

## Hamantaschen with Your Fillings Choice D or P

Join us for an evening of baking on Monday, February 22, 6:30pm. Here is my favorite recipe...  
**Nancy Dosick**

1) Prior to our baking gathering on the 22<sup>nd</sup>: Prepare your favorite hamantaschen dough. Below is my suggested dough recipe – it's yummy☺!

### Hamantaschen Dough

½ cup butter or margarine, softened  
¼ cup packed brown sugar  
¼ cup honey  
2 large eggs  
1 teaspoon vanilla extract  
1 teaspoon baking powder  
½ teaspoon baking soda  
2 ½ cups all purpose flour

With a mixer or by hand, cream the butter, brown sugar and honey until light and fluffy. Then beat in the eggs and vanilla. Mix in the baking powder, soda, and flour until very well combined.

Form the dough into a thick circle, wrap in plastic wrap or wax paper and refrigerate for several hours or freeze until ready to use. The dough may be refrigerated up to 3 days before use.

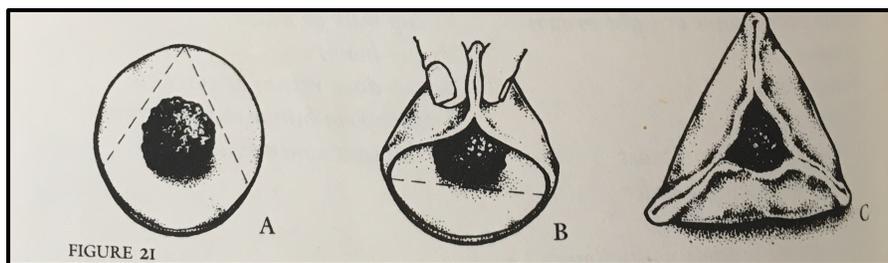
2) Baking Day:

Gather your filling goodies, and kitchen supplies. Filling favorites are chocolate chips, poppy seed *mohn*, prune, and jam. Baking nitchen needs:

- chilled dough
- fillings
- rolling pin
- floured board to roll on
- a circular object to create to cut out the dough. This could be a plastic lid, an empty can – best size is 3 to 4 inches in diameter (measure across).
- if desired, an egg white to glaze the hamantaschen before baking.

3) When ready to bake: Pre-heat your oven to 350.

Roll out the chilled dough on lightly floured surface until dough is 1/8 inch thick. If desired, split the dough and work on half or a third at a time. Use the lid or can to cut 3-4 inch circles. Apply a generous teaspoon of filling in center of circle. Fold up edges and pinch together as shown below.



Place hamantaschen one inch apart on greased baking pan and bake at 350 for about 15 minutes, or until lightly browned. Cool on wire rack – makes about 24 hamantaschen.

בתיאבון!