**Barnert Purim Hamantaschen Bake**

This dough, made with vegetable shortening and butter, produces a cookie like texture and is similar to the hamantaschen you might find in a commercial bakery.

\*If you do not have vegetable shortening, you can use butter, margarine, or vegan butter. The texture of your cookie will be a bit different. Just use an extra tablespoon if using margarine or vegan butter. For additional information on substitutes, visit <https://www.thepioneerwoman.com/food-cooking/cooking-tips-tutorials/g34577150/shortening-substitute/>

**Servings**

4 to 6 dozen

**Ingredients**

* 1/2 cup Vegetable shortening (butter flavored is best)\*
* 1/2 cup (1 stick) unsalted butter or unsalted margarine
* 1 1/4 cups granulated sugar
* 3 Eggs
* 1/4 cup orange juice or milk
* 1 1/2 teaspoons vanilla extract
* Approximately 4 cups all-purpose flour
(You may not need all of it. The dough should still be fairly soft before it’s refrigerated.)
* 1/2 teaspoon salt
* 2 1/2 teaspoons baking powder
* Golden egg wash (optional)
* Fillings: poppy, chocolate hazelnut, cherry, apricot, prune, raspberry, etc.

**Preparation**

1. In a mixing bowl or stand mixer, cream the shortening, butter, and sugar together. Add the eggs and blend until smooth.

2. Stir in the orange juice/milk and the vanilla.

3. Gradually add the flour, salt, and baking powder and mix to make a firm but soft dough. Transfer the dough to a lightly floured work surface and pat the dough into a smooth mass. Put in a Ziploc bag, and place in the refrigerator for at least 10 min.

4. Preheat the oven to 350°F. Line 2 large baking sheets with parchment paper or Silpat mats.

5. Divide the dough into 3 sections. Put one on your floured counter, and return the other two to the refrigerator while you work.

6. Flatten and then roll out the first piece of dough on your floured counter. Roll out to approx. ¼” thick.

7. Use something with a 3” opening to cut your circles (e.g., large cup, glass jar, cookie cutter, etc.). Cut as many rounds as you from your sheet of dough. (You will re-roll the discarded dough to cut more rounds.)

8. Place a heaping teaspoon of filling in the center of a round. Wet your finger and run it around the perimeter. Draw the three sides up to form your triangle shape. (See end of recipe for the fold and the pinch technique of forming hamantaschen.). Place your hamantaschen on your parchment or mat.

9. Repeat this process until you have used up all your dough.

10. Bake 18-25 minutes until lightly golden brown. Don’t overbake.

**Note:** This dough can be made ahead and refrigerated, wrapped in plastic, for up to 2 days.

