

Hamantaschen

Yield: 36 cookies

Dough Ingredients

- $\frac{3}{4}$ cup (12 Tbsp butter), softened but NOT melted
- 1 cup sugar
- 1 egg, beaten
- $\frac{1}{4}$ cup orange juice
- 1 $\frac{1}{2}$ teaspoon vanilla
- 3 cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt



Fillings: Apricot jam, Raspberry jam, Nutella, Chocolate Ganache (*recipe follows*), or other filling of choice

Directions to Prepare Dough

1. In an electric mixer using a paddle attachment, cream butter and sugar together until fluffy.
2. Add egg and beat for 1 minute.
3. Add orange juice and vanilla and beat for another minute.
4. In a separate bowl, mix together flour, baking soda and salt.
5. Turn mixer on low and slowly beat in dry ingredients until just combined.
6. Place half of the dough on a piece of wax paper, flatten into a disc, and wrap tightly. Repeat for the second half of the dough.
7. Refrigerate dough for at least an hour (*or overnight*).

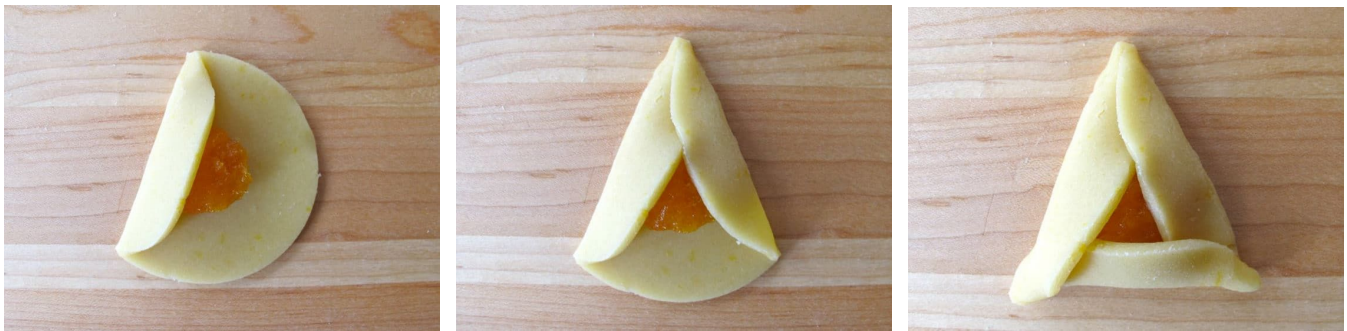
Directions to Prepare Hamantaschen

1. Preheat the oven to **375 degrees F**.
2. Remove chilled dough from the refrigerator.
3. Sprinkle flour onto a piece of clean waxed paper and roll dough out to approximately $\frac{1}{8}$ inch thick.

4. Use a 3-inch circle cutter (*jar lid, cup, or drinking glass rim also works nicely*) to cut rounds out of the evenly rolled dough.
5. Line a cookie sheet with a silicone baking mat or parchment paper.
6. Place rounds on a lined baking sheet.
7. Place 1 teaspoon of desired filling in the center of each round.



8. Fold in the sides and press corners to form a triangle.



9. Bake at 375 degrees F for 13-15 minutes, until lightly golden.
10. Cool completely before serving.

Recipe adapted from: IN THE JEWISH TRADITION A Year of Festivities and Food By: Judith B. Fellner, 1995 Michael Friedman Publishing Group, Inc.

Photos from: <https://toriavey.com/toris-kitchen/buttery-hamantaschen/>

Chocolate Ganache Filling

1. Pour $\frac{1}{4}$ cup heavy cream into a glass measuring cup and microwave for 30-45 seconds.
2. Stir $\frac{1}{2}$ cup chocolate chips into warm cream.
3. If mixture is not uniform, microwave for 15 seconds at a time, stirring in between, until the mixture is smooth and dark brown. Allow to cool.