

Hamantaschen

From The Second Avenue Deli Cookbook
(Courtesy of Cyndi Adoff)

Dough:

4 cups flour

Juice and zest (very finely grated rind) of 1 whole lemon

2 tsp baking powder

1 tsp vanilla

½ tsp salt

3 eggs

1 cup sugar

½ cup vegetable oil

Juice and zest (very finely grated rind) of 1 whole orange

1. In a large bowl, sift flour, baking powder, and salt. Set aside.
2. In another large bowl, beat eggs with an electric mixer until fluffy and set aside.
3. In a third bowl, combine sugar, vegetable oil, orange and lemon juices and zests, and vanilla. Add this juicy mixture to the eggs and blend well. Then add flour-baking powder-salt mixture, and continue mixing until your dough forms a ball and pulls away from the sides of the bowl. Turn dough out onto a well-floured board, and knead until it no longer sticks to your fingers.
4. Shape into a disk and wrap in plastic wrap.

To make the dough a day or two ahead, please make and then wrap in plastic wrap and refrigerate overnight, but do not freeze.