



Hamantaschen

Ingredients:

2 1/3 cups unbleached all purpose flour
2 1/4 tsp baking powder
1/2 tsp salt
10 Tbsp (5 oz) unsalted butter or parve substitute (preferably Earth Balance), softened
2/3 cup sugar
2 large eggs
1 tsp vanilla
2/3 cup any flavor fruit preserves

Directions:

Special equipment: a 3 to 3 1/2 inch round cookie cutter (the top of a wine or drinking glass also works well)

Whisk together flour, baking powder, and salt in a bowl.

In the bowl of an electric mixer, beat together butter and sugar at medium speed until light and fluffy. Add eggs, one at time, until incorporated, then beat in vanilla. Scrape down sides of bowl and add flour. Mix on low speed until a dough just comes together. Gather dough into a ball and flatten into a disk. Wrap tightly in plastic wrap and chill until firm, at least 3 hours or overnight.

Line a large baking sheet with parchment paper. Place rack in middle of oven and preheat to 375F.

Halve dough and keep remaining half chilled. On a lightly floured surface, roll dough with a floured rolling pin to $\frac{1}{4}$ inch thickness (about 10 inch round), dusting surface with flour as necessary. Cut out as many rounds as possible and transfer to baking sheet, arranging them $\frac{1}{2}$ inch apart. Reroll scraps and cut out more rounds. Put 1 tsp filling in center of each round and fold up edges to form a triangular shape, pinching corners together tightly but leaving filling exposed.

Bake until pale golden, 12 to 14 minutes. Cool on baking sheet on a rack 5 minutes, then transfer cookies to rack to cool completely. Make more hamantaschen in same manner on cooled baking sheet lined with fresh parchment.