

Hamantaschen Recipe (by Stephanie Berk)

Ingredients:

1 stick Salted Butter (1/2 cup) – (Tip: room temperature will be easier to cream than right out of the fridge)

2/3 cup Sugar

2 Eggs -- (Tip: room temperature helps with rising)

2 to 2 ¾ Cup Flour -- (Tip: start with 2 cups, then add more)

2 tsp. Baking Powder -- (Not Baking Soda)

¼ tsp. Salt

Fillings – Apricot, Cherry, Raspberry, Cherry, Prune, Poppy Seed Fillings (Solo Brand)

Reynold's Wrap – Non Stick aluminum foil – line the baking sheets ahead of time.

Directions:

Preheat Oven to 350 degrees

In a Medium Bowl – Cream Sugar & Butter until light and fluffy.

Add Eggs – Beat well

Add Flour, Baking Powder, and Salt – Mix Well

Shape Dough into 1" Balls – flatten w/palm of hand into round disks (1/4 inch thick)

Place 1 tsp filling into center of each circle – pinch edges up in 3 places to form a triangle

Put cookies on cookie sheets lined with non-stick Reynold's wrap, dull side facing up.

Cook for 12 minutes until golden brown. Cool on wire racks. The size of the cookies will help determine the baking time.

Additional Tips:

Line the baking sheets with the foil ahead of time, form the cookies on the baking sheets themselves.

Keep plastic spoons on-hand for the filling, use 2 spoons (1 to help the filling release from the other)

Keep wet wipes or wet paper towels handy, the filling tends to get sticky and you don't want to lick your fingers when baking for others 😊