

Beth El WRJ Hamantaschen Dough Recipe

3 large eggs
1 cup sugar
1 teaspoon vanilla
¼ cup Canola oil
4 cups flour
¼ teaspoon salt
1 tablespoon baking powder
1/3 cup orange juice

We ask that you follow this recipe exactly even if the dough is very soft. We can easily add flour as we prepare the cookies, but can't remove it if you have added too much.

With an electric beater or by hand, beat eggs, adding sugar gradually. Add vanilla and oil and beat well. In a separate bowl, whisk together the flour, salt and baking powder; add to egg mixture alternating with the orange juice, starting and ending with the flour mixture. Mix well after each addition. Dough will be sticky; we will add flour when cookies are rolled. Divide dough into 3 portions and wrap each in Saran Wrap, then place in a quart sized zip-locked bag. Keep dough refrigerated. It must be refrigerated 4 hours before we can use it. Dough can be frozen if you are not dropping it off at Beth El within 2 – 3 days of making it.