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## Treat Time

## Hamantaschen

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**Prep Time:** 5 minutes  
**Bake Time:** 15-17 minutes  
**Chill Time:** 30 minutes



**Ingredients:** 2 c. all-purpose flour  
2 tsp. baking powder  
1/4 tsp. salt  
3/4 c. granulated sugar  
1/2 c. butter  
1 egg, beaten  
2 T. orange juice  
1 tsp. vanilla  
2/3 c. apricot preserves

**Instructions:** Mix flour, baking powder, salt, and sugar. Cut butter into flour mixture until it resembles cornmeal. Add the beaten egg, orange juice and vanilla. Mix, just until mixture forms a ball. Refrigerate for a 1/2 hour or more. Lightly flour the top of the dough. Roll out to 1/4-inch thick on a lightly greased surface (when you cut the dough, turn it so that the floured surface sits on your palm, and the greased surface holds the filling and sticks together better). Cut the dough into 3-inch rounds. Makes about 30 Hamantaschen.

Treat Time: Give each family member 2 or 3 rounds. Fill each round with 2/3 tsp. preserves (see figure 1). Then form into triangles by folding up 3 sides and pinching edges together (see figure 2). Bake at 350°F. for 15-17 minutes on lightly greased baking sheets.

\*This Jewish cookie recipe is traditionally made during the Feast of Purim to celebrate the deliverance of the Jews because of Esther's courage. Hamantaschen means "Haman's pockets", but traditionally are said to be the evil Haman's three pointed hat or his triangular ears.



1. Place preserves in center of round



2. Fold up 3 sides to form triangle. Pinch edges together.