

Rabbi Harper's Hamantaschen

Yield: 1.5 Dozen Cookies

Ingredients

1 stick butter (softened)
1 cup sugar
1 egg
1 tsp vanilla

1/3 cup orange juice
3 cups flour
2 tsp baking powder
1/2 tsp salt
Fillings of your choice (try premade jam!)

Directions

- 1) Cream butter and sugar together until fluffy.
- 2) Beat the vanilla, eggs, and orange juice into your creamed butter mixture.
- 3) In a separate bowl, whisk together the dry ingredients.
- 4) Slowly incorporate dry ingredients into wet ingredients to form cookie dough.
- 5) Divide the dough in half. Flatten dough pieces into disks, then wrap in plastic and chill in the fridge for at least 1 hr.
- 6) Roll out chilled disk on a floured surface. Dough should be 1/4" thick.
- 7) Cut dough into 3" circles using a cookie cutter or a juice glass.
- 8) Scoop about 1/2 tsp of filling in the center of each circle.
- 9) One at a time, fold the edges of the cut dough inward, pinching each corner to form a triangle. Make sure to leave a window to reveal the filling!
- 10) When all the dough has been used, gently gather the scraps and chill again; repeat the cutting, filling, and folding process until there is no dough left.
- 11) Bake hamantaschen at 350 F for 12-15 min, or until corners are golden brown. Cool on a baking sheet before transferring to a rack to cool completely.

Try not to eat all of them before packaging them up as *mishloach manot* (gifts to send to friends and family)!

