



The Perfect Basic Hamantaschen Dough

Ingredients:

3/4 cup coconut oil, room temp.

2/3 cups sugar

1 egg, room temp.

1 tsp. pure vanilla extract

2 tbsp. grated & finely chopped fresh lemon & orange rinds (the peel of about 1 large lemon & orange)

2 1/4 cup flour

1/4 tsp. salt

3-4 tbsp. orange liqueur (I use Cointreau or you can use orange juice)

Directions:

Add the coconut oil and sugar to the bowl of an electric mixer. Using the whisk attachment, cream the sugar and oil till smooth (about 3 minutes)
Add the egg, vanilla & citrus peel one at a time and whisk until combined.
Slowly add the flour one cup at a time to mixer and whisk some more until a dough starts to form.

Add the salt.

Use a rubber spatula to scrape down the sides.

Add the orange liqueur one tablespoon at a time and mix until the dough comes together easily. The dough should not be sticky but pliable and easily removable from the bowl. (You might need a little more liquid to achieve the desired consistency)

At this point you can roll out the dough and fill with your favorite hamantaschen filling.

Bake in 350 F pre-heated oven for about 13-15 minutes on a paper lined cookie sheet.

The Hamantaschen are done when they are slightly golden at the edges and still soft to the touch.

Remove from tray and let cool entirely on rack.

Your Hamantaschen will be crispy with a little chewy bite.