BOEHM-LUBEROFF FAMILY

HAMENTASCHEN DOUGH

This dough recipe is very easy to make, low in fat, easy to roll out, and delicious!

Beat: 3 eggs

Add: 1 cup of sugar

Mix in: ½ cup oil
4 cups of flour
4 t. baking powder
¼ t. salt
juice of 1 orange or about ¼ - ½ cup orange juice

If you have time, stick the dough in the fridge or freezer to cool it!
1. Roll out dough to ¼” thick
2. Cut into 3” circles
3. Fill with teaspoonful of filling of your choice
4. Fold up 3 sides of circle. Pinch ends. Flatten top gently.
5. Bake at 350 on greased cookie sheets for about 15 minutes

Makes about 40 cookies!

FRUIT HAMENTASCHEN FILLING

- 2 cups dried fruit: apricots, raisins, craisins, prunes, etc.
- 1 cup water
- 1 T. lemon juice
- 1/2 cup honey or sugar
- 3/4 cup chopped walnuts

Chop dried fruit. Mix all ingredients, and microwave until thick (20 minutes on high, but this varies with power of microwave).

Or, you can cook all the ingredients in a saucepan.

Or, you can chop it all up after it’s been cooked!