

Hamantashen (Oznei Haman = אֶזְנֵי הָמָן)

Tools needed:

Mixing bowls and spoons
Measuring cups and spoons
Baking Sheets
3-inch round cookie cutter or drinking glass rim.

Ingredients:

DOUGH:

2/3 cup unsalted pareve margarine/butter
1/2 tsp salt
1/2 cup sugar
1 egg
1 yolk
3 TBSP orange juice
1 tsp vanilla
2¾ - 3 cups sifted all-purpose unbleached flour.
1½ tsp baking powder.



FILLINGS:

Apricot/fruit preserves
Jams
Peanut butter
Chocolate chips
marshmallows
Chopped apples.

Optional Topping:

Cinnamon-sugar
Sprinkles

Directions:

Preheat oven to 350 degrees F (175 degrees C).

1. In a mixing bowl, cream the margarin/butter with the sugar.
2. Add the egg and yolk and continue creaming until smooth.
3. Add the orange juice and vanilla extract.
4. In another bowl, sift together flour, salt and baking powder.
5. Add the flour mix until a ball of dough is formed.
6. If the ball isn't stiff enough to roll out, stir in more flour.
7. Divide the dough into 3 balls.

Optional: The dough could be refrigerated for a few hours or overnight.

Use one ball at a time:

8. On a lightly floured surface, roll dough out to 1/4 inch in thickness.
9. Use 3-inch cookie cutter or the rim of a drinking glass, to cut circles out of the dough.
10. Gather the scraps and roll them out again. Cut circles. Repeat the proses again until you have used the rest of the dough.
11. Spoon about 1/2 teaspoon of preserves into the center of each circle.
12. Draw the edges up at 3 points to form a triangle.
13. Pinch the edges together form three corners toward the center.
14. Place cookies onto the prepared cookie sheets.
15. Bake for 15 - 20 minutes in the preheated oven, or until lightly browned.
16. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.