

# Haman's Hat Cookies

Haman's Hat Cookies are yummy baked treats that look like the tri-cornered hat Haman wears in the story of Esther. Bake up a batch to share with family and friends, and tell them the story of Esther and how her bravery and faith helped her overcome Haman's evil plan to get rid of her people!

## Ingredients

3 eggs

1 cup sugar

$\frac{3}{4}$  cup vegetable oil

2  $\frac{1}{2}$  teaspoons vanilla

$\frac{1}{2}$  cup orange juice

5  $\frac{1}{2}$  cups all-purpose flour

1 tablespoon baking powder

1 cup fruit preserves, any flavor



## Directions

Preheat oven to 350\*. Grease cookie sheets or cover with parchment paper.

In a large bowl, beat the eggs and sugar until light and fluffy.

Stir in the oil, vanilla and orange juice.

In a separate bowl, combine the flour and baking powder.

Stir into the liquid batter and stir until there is a stiff batter. If the dough is not stiff enough to roll out, add more flour.

On a lightly floured board, roll the dough out to  $\frac{1}{4}$  inch thick.

Cut in circles using a glass or cookie cutter.

Place circle two inches apart on the cookie sheet. Spoon about  $\frac{1}{2}$  teaspoon of jam into the center of each circle. Pinch the edges to form three sides.

Bake for 12-15 minutes or until lightly browned.

Remove from the oven and allow to cool for one minute before removing the cookies from the cookie sheet to cool.

Enjoy!