KHN

RECIPE FOR

Nanette's Family Hamentashen

PARVE

MAKES	5 TO 6 DOZEN
PREP TIME	20 MINUTES, PLUS CHILLING TIME
TOTAL TIME	3 HOURS
OVEN TEMP	350

INGREDIENTS

Dough:

3 large eggs
1/2 c oil
1/4 c unsalted stick margarine
1 c suger
1/3 c orange juice
2 tsp baking powder
4 -4 1/2 c flour

Fillings of your choice:
try fig butter, marmalade, lemon curd or chocolate chips

Glaze:

1 egg
1 tsp oil

DIRECTIONS

1. Multiply filling recipe as desired. May make ahead of time. Mix filling in food processor or meat grinder then store in fridge til ready to use.
2. Make dough. Chilling dough before rolling is strongly recommended. Roll relatively thin.
3. Make circles in rolled dough with a cookie cutter or glass. Add filling of choice then shape into hamantashen.
4. Place cookies onto parchment paper covered cookie sheet. The parchment paper can be reused multiple times. (Alternatively, oil cookie sheets.)
5. Beat egg and oil mixture in a small bowl. Glaze cookies with brush.
6. Bake at 350 degrees until golden brown (approx 20-25 min). If corners burn, decrease temp to 325 degrees.
7. If not using parchment paper, remove from cookie sheet quickly to avoid frustrating sticking and breakage.