

## PRIZE-WINNING HAMANTASCHEN

(based on recipe from *The Chocolate Chip Challah and Other Twists on the Jewish Holiday Table* by Lisa Rauchwerger)

### ***Ingredients***

1 cup butter or margarine  
1 ½ cups sugar  
2 eggs  
4 cups flour  
2 tsp. baking powder  
2 tsp. milk (water, soy milk, etc.)  
2 tsp. vanilla

### ***Directions***

#### ***Making the dough***

Preheat the oven to 375 degrees.

In a large mixing bowl, cream together butter, and sugar with beaters. Add eggs and beat a little more.

In a smaller bowl, mix flour and baking powder. Add a little of this mixture to the creamed butter, sugar and eggs

Add the milk to the creamed butter, sugar and eggs mixture. Add the remaining flour mixture. Add the vanilla. Mix well.

#### ***Forming the Hamantaschen***

Knead the dough into a ball and roll out on a floured surface until it is 1/8 to ¼ inch thick.

Punch out/cut the dough into 3 to 4 inch rounds with a floured glass.

Drop filling\*\* in the center of each round.

Pinch together sides of the circle to form a triangle. Pinch the corners tightly or the cookies will come apart when baked.

Place the cookies on a lightly greased cookie sheet. Leave a little space around each one so that they have room to rise. When the cookie sheet is full, carefully put it in the oven. If you have another cookie sheet, you can get another batch ready while the first one is baking, or fill two and then put them in together.

Bake at 375 for 15-25 minutes. When they are lightly browned, they are done. If the dough is still very white, bake the cookies 2 minutes more.

Remove trays from the oven. Lift cookies off with a spatula and place them on a wire rack to cool.

Makes about 4 dozen.

\*\*This recipe is for the cookie part of the Hamantaschen. For the filling, you could use anything, like store-bought pastry/pie filling, a few mini choco chips, or ½ teaspoon of Nutella or jelly. For more ideas check out these recipes:

< <http://www.buzzfeed.com/marcelle/crazy-hamantaschen-flavors-for-purim> >