

Hamantaschen

from Gillian Friedlander

Dough

Ingredients

¾ cups sugar

1 stick of Margarine/butter or equivalent of vegan spread (I use earth balance)

2 ½ cups all purpose flour

2 teaspoons baking powder

Scant 1/4 teaspoon salt

2 Tablespoons Orange Juice, no pulp

1 large egg.

Directions.

Cream margarine and sugar in mixer.

Mix Flour, salt and baking powder. Add to above

Beat until pebbly consistency

Add eggs and orange juice.

Beat until it forms a ball of dough, then wrap dough in plastic wrap.

Put in fridge at least 2 hours (or preferably overnight.)

If you plan on making hamantaschen at the demonstration the following should be assembled before joining the zoom meeting:

Rolling pin

Cookie cutter(approx. 2 ½ inch diameter circle) If you don't have a cookie cutter, you can improvise by removing the top and bottom of a can that holds approx. 1lb. food.

Knife

Two teaspoons

Small bowl of water, pastry brush (optional)

Dough

Filling--It is best to get special pastry filling, such as Solo pastry filling, available at Seasons in Scarsdale, which also carries their own brand. Using regular preserves does not allow the hamantaschen to keep its shape. Recipes for filling can be found online and you can also use chocolate chips.

Extra flour.

Making Hamantaschen

Preheat oven to 350°

Roll out dough approx. $\frac{1}{4}$ inch thick, make circles of dough using cookie cutter. Remove excess dough and collect to use for later.

Use brush to wet the edges of the circle. Place $\frac{1}{2}$ teaspoon filling in center of the circle and form triangle by lifting up sides of the dough, using a knife and pinching the three points of the triangle. Place approx. 1 inch apart on cookie sheet lined with parchment paper.

Bake at 350° until golden brown, approximately 15-20 minutes. Enjoy!