

Hamentashen

2/3 cup Sugar

1/4 cup (2 oz.) Cream Cheese (softened)

1/2 cup (4 oz.) Butter (softened)

1/2 tsp. Vanilla

2 Tbs. Milk

2 Tbs. Orange Juice

1 Egg

3 cups Flour

1/2 tsp. Baking Soda

2 tsp. Baking Powder

1/2 tsp. Salt

Dash of Cinnamon

Flour or Powdered sugar for rolling out the dough

Assorted fillings: apricot, almond, poppyseed, strawberry or raspberry filling (Solo makes a large variety of fillings—pick your favorite—one 12 oz. can will fill this dough recipe). I have also used Nutella and Israeli chocolate spread with great success.

- ✧ Cream together first 3 ingredients, then add vanilla, Milk, OJ and egg and blend together thoroughly.
- ✧ Use a whisk to mix dry ingredients together, then add gradually to creamed mixture to form soft dough.
- ✧ Use a rolling pin to roll out dough on a surface lightly coated with powdered sugar (or flour), (about 1/8" thick) and cut into 3" circles using a biscuit cutter or upside-down glass.
- ✧ Fill each circle with 1/2 tsp. of filling and pinch together 3 corners to form triangles.
- ✧ Place hamantashen on greased (or parchment lined) cookie sheet and bake at 350° for 10 minutes until golden brown on the bottom. Makes about 5 dozen.