

Hamantaschen

Recipe from Robin Zusmann

4 eggs
1 c. oil
1 ¼ c. sugar
2 tsp. vanilla extract
3 tsp. baking powder
½ tsp. salt
5 ½ c. all-purpose flour

Beat eggs, then beat in oil, sugar, salt, vanilla extract, and baking powder. Add flour gradually and mix thoroughly in a mixer. Knead by hand until smooth. Shape the dough into a flat disk shape. Wrap dough very well in plastic wrap and then place in a zip closure freezer plastic bag. Refrigerate overnight. If you're making dough more than one day in advance of the March 17, 2024, hamantaschen event, please freeze the dough and put it in your refrigerator on March 16 so that it will be defrosted prior to the baking event. You will bring 2 batches of dough to the March 17th event.

(If making it for your family, refrigerate the dough for at least a few hours or overnight. It should be used within 2 days if it is refrigerated. If you won't complete the hamantaschen within 2 days, freeze it as explained above.

THE NEXT PART WILL BE COMPLETED AT TEMPLE EMANU-EL ON MARCH 17, 2024, FROM 12:00 PM – 3:00 PM. We will be divided into groups: rolling dough, cutting circles, filling and shaping hamantaschen, and bagging and labeling the finished hamantaschen. Every participant will bring 2 batches of dough to the event.

Remainder of recipe for your family below:

Roll out on a floured surface and cut into 3" or 4" rounds. It is easier to roll out if there is parchment paper above and below the dough. Roll a handful at a time. Place each round on a cookie sheet and put 1 teaspoon of filling in each. Shape each circle into a triangle. Pinch tightly.

Bake at 375° for 10-15 minutes, or until lightly browned. (Ovens vary so you may need the oven temperature to be lower than 375°.)