

Candy Lover's Hamentashen

- 3/4 cup oil
- 1 cup white granulated sugar
- 3 eggs
- 1/4 cup orange juice
- 4 3/4 cups sifted all-purpose flour
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 tsp. orange extract or liquor
- Mini m&m chocolates
- Mini Reese's Peanut Butter Cups (or other candy)

Preheat oven to 375°.

Combine sifted flour and baking powder and set aside.

In a mixer, blend oil, sugar, and salt on starting on low speed, gradually increasing speed to high, until creamed. Add eggs one at a time and continue beating until well blended. Add a little bit of the flour to thicken the mixture. Add orange juice slowly, alternating with the rest of the flour. Add vanilla and orange extract and beat until well combined. Roll out the dough (let it sit in the fridge for a few minutes to firm up if not firm enough to work with). Press the m&m's into the dough (by hand) until well distributed. Place dough in refrigerator for one hour, or until firm enough to work with.

When dough is firm enough to work with, remove from refrigerator roll out until dough is about 1/8" thick. Cut out the dough with a 3 " round cookie cutter. Slightly trim the bottom of the peanut butter cup, so it will not sit too high over the cookie dough. Place the cut cookie dough rounds on a baking tray lined with baking paper and place a trimmed peanut butter cup in the center. Fold the dough around the cup to make a triangular shape- if you know how to make hamentashen you should already know how to do this. You can paint the inside edge of the dough with light egg wash if you need to keep the folds sticking. Bake for 10-12 minutes, turning half way through baking.