



## Hamantashen Cookies

Theresa's Recipe

### Ingredients:

- 2 whole eggs
- 1 egg white
- $\frac{3}{4}$  cup sugar
- $1\frac{1}{2}$  cup of semi-melted butter
- 1 tablespoon vanilla extract
- $2\frac{1}{2}$  (or more) cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- $1\frac{1}{2}$  tablespoon key lime juice
- round template (glass cup)
- 2-3 types of jams or preserves



### Instructions:

Pre-heat the oven to 450 degrees. Lightly grease your cookie sheet, or use parchment paper.

In your bowl beat the whole eggs, add the semi-melted butter, key lime juice and then the vanilla extract. Add the rest a bit at a time, mixing as you go.

Consistency of the cookie dough will largely depend on the desired texture, but it should be sticky enough to hold pinched dough together. You want that so that it will hold the filling while it bakes... If it is too dry use some of the egg white to paste the corners together.

Take a handful of the cookie dough and roll it out to roughly  $\frac{1}{4}$  inch thickness. Next, take your round template (suggest no bigger than  $3\frac{1}{2}$  inches across) and press as many circles as you can into the dough. Gather the unused portion for another go later.

Place in the center of each cookie circle a dab (roughly half or more of a standard spoon) of your jam/preserve filler. Use your fingers to curl three sides inwards and pinch the corners closed. Make sure the corners are strong – if they collapse while baking you'll have your filler all over the cookie sheet.

After you place all your cookies on the cookie sheet brush some egg white (it's okay to add water to thin it out) over the tops. For added sweetness sprinkle big-grain sugar over the moist surface.

Cooking time is generally around 18 minutes. Keep an eye on them and look for a light or golden brown coloring. Remove and let cool on a cooling rack for at least 15 minutes before serving. These cookies are best enjoyed the next day...

### Serving Size:

Roughly  $2\frac{1}{2}$  dozen, depends on cookie size.