

Hilit Nurick's Recipe for Hamantaschen Dough

(Inspired by Karin Goren)

200 gr. Cold Unsalted Butter cut into cubes

300 gr. All Purpose Flour

1/2 tsp Baking Powder

100 gr. Icing Sugar

1 tsp Vanilla Extract

1/4 tsp Salt

1/4 cup Cold Milk

- Place all the ingredients, with the exception of the milk, in a food processor and process until mealy.
- Add the milk and process until it becomes a dough. This takes less than a minute.
- As soon as the dough comes together, stop the machine and turn the dough onto the counter (do not flour the counter). Bring the dough together with one or two turns. Do not over-knead.
- Cut the dough in half, cover each half with plastic wrap and flatten the dough into a flat disc. Place in the fridge for an hour or two (you can make the dough the night before you plan to bake).
- When you are ready to shape your triangles, take the dough out of the fridge, dust your surface with very little flour (too much flour will result in a tougher end product), roll it out to approximately 3 mm thick and cut the dough into circles.
- Place a filling of your choice in the center of each circle and fold into a triangle. You can use either the pinch or the fold over methods. Once all your cookies are on the parchment covered baking tray, it is recommended to chill them in the fridge for at least half an hour (can be longer).
- When you are ready to bake, preheat your oven to 350 Fahrenheit, and bake for 15 minutes or until the cookies are slightly golden brown on the edges. Cool, dust with icing sugar and share.