

## Hamantashen

Oscar · 28/09/2024

**Prep Time**

2 hrs

**Difficult**

Medium

**Servings**

2 hrs 20 mins

**Description**

These hamantashen are the easiest Ive ever made They are a bit sweet roll out easily and are consumed quickly My kids dont want to give them to their friends Traditional fillings are prune and poppyseed but you can use any canned pie filling whole fruit jelly chocolate chips or any type of filling your family likes Be creative with these we put mini chocolate chips in the dough

**Ingredients**

- - 1 ½ cups butter or margarine
- softened - 1 cup white sugar - 2 large eggs - 6 tablespoons orange juice - 1 tablespoon vanilla extract - 2 teaspoons baking powder - 4 ½ cups all-purpose flour - 1 (12 ounce) can poppyseed filling

**Instructions**

1. Cream together butter and sugar in a large bowl with an electric mixer until smooth. Beat in eggs one at a time
2. then stir in orange juice and vanilla until well combined. Mix in baking powder
3. then gradually stir in flour until dough forms a ball. Cover and refrigerate dough for at least 2 hours. Preheat the oven to 375 degrees F (190 degrees C). Grease baking sheets. Roll dough out on a lightly floured surface to 1/4-inch thickness. Use a cookie cutter or drinking glass to cut dough into 3-inch circles
4. then place on the prepared baking sheets. Spoon 1 teaspoon poppyseed filling onto the center of each circle. Pinch the sides of each circle to form a triangle
5. covering as much of the filling as possible. The cookies may be chilled on the baking sheets before baking if desired to help retain their shape. Bake in the preheated oven until light golden brown
6. 8 to 10 minutes. Cool on the baking sheets for a few minutes before removing to wire racks to cool completely. Cook's Note I like to chill the dough overnight before rolling it out. Do not use more than 1 tablespoon filling per cookie; any more will ooze out. These cookies are best undercooked slightly.