

Salt and Serenity

Aunt Carol's Hamentashen Dough

Makes enough dough for 40 hamentashen.

3 eggs

½ cup white sugar

½ cup vegetable oil

3 cups all-purpose flour

1 ¼ teaspoons baking powder

¼ teaspoon salt

1. In the food processor or electric mixer, mix eggs and sugar until smooth, about 2 minutes. Pour in oil and mix to combine. Sift together flour, baking powder and salt and add to mixer. Process just until flour is incorporated.
2. Remove dough from mixer. Divide dough into 2 pieces and roll each piece, between 2 sheets of parchment paper, into a 10 x 14 inch rectangle, about 1/8 inch thick. Chill rolled dough in fridge for one hour. (Dough will keep in fridge for 5 days or can be frozen for up to a month).