egg
- 1/3 cup of sugar
- 1/8 cup of oil
- ¼ cup of flour
- 1 tsp of baking powder
- ¼ tsp salt
- Your filling

### Recipe

1. Set the oven to 180 degrees.
2. Whisk the egg in a mixing bowl
3. Whisk in the sugar and oil
4. In another bowl mix flour, baking powder and salt
5. Mix the wet and dry ingredients together until you get a crumbly dough
6. Knead the dough until it is a smooth texture. If it is too dry add a tsp of water
7. Roll the dough out until it is ¼ inch thick
8. Cut the dough into 3inch wide circles
9. Place a tsp of the filling into each circle
10. Fold it into a triangular shape
11. Bake for 20-25 mins

