

Hamantaschen

Baking with Melinda Freed
Using One--Two--Three Cookie Dough

Adapted from Faye Levy's International Jewish Cookbook

Yield: about 4 dozen hamantaschen (including scraps)

Ingredients

- 1 large egg
- 1 large egg yolk
- 3 $\frac{3}{4}$ cups all-purpose flour
- 1 $\frac{1}{2}$ cups powdered sugar (plus add'l for rolling out dough)
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup (2 sticks) + 5 tablespoons cold unsalted butter, cut in small pieces
- 2 $\frac{1}{2}$ teaspoons grated orange rind
- 1–2 tablespoons orange juice
- 2–3 jars filling of your choice (usually 8-10 oz. jars/cans—see note below)

PREPARE DOUGH (must chill before rolling and filling)

Beat egg and egg yolk to blend; set aside.

In a food processor fitted with a metal blade combine flour, powdered sugar, baking powder and salt; process briefly to blend. Scatter butter pieces over the mixture. Pulse rapidly until mixture resembles coarse meal. Sprinkle grated orange rind and pour egg mixture evenly over dry ingredients in the processor. Pulse rapidly, occasionally scraping down the sides of the food processor, until dough just begins to come together in a ball. If crumbs (dough mixture) are dry, sprinkle with 1 tablespoon orange juice and process briefly; repeat if crumbs are still dry.

Transfer dough to a work surface. Knead lightly to blend. Divide dough into four (4) roughly equal pieces, shape into flat discs, wrap in plastic wrap. Refrigerate at least 3 hours or up to 3 days

ROLL, CUT, FILL and BAKE

Preheat oven to 375°

Use one section of dough at a time, keeping the rest refrigerated until ready to roll and cut. Roll out dough on a surface lightly dusted with powdered sugar until $\frac{1}{8}$ " thick. Use a 3" circle cookie cutter (or 3" diameter drinking glass) to cut into circles.

Brush edges lightly with water, then place 1 teaspoon of filling in the center of each. Do not overfill. Pull up the edges of the circle to create a triangle with filling partly exposed. Close and pinch pulled edges to seal. Place on a baking sheet lined with parchment paper or silicone baking mat and refrigerate 10 minutes or until ready to bake. Save and refrigerate dough scraps. Continue rolling, shaping, filling remaining sections of dough and scraps.

Bake in a preheated 375° oven for 12–14 minutes or until lightly golden at edges. Cool.

NOTE: Filling can be found in the baking aisle in jars/cans from Baker or Solo or similar brands. Jams/jellies are not recommended—too runny. Can use Nutella.

Chocolate Hamantaschen Filling (from B'nai Emet.org)

Combine in top of double boiler:

- 1 pkg. chocolate chips (12 oz)
- 1 T butter
- 1 can sweetened condensed milk
- 1 t vanilla

Melt all ingredients together in a double boiler over boiling water until blended and creamy. Remove from heat, let cool down a bit. Use ONLY a teaspoonful in each hamantaschen or they will pop open when baking.