

j&J's Grandmother's Dough Recipe:

(pareve:)

Dough 1.4 k = 50 Hamantashen

Dough Ingredients				A note on Measurement. I measure by weight with 1 cup of flour being 4 1/4 oz. or 121 grams. If you sift flour into a cup and level it you should be very close to this. If you are less fussy about measurement, start with less flour and add more as needed.
6 cups all purpose flour	762 g	25.5 oz	100%	
1 1/4 cups sugar	250 g	8.8 oz	33%	
4 large eggs	200 g	7 oz	26%	
1 cup light vegetable oil	200 g	7 oz	26%	
2 tbsp vanilla	28 g	1 oz	4%	
2 tsps baking powder	9 g	0.3 oz	1%	
1/2 tsp salt	3g	0.1 oz	0.4%	

Beat the eggs, oil, and vanilla together.

Add the sugar and beat well until smooth.

Sift together the flour, baking powder, and salt.

Add the flour mixture to the eggs and gently mix until well blended.

If dough seems loose place dough on a well floured surface and dust well with flour.

Knead in the flour then Chill thoroughly.

Roll out to slightly less than 1/8 inch.

Myrna's Dough Recipe:

(pareve:)

Ingredients:

- ⤴ 1 cup sugar
- ⤴ 1 & 1/3 cup shortening (mostly pareve margarine plus a 'smidgen' of crisco)
- ⤴ 2 eggs
- ⤴ 6 tbsp water
- ⤴ 1/2 tsp vanilla
- ⤴ 4 cups sifted flour

Cream together sugar & shortening. Add eggs and continue creaming until smooth. Stir in water and vanilla. Add sifted flour, mixing until the dough forms a ball. Wrap in waxed paper and refrigerate overnight. Bake at 375 degrees (about 15 minutes) makes about 24.

Ahuva's Pareve or Dairy Dough Recipe:

- ⤴ 2 fingers of butter/pareve margarine
- ⤴ 1 cup sugar
- ⤴ 4 egg
- ⤴ 2 Tbs orange or lemon rind (optional)
- ⤴ 4 cups flour
- ⤴ 3 tsp baking powder
- ⤴ 1/2 tsp. salt

Leanne's Definately Dairy Hamantashen Dough

Cream:

- ½ cup butter
- ½ cup cream cheese
- 2/3 cup sugar

Beat in:

- 1 egg
- 1 tsp vanilla extract

Combine and add:

- 2 ½ cups sifted all-purpose flour
- ¼ tsp salt

Chill dough before rolling. Preheat oven to 350. Roll out on lightly floured surface. Cut circles with large water glass. Place spoonful of filling, pinch into triangle. Bake on greased cookie sheet until touch of golden brown is seen on edges.

Myrna's Definitely Dairy Hamantashen Dough and Chocolate Filling

Makes about 4 dozen

Ingredients:

- ♣ 1 package (8 ounces) cream cheese, at room temperature
- ♣ 1/2 pound (2 sticks) unsalted butter, at room temperature
- ♣ 3 tablespoons granulated sugar
- ♣ 2 cups all-purpose flour

Prepare the dough: Cream the cream cheese, butter, and sugar with an electric mixer on medium speed until blended and smooth. Reduce the speed to low and gradually add the flour, beating until incorporated.

Divide the dough into three portions, and roll each portion out between two pieces of waxed or parchment paper until it is 1/8-inch thick. Without removing the paper, pile the sheets of dough onto a baking sheet and freeze them until firm.

Ingredients:

- 3 ounces unsweetened chocolate
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon pure vanilla extract

Prepare the filling: Combine the chocolate and the condensed milk in a small saucepan over low heat, and stir until smooth. Remove the pan from the heat and stir in the vanilla. Set the filling aside to cool to room temperature. (The filling can be covered and refrigerated for up to 3 days. Let it sit at room temperature until spreadable.)

Assembly:

- 1 egg, lightly beaten (helps adhere the dough to triangle shape)
- Confectioners' sugar

Preheat the oven to 350°F. Line several baking sheets with parchment paper.

Remove the sheets of dough from the freezer one at a time. Remove the paper and cut out the dough with a 2 1/2-inch round cookie cutter. Re-roll and cut out the scraps. (If it becomes sticky, return the sheet of dough, in the waxed paper, to the refrigerator to firm up.) Brush each round with the beaten egg, and drop 1 level teaspoon of the filling in the center. Pinch the cookies tightly in three places to form a triangle shape. Place the cookies on the prepared baking sheets and bake, two sheets at a time, on the bottom third and top third oven racks, rotating the sheets from top to bottom and front to back halfway through, until the edges of the cookies are just beginning to brown, 18 to 22 minutes. Let the cookies cool on the baking sheets set on wire racks. Repeat with the remaining dough and filling. Sprinkle confectioners' sugar over the cookies just before serving.