



## Working Mom's Hamantaschen

 Dairy Free

READY IN



30 min.

SERVINGS



24

CALORIES



109 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 2 eggs
- 1 cup flour all-purpose
- 1 cup fruit
- 2 tablespoons water
- 18.3 ounce cake mix yellow

### Equipment

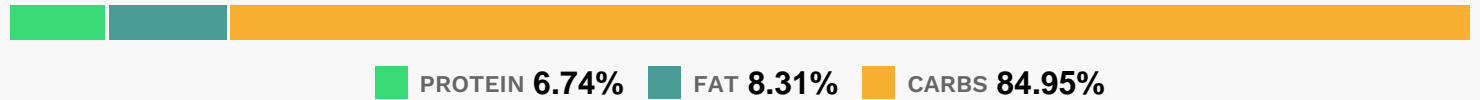
- bowl
- baking sheet

oven

## Directions

- Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets.
- In a large bowl, mix together the cake mix and flour. Stir in the eggs and water to form a stiff dough. On a lightly floured surface, roll the dough out to 1/8 inch thickness.
- Cut into 3 inch round circles and place 2 inches apart onto the prepared cookie sheets.
- Place a teaspoon of filling into the center of each cookie and pinch the sides to form three corners. Moisten with water if necessary.
- Bake for 6 to 8 minutes in the preheated oven, or until lightly browned. Allow cookies to cool for 1 minute on the cookie sheets before removing to wire racks to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:2.7834782678148%

## Nutrients (% of daily need)

Calories: 109.16kcal (5.46%), Fat: 1.01g (1.55%), Saturated Fat: 0.47g (2.96%), Carbohydrates: 23.21g (7.74%), Net Carbohydrates: 22.66g (8.24%), Sugar: 10.47g (11.63%), Cholesterol: 13.64mg (4.55%), Sodium: 162.81mg (7.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.84g (3.69%), Phosphorus: 80.9mg (8.09%), Folate: 26.11µg (6.53%), Vitamin B1: 0.09mg (6.22%), Vitamin B2: 0.09mg (5.57%), Selenium: 3.54µg (5.05%), Calcium: 48.85mg (4.89%), Iron: 0.78mg (4.36%), Vitamin B3: 0.85mg (4.24%), Manganese: 0.08mg (4.02%), Fiber: 0.56g (2.23%), Copper: 0.03mg (1.66%), Vitamin B5: 0.16mg (1.62%), Vitamin E: 0.24mg (1.6%), Vitamin B6: 0.03mg (1.34%), Magnesium: 4.25mg (1.06%), Vitamin K: 1.11µg (1.05%), Zinc: 0.15mg (1.01%)