

Hamantaschen Biscuits



Ingredients

- 3 eggs
- 1 cup caster sugar
- 3/4 cup vegetable oil
- 2 1/2 teaspoons vanilla essence
- 1/2 cup orange juice
- 5 1/2 cups plain flour
- 1 tablespoon baking powder
- 1 cup jam, any flavour

Equipment

- Metric spoon & cup measures
- Sharp knife
- Juicer
- Mixing bowl
- Electric mixer
- chopping board
- baking trays

1. Preheat oven to 180 degrees C. Grease baking trays.
2. In a large bowl, beat the eggs and sugar until light and fluffy. Stir in the oil, vanilla and orange juice.
3. Combine the flour and baking powder; stir into the egg mixture to form a stiff dough. If dough is not stiff enough to roll out, stir in more flour. On a lightly floured work surface, roll dough out to 1/2cm in thickness. Cut into circles using a biscuit cutter or the rim of a drinking glass. Place circles 5cm apart onto the prepared baking trays.
4. Spoon about 2 teaspoons of jam into the centre of each circle.

Pinch the edges to form three corners.

- 5.** Bake for 12 to 15 minutes in the preheated oven, or until lightly browned. Allow biscuits to cool for 1 minute on the baking tray before removing to wire racks to cool completely.