



YIELD: 28 3-INCH COOKIES
CAKE MIX HAMANTASCHEN

Bonnie Slater deMont tested this recipe for us and she sent this photo! She says they are good...!!

This cake mix hamantaschen dough recipe tastes like the real deal, but only takes a few minutes to mix.

PREP TIME 15 minutes

CHILLING TIME 15 minutes

COOK TIME 10 minutes

TOTAL TIME 40 minutes

INGREDIENTS

- 1 (15.25 ounce) box of yellow cake mix
- 5/6 cup flour (1/3 cup + 1/2 cup)
- 1/4 cup vegetable oil
- 2 eggs
- 2 tablespoons water
- 20 ounces fruit **preserves** for filling (apricot, raspberry- don't use jam or jelly..they leak). You can also use chocolate chips for the filling. Wegman's is pareve.

INSTRUCTIONS

1. Preheat oven to 375 °F. Line cookie sheets with parchment paper or silicone baking mats.
2. In a large bowl, mix together the cake mix and flour. Stir in the eggs, oil, and water until fully combined. We recommend chilling the dough, it rolls easier if it is very cold, not frozen.

Together we will:

3. Roll out the dough on a lightly floured surface with a floured rolling pin. Roll the dough to 1/8-inch thickness. Use a 3-inch circular cookie cutter, or water glass to cut out cookies. Dough scraps can be rerolled to make more cookies. Place circles of dough in a single layer on the prepared cookie sheet.
4. Place 1 - 1.5 teaspoons of filling in the center of each cookie and fold or pinch the sides to form three corners. Dip a finger in water and run along the corners to hold dough together, if necessary. Place the cookie sheet in the refrigerator for 15 to 20 minutes to ensure dough is cold before baking.
5. Bake cookies for 10 minutes, or until the edges are lightly browned. Cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely. Taste samples!!

Hamantaschen can be stored at room temperature in an airtight container for 3 days. To freeze, place fully cooled cookies in a plastic freezer bag and store for up to 3 months. Thaw at room temperature before eating.

YIELD: 28 COOKIES

AMOUNT PER COOKIE: CALORIES: 154 TOTAL FAT: 3.1G CARBOHYDRATES: 29.8G PROTEIN: 1.6G