

## Hamentaschen Recipe

### Ingredients

3 eggs + 2 for coating  
1 ½ cups oil  
1 Tbsp lemon juice  
5-7 cups flour (all purpose)  
2 cups sugar  
1 tsp vanilla  
½ cup orange juice

### Directions

In food processor, combine 3 eggs, 2 cups sugar, 1 ½ cups oil, 1 teaspoon vanilla, orange juice, and lemon juice.

Slowly add flour to food processor.

Tape wax paper on table. Sprinkle some flour. Roll out dough.

Cut out circles, then place a small amount of jam in the center of each circle.

Pinch the circle together in thirds to form 3 corners.

Coat with extra egg mixture.

Bake at 350 degrees for 20 to 25 minutes.