

*In celebration of Purim,
please join your Wornick PTO
for a fun night of*

***Hamentashen**
baking (and noshing!)*

When: Thursday, 2/18/21, 6:30-7:30pm

Where: your kitchen via Zoom

Please see Evite to RSVP. Ingredient list and baking directions forthcoming.

Chag Purim Sameach!

Hamentashen Ingredients and Baking Directions

This recipe makes approx 3 dozen

- 4 eggs
- 1 cup oil
- 1 1/4 cups sugar
- 2 teaspoons vanilla
- 3 teaspoons baking powder
- 5 1/2 to 6 cups flour
- 1-2 small jars filling (choose any filling you want - apricot, prune, cherry, chocolate chips . . . use your imagination!)

1. Preheat your oven to 350 degrees.
2. Mix together eggs, oil, sugar and vanilla.
3. Add baking powder and flour.
4. Knead until smooth.
5. Roll dough out very thin (1/8 inch if you can) on a floured board.
6. Cut out circles with a drinking glass.
7. Put a dollop of filling in the center of each circle.
8. Fold in three sides over the filling to make a triangle with filling showing in the center.
9. Bake at 350 degrees for 15 minutes on a greased cookie sheet.

