



Hamantashen Recipe



Recipe makes approximately 16 hamantashen



Ingredients



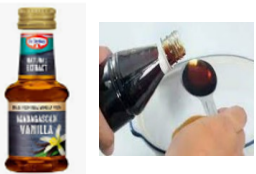
240g cups self raising flour



65g of sugar



1/4 cup oil



1 teaspoon vanilla essence



1 egg (slightly beaten)



3 tablespoons of orange juice



Jam



What you will need:



cookie cutter or glass or mug



Ingredients



1 mixing bowl



wooden spoon



1 teaspoon



Rolling pin



glass



baking paper



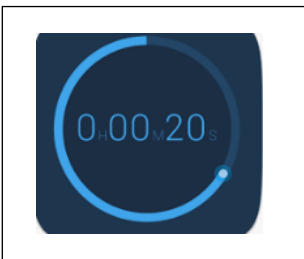
baking tray



oven



Oven gloves



Optional: Timer/ watch



Weighing scale (if you make this recipe again)



You can ask someone for help if you need



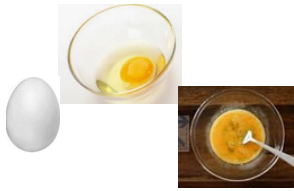
How to make Hamantashen



1. Put the **oven** on **temperature 180 oC**. You can ask someone for help if you don't usually use the oven by yourself.



2. Cover your **baking tray** with **baking paper**.



3. Put **1 egg** into the **mixing bowl** and **mix it**.



4. Add **65g sugar** into the **mixing bowl**



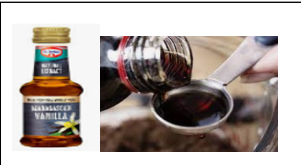
5. Mix the **egg** and **sugar** together until it is light and fluffy.



6. Add 1/4 cup **oil** to the **mixing bowl**.



7. Put **3 tablespoons** of **orange juice** into the **mixing bowl**.



8. Add **1 teaspoon** of **vanilla essence** into the **mixing bowl**



9. Mix all ingredients together



10. Add **240g self raising flour** into the **mixing bowl**



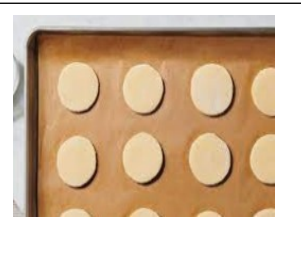
11. Mix all the ingredients together to make a ball of dough. If it's a bit sticky, add a bit more **flour**.



12. Use a **rolling pin** to roll out the mixture until it is flat.



13. Press the **cookie cutter or glass** into the dough one at a time.



14. Carefully take off the cookie shapes you made and put them onto the **baking tray**. Leave 2 finger spaces between each shape on the **baking paper** so that they stay neat in the **oven**.



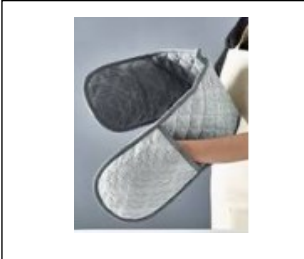
15. Put **1/2 teaspoon** of **jam** in the middle of the dough.



16. Pinch the dough together to make a triangle shape.



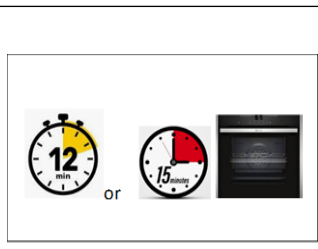
17. If you have spare dough, roll it into a new ball. You can go back to step number 11 again until you finish all your dough.



18. Put your **oven gloves** onto your hands. If you don't usually use the **oven**, you can ask someone else to put the cookies into the **oven** for you.



19. Put the **baking tray** of cookies into the **oven** carefully. The **oven** will be hot.



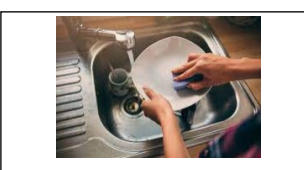
20. Close the **oven door** and leave the pastry dough in the **oven** for 10 minutes until they look a golden colour.



21. Put your **oven gloves** back on and take the **baking trays** of cookies out of the **oven**.



22. Put the **baking trays** on the kitchen top to cool down. They will be too hot to eat.



23. Whilst you are waiting for your hamantashen to cool down, you can tidy up.



Enjoy and wishing you a happy Purim from everyone at Kisharon Langdon!

