



Dairy Free Hamantaschen



Vegetarian



Dairy Free



Popular

READY IN



60 min.

SERVINGS



35

CALORIES



62 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tsp double-acting baking powder
- ☐ 0.3 cup canola oil
- ☐ 2 eggs
- ☐ 2.3 cups flour
- ☐ 2 sheets vermicelli with 3-inch diameter rim, pastry scraper
- ☐ 1 tsp orange zest
- ☐ 0.3 tsp salt
- ☐ 0.7 cup sugar

- ☐ 1 tsp vanilla
- ☐ 1 tsp water (if needed)

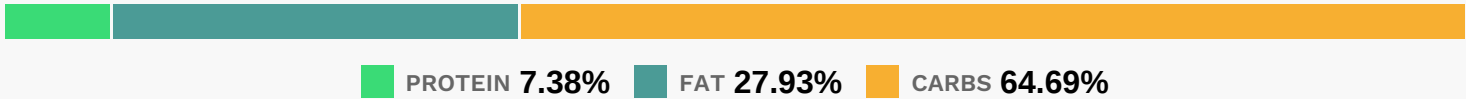
Equipment

- ☐ baking sheet
- ☐ mixing bowl
- ☐ wooden spoon
- ☐ cookie cutter
- ☐ rolling pin
- ☐ sifter

Directions

- ☐ Save Recipe
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- ☐ Dairy Free Hamantaschen
- ☐ Ingredients2 eggs2/3 cup sugar1/4 cup canola oil1 tsp orange zest1 tsp vanilla2 1/4 cups flour1 tsp baking powder1/4 tsp salt1 to 5 tsp water (if needed)Nonstick cooking oil spray
- ☐ You will also need2 baking sheets, 2 mixing bowls, sifter, wooden spoon, rolling pin, 3-inch cookie cutter or drinking glass with 3-inch diameter rim, pastry scraper
- ☐ Cook Time: 1 Hour
- ☐ Servings: About 35 cookies
- ☐ Kosher Key: Pareve (depending on filling)

Nutrition Facts



Properties

Glycemic Index:6.77, Glycemic Load:7.13, Inflammation Score:-1, Nutrition Score:1.5286956688632%

Nutrients (% of daily need)

Calories: 62.33kcal (3.12%), Fat: 1.93g (2.97%), Saturated Fat: 0.21g (1.31%), Carbohydrates: 10.06g (3.35%), Net Carbohydrates: 9.84g (3.58%), Sugar: 3.85g (4.28%), Cholesterol: 9.35mg (3.12%), Sodium: 34.34mg (1.49%), Alcohol: 0.04g (100%), Alcohol %: 0.32% (100%), Protein: 1.15g (2.3%), Selenium: 3.52µg (5.03%), Vitamin B1: 0.06mg (4.28%), Folate: 15.91µg (3.98%), Vitamin B2: 0.05mg (3.06%), Manganese: 0.06mg (2.8%), Iron: 0.44mg (2.42%), Vitamin B3: 0.48mg (2.39%), Vitamin E: 0.31mg (2.08%), Phosphorus: 16.57mg (1.66%), Vitamin K: 1.17µg (1.12%), Calcium: 10.51mg (1.05%)