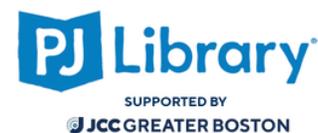


Hamantaschen Recipes



Basic Hamantaschen Recipe

Yield: 2 dozen

Ingredients:

- ½ cup butter (or margarine)
- ¾ cup granulated sugar
- 1 egg
- 1 tbsp milk (or almond milk)
- 1 tsp vanilla extract
- 1 tsp grated orange zest
- 1 ⅓ cups all-purpose flour
- ¼ tsp baking powder
- ¼ tsp salt

Instructions:

1. Cream butter and sugar until smooth. Mix in egg, milk, vanilla, and orange zest.
2. In a separate bowl, whisk flour, baking powder, and salt. Add to wet ingredients and mix just until combined (add extra flour ¼ cup at a time if dough is too soft).
3. Chill dough at least 1 hour (up to 24).
4. Roll dough ¼–½ inch thick on a floured or powdered-sugar-dusted surface. Cut with a round cutter, dipping it in flour or sugar between cuts to prevent sticking.
5. Place scant ½ tsp filling in each circle. Fold into triangles and pinch edges tightly to seal.
6. Bake at 400°F for 7–9 minutes.

This recipe is for basic Hamantaschen dough, but please feel free to fill as creatively as you desire!

Author: Shannon Sarna

Unicorn Hamantaschen

Total time: 1 hour 15 minutes

Ingredients:

- hamantaschen dough (like [this one](#))
- your favorite filling (e.g. strawberry jam)
- 1 bag pink chocolate candy melts
- 1 bag purple chocolate candy melts
- variety of sprinkles
- cotton candy
- mini marshmallows

Instructions:

1. Make your favorite [hamantaschen dough recipe](#). Roll out the dough and cut out circles using a cookie cutter. Fill the center of the circles with your favorite filling. I prefer to use a tart fruit filling to break up the sweetness of all the toppings. Bake, and cool completely.
2. In the meantime, melt your chocolate in separate bowls.
3. Once the hamantaschen are cool, place them on a surface you don't mind getting messy. Drizzle the melted chocolate on the hamantaschen and generously top with a variety of sprinkles. Then, place small pieces of cotton candy in the center along with a mini marshmallow. If the marshmallow is too big, cut it in half. Allow the chocolate to dry, and enjoy!

Author: Rachel Kor