

# Hamantaschen Recipes

## Pumpkin Chai Hamantaschen



**Yields: 3 dozen**

### **Ingredients:**

#### **Dough**

- ½ cup shortening
- 1 cup sugar
- 2 tsp vanilla extract
- 1 egg
- 1 egg yolk
- 2½ cups flour
- ¾ tsp baking powder
- ½ tsp salt
- 2 tsp chai spice mix
- 3 tbsp chai tea concentrate (such as Oregon Chai)

#### **Pumpkin Filling**

- ½ cup pumpkin puree
- 4 oz dairy-free cream cheese (such as Tofutti)
- ¼ cup sugar
- 1 egg
- 1 tsp chai spice mix

#### **Chai Spice Mix**

- 2 tsp cinnamon
- ¾ tsp ginger
- ¾ tsp cardamom
- ⅛ tsp clove
- ⅛ tsp nutmeg
- ⅛ tsp black pepper

#### **Icing**

- 1 cup confectioners sugar
- 3-4 tbsp cold water

### **Instructions:**

#### **Make the spice mix**

1. Stir the spices together and set aside to use in the dough and the pumpkin filling.

#### **Prepare the dough**

1. In the bowl of an electric stand mixer fitted with the paddle attachment, beat the shortening with the sugar and vanilla extract until light and fluffy. Add in the eggs and mix until combined. Add in the flour, baking powder, salt, and spice mix and slowly mix on low speed. Pour in the chai tea concentrate and mix until a dough is formed. You can use the dough right away, but if the dough is too sticky, wrap and chill in the refrigerator for half an hour.

#### **Prepare the filling**

1. In the bowl of an electric stand mixer fitted with the paddle attachment, mix the cream cheese with the sugar until smooth and no longer lumpy.
2. Mix in the pumpkin, egg, and spices.

#### **Form the hamantaschen**

1. On a lightly floured surface, or on a floured sheet of parchment paper, roll out a piece of the dough until thin. Use a round cutter (2½ to 3 inch in diameter) and cut out circles of dough. Fill each round with 1 tsp. of filling and pinch the seams together to form a triangle. Transfer to parchment lined baking sheet and bake in 350 degree oven for 8-10 minutes until the edges begin to brown. Allow to cool before drizzling the icing.

#### **Icing**

1. Mix the confectioners sugar with a little bit of water and mix until combined. Keep adding water until the desired consistency. I like a thick and opaque icing. Drizzle the icing on the cooled hamantaschen and allow to dry.

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