

Talia's Haman -TUSHIES recipe

From: TALIA AND THE HAMAN-TUSHIES © Linda Elovitz Marshall, KarBen, Minneapolis, 2017.

For the DOUGH

2 ½ cups (300g) flour (300g)
2 tsp (10g) baking powder
¼ tsp (1g) salt
3 eggs (use 2 for the dough, 1 for the glaze)
½ cup (100 g) sugar
½ cup (120 ml) oil
1 tsp (5 mL) vanilla

For the FILLING

Just about any sweet filling will work: jam, chocolate bits, candy bar chunks, peanut butter, poppy seeds mixed with honey and/or walnuts, canned poppy seed filling.

Instructions

Preheat oven to 350F. In one bowl, mix and/or sift together the flour, baking powder, and salt. In a separate bowl, beat two eggs, then add sugar, oil, and vanilla to the eggs. Add the flour mixture to the egg mixture and beat everything until the dough is smooth and can be formed into ball. (An electric mixer can be used, but it's not necessary). Optional: chill for 15 minutes or so (if you have time). Using a floured rolling pin, roll the dough on a floured surface until it's about ¼" thick.

Cut out circles of dough using the top of a drinking glass or a cookie cutter. Put about a teaspoonful of filling into the middle of each circle. Create a triangle shape (a "pocket" or "tasche") by lifting the circle at three places and pinching those three places tightly together so the filling won't fall out during baking. Beat the third egg in a new bowl, then brush the beaten egg over the cookies.

Bake at 350F for 20 minutes to make soft, chewy hamantaschen OR bake for up to 30 minutes to make crispy, harder hamantaschen. Makes about 2 dozen. DELICIOUS!