

BEKI Hamantaschen (dairy)

2/3 c butter

1/2 c sugar

1 egg

grated rind of 1/2 orange or whole lemon

3 TB orange juice (from zested orange)

1/2 tsp vanilla

2 1/3 – 3 c flour

Cream butter with sugar. Add egg, OJ, vanilla, and citrus zest. Stir in flour till a ball of dough is formed. (We used a food processor which worked well.) Wrap in plastic and chill 2-3 hours or overnight.

Cut ball into quarters and keep at room temp for about five minutes. Roll 1/4 of recipe to 1/4" thick. Cut into 3" circles. Fill with about a tsp of filling. Wet fingers and moisten rim of circle around filling. Shape into a triangle with raised edges and pinch corners together. Preheat oven to 375F. Place cookies on well-greased or parchment lined cookie sheet. Bake 10-15 minutes until a golden-brown. Cool on sheets a few minutes.

One can of Solo filling was enough for one recipe. This made ~65 using a 2 3/4" diameter cutter or 55 with a 3".