

Hamentaschen

By Margo Tikijian

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Ingredients:

4 cups/496 grams all-purpose flour
2 teaspoons baking powder
¼ tsp kosher salt
2/3 cup oil
2 large eggs & 1 egg yolk room temperature
1 cup/193 grams sugar
Zest of 1 lemon
Zest of 1 orange
Juice of ½ lemon (approx. 1 -2 tablespoons)
Juice of ½ orange (approx. 4 – 5 tablespoons or ¼ cup orange juice)
Fillings of your choice: apricot, poppy, chocolate, raspberry, prune etc...
1 egg beaten
Flour for rolling out the dough. 2" round biscuit cutter.

Directions:

Step 1: put all the dry ingredients and zests in a large bowl

Step 2: mix the eggs, oil, lemon juice and orange juice in a separate bowl. Whisk to combine well.

Step 4: Add the wet ingredients to the dry and stir until well combined.

Step 5: split the dough in ½. Wrap each half in plastic, place in the refrigerator overnight or for at 4 hours to harden up and build flavor.

Preheat oven to 350°

Step 6: Remove dough from the refrigerator. Divide in half. Place the half on a lightly floured surface. Lightly flour the top of the dough as well.

Step 7: Roll out to about ¼ inch thick. Making sure to move the dough around so that it doesn't stick to the surface. Dust the surface with more flour if needed.

Step 7: Using the biscuit cutter or any round circle of your choice size and cut the dough in circles.

Step 8: Place the circles on a baking sheet lined with parchment or silpat or greased. Place about a teaspoon of your filling of choice in the center of each circle. Pinch one side up, then pinch up two more sides so that it looks like a triangle. Make sure you can see the filling in the center. You don't want to put too much filling in, or it will overflow.

Step 9: Brush all over with beaten egg. Put in refrigerator for about 10 to 15 minutes to harden and keep shape when baking. Then bake for about 12 minutes or until lightly browned. Let cool 5 minutes and then transfer to a cooling rack to finish cooling. Will last for several days in an airtight container. They also freeze well.