



## Hamantaschen Recipe

Bake at 400 degrees for 6-8 minutes.

One batch makes 4 - 5 dozen cookies, depending on the size of your cookie cutter.

1 stick (1/4 lb.) unsalted butter, room temperature

1 1/2 cups granulated sugar

3 cups all-purpose flour

2 large eggs

1/4 cup orange juice (I use fresh oranges and sometimes also add zest from the orange)

1 heaping teaspoon baking powder

Fillings: as desired; I usually use canned Solo Cake & Pastry Filling

Cream butter and sugar until thoroughly mixed; add eggs and mix; sift flour and baking powder and then add to the butter mixture. Mix or knead dough well (if you have a mixer like a Kitchenaid, all the mixing can be done by machine). Refrigerate overnight or for at least 3 hours to make it easy to use. Overnight, however, is the best option. Roll out the dough using a good amount of flour on the surface you're using to roll out the dough. Cut out circles using a cookie cutter or a glass. I use a cookie cutter with a width of 2 1/2 inches. In the center of each circle place a spoonful of filling (amount will depend on the size of the cookies). Bake at 400 degrees for 6 – 8 minutes (until lightly browned).