



FOLD

Hamantaschen

These three-sided cookies are shaped like triangles with little pouches for filling. Chef Dan loves making these sweet treats for his family and friends. You can fill them with raspberry or apricot preserves – or with lekvar, a classic “prune butter” filling that is a favorite of Chef Dan’s mother!

INGREDIENTS

4 cups flour
2 teaspoons baking powder
1/4 teaspoon kosher salt
2/3 cup vegetable oil
2 large eggs plus 1 large egg yolk
1 cup sugar
Zest of 1 orange
Juice of 1/2 lemon
Juice of 1/2 orange
1 teaspoon vanilla extract
Zest of 1 orange
1 egg, lightly beaten
For filling: Raspberry or apricot preserves
For additional filling options: Mohn
or lekvar (see accompanying recipes)

- STEP 1** In medium bowl, stir together flour, baking powder and salt; set aside.
- STEP 2** In large bowl, whisk oil, eggs, egg yolk, sugar, zest, both lemon and orange juices, and vanilla extract until smooth.
- STEP 3** Gradually stir in the flour mixture until a sticky dough is formed. Wrap in plastic wrap, flatten into a disk, and chill overnight.
- STEP 4** When ready to bake, have a grown-up preheat oven to 375 F.

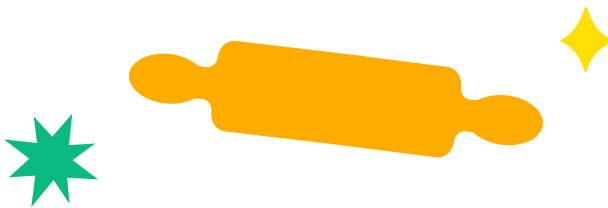


STEP 5 Work with 1/4 of the dough at a time, and leave the remaining in the refrigerator. Roll on lightly floured surface until it's a little less than 1/4 inch thick.

STEP 6 Cut circles using cookie cutters 2 1/2 to 3 inches in diameter. Place a spoonful of filling in center (little less than 1 tablespoon per cookie), then pinch one side up. Turn and pinch second side, then a third to make a triangular shape. Leave a little bit of the filling showing at the top.

STEP 7 Place cookies on parchment paper on cookie sheet, brush with a little beaten egg for sheen, and have a grown-up put in the oven. Keep in until nicely browned, 15-18 minutes.

STEP 8 Keep room temp in airtight container for up to 4 days.



Do you have a special family recipe?
Use this blank recipe card to write down the ingredients and steps together!