

# *Dalias Cakes*

## **Hamentashen Recipe**

### **Dough Ingredients**

**1 1/2 cups oil**  
**1 1/2 cups caster sugar**  
**4 eggs**  
**1 cup orange juice**  
**2 tspn vanilla extract**  
**8 cups flour**  
**6 tspn baking powder**

### **Method**

**Whisk the oil and sugar together**  
**Add in the eggs and beat till looks like mayonnaise**  
**Add in the juice and vanilla**  
**Mix in half the flour at a time**  
**You may not need all 8 cups and you may need a little more depending on size of eggs and humidity in room.**

**Bake 180 C 10-15 minutes**



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## **Date Filling**

**7 medium medjool dates**

**Hot water**

**1 1/2 Tbsp icing sugar**

**1 1/2 tspn orange juice**

## **Prune Filling**

**20 pitted prunes**

**Hot water**

**2 Tbsp icing sugar**

**2 tspn lemon juice**



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## **Poppy Filling**

**75 grams ground poppy seeds**  
**2 Tbsp apricot jam**  
**1 Tbsp icing sugar**  
**Rind of 1 orange**  
**2 Tbsp Orange Juice**  
**2 tspn pulp of orange**

## **Chocolate Filling**

**3/4 cups 80% dark chocolate**  
**3 Tbsp Corn syrup**  
**1 Tbsp oil**

