

Cookie Dough Hamantashen

Recipe By Norene Gilletz



Cooking and Prep:  5 h

Serves:  36

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

As Purim approaches, Jewish bakers around the world make their version of Haman's pockets. At Congregation Agudat Achim, a large baking crew gathers annually to bake 4,000 hamantaschen, to fill mishloach manot package orders.

Ingredients (17)

Main ingredients

- 1 cup butter (use margarine for parve)
- 2 cups sugar
- 3 large eggs, divided
- 2 teaspoons Gefen Vanilla Extract
- 3 and 1/2 tablespoons orange juice

- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon salt
- 4 cups flour, plus extra for rolling

Double Chocolate Filling

- 4 ounces dairy or parve pound or chiffon cake
 - 3 tablespoons sugar
 - 3 tablespoons **Gefen Cocoa**, sifted
 - 1 tablespoon butter, melted (use margarine for parve)
 - 1 large egg yolk
 - 1/2 teaspoon **Gefen Vanilla Extract**
 - 2 tablespoons chocolate syrup
 - 1 tablespoon orange juice
 - 1/3 cup mini chocolate chips
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Start Cooking

For the Cookies

Yields 3 dozen.

1. Preheat oven to 350 degrees Fahrenheit. Grease cookie sheets.
2. Cream butter or margarine and sugar at medium speed with electric mixer. Beat in 2 eggs, vanilla and juice.
3. Combine baking powder and salt with flour and gradually add to creamed mixture. Dough will be sticky.
4. Divide dough into four balls and cover with plastic wrap. Chill four hours.
5. Roll each ball on lightly floured surface to quarter-inch thickness. Cut three-inch circles with cookie cutter.
6. Beat remaining egg with one teaspoon water. Brush rim of circle with egg wash and place one

teaspoon of filling in center. (Use prune, poppy seed, apricot, raspberry, cherry, or try Double Chocolate Filling – recipe below.) Pinch edges together to form triangle, leaving center open slightly to expose filling.

7. Place on sheets and bake 15 to 18 minutes until lightly browned.

Note:

Freezes well.

Double Chocolate Filling

1. Process cake into fine crumbs and mix in sugar and cocoa. Add butter or margarine.
2. Beat in egg yolk and vanilla. Add chocolate syrup and juice. Fold in chocolate chips.
3. Fill hamantaschen or other cookies, strudel or Danish.