

HAMANTASCHEN RECIPE

Shopping List:

Fillings of your choice [available in baking section of supermarket or at Head Nut] such as nuts, preserves or jam [not jelly because it is too runny], chocolate chips, kisses, M&Ms, raisins, etc.

Plus the usual:

- eggs
- all-purpose flour
- canola, corn, or safflower oil
- salt
- baking powder
- vanilla extract
- orange [for the zest]

Equipment:

- rolling pin [can improvise with seltzer bottle or cylindrical thermal mug/water bottle]
- flat baking pans with short lip
- parchment paper
- waxed paper
- round drinking glass or round cookie cutter

Mix together:

2 eggs

1/2 c. oil [canola or corn or safflower]

5/8 c. sugar

Cream

Add to above:

1/2 tsp grated orange zest

1 tsp vanilla

1 1/2 tsp baking powder

1/4 tsp salt

Slowly blend 2 3/4-3 1/2 cups all-purpose flour into above ingredients. When dough starts to pull away from the sides of the bowl, blend in smaller amounts. [How much flour is blended will depend on the humidity of the room.]

Cover bowl and place in refrigerator for at least 1 1/2 hrs. Dough can be refrigerated in a tightly sealed container for 3-4 days.

Remove from refrigerator. Take a fist sized amount of dough and place between two pieces of waxed paper which have been lightly dusted with about 1 tsp of flour. Roll dough between the pieces of waxed paper until it is uniformly about 1/8 inch thick. Cut circles with inverted glass, remove excess dough and reserve to reroll, fill circle with desired filling, and shape into triangles. Place on cookie sheets lined with parchment paper. Re-roll excess dough and keep making circles/filling/shaping until all the dough has been used.

Bake in a preheated oven 350 degrees for about 20 min. Larger hamantaschen will require more time. They are ready when lightly browned. Cool completely before storing or freezing. [Honestly, are there some left over?]