



SECRET RECIPES

Elana Hodenpyle's Hamantashchen

2 large eggs
2/3 cup sugar
1/4 cup canola oil
1 tsp orange zest
1 tsp vanilla
2 1/4 cups flour
1 tsp baking powder
1/4 tsp salt
1-5 tsp water (if needed)
Non-stick cooking spray

1. Before making the dough make sure you have the filling ready. Can use Nutella, prune, apricot, poppy seed, or any thick preserve you like
2. Preheat oven to 350 degrees F. In mixing bowl, whisk together eggs, canola oil, orange zest and vanilla.
3. In another bowl, sift together flour, baking powder and salt
4. Slowly stir the dry ingredients into the wet, using a large wooden spoon and circular motions until a crumbly dough begins to form.
5. Knead until smooth and slightly tacky to touch. If the crumbles are too dry to form a smooth dough add water slowly, 1 tsp at a time.
6. Lightly flour a smooth clean surface. Use a rolling pin to roll the dough out to 1/4 inch thick. Scrape the dough up with a pastry scraper, lightly re-floor the surface, and flip the dough over. Continue rolling till 1/8 inch thick.
7. Use a 3" cookie cutter or rim of a glass to cut out circles of the dough. Gather scraps and roll out again. Cut circles and repeat till all dough is used.
8. Place a tsp of filling into the center of each circle.
9. Assemble the hamantaschen in 3 steps. First, grasp the left side of the circle and fold it towards the center.
10. Grasp the right side of the circle and fold towards the center, overlapping the upper part of the left side to make a triangular tip at the top.
11. Grasp bottom of the circle & fold it upward to create the 3rd flap and complete the triangle.
12. Pinch the points of the triangle gently but firmly to secure the shape.
13. Place on parchment lined or lightly greased baking sheet, evenly spaced,
14. Bake 350 degrees for 20-25 minutes until the cookies are lightly golden.
15. Cool on wire rack. Store in tightly sealed plastic bag or plastic container.