



Makes: 32 medium hamantaschen

Prep Time: 40 minutes Cook Time: 15 minutes per sheet

Total Time: 1 hour & 10 minutes

## Ingredients

- 3 cups all-purpose flour (360g)
- 1/2 cup sugar (100g)
- 1 tbsp baking powder
- 1 cup (2 sticks) unsalted butter, softened (225g)
- 2 large eggs, separated
- 4 tbsp sour cream (60g)
- 1 tsp vanilla extract
- 1 cup Nutella, poppy seeds filling, or jam for filling
- 1/4 cup powdered sugar, for sprinkling

## Instructions

Line two cookie pans with parchment paper.

Place all ingredients, except Nutella and powdered sugar, in a big bowl and mix with your hands until a dough is formed. Set aside to rest for 30 minutes.

Divide the dough into four pieces.

Flour the surface of your work area and roll each piece 1/8-inch thick. Use a 3-inch cookie cutter to cut the dough into circles.

Mount the center of each circle with one teaspoon of the filling. Use the egg whites and brush some around the edges of the cut circles. Form a triangle by lifting each circle with your index fingers and pinching the corner where the dough meets. Repeat with the other two corners.

Place the shaped cookies over a baking sheet lined with parchment paper.

Heat the oven to 350°F. Place the cookies in the refrigerator or freezer for 20-30 minutes while the oven is heating. Bake for 12-15 minutes or until just starting to brown along the edges. Remove from the oven, and transfer to a wire rack.

Let cool completely. Sprinkle powdered sugar over the tops and , if desired, place a bit of filling into a piping bag, snip off 1/4-inch of the bag and fill the opening a little fuller.

Chef's Note:

If using jam, I like to run a little of the egg white over the opening edge and sprinkle some pink coarse sugar over to give it a festive look (see blog post).

There will be lots of pastry dough left over from when you cut the circles. You can gather it together and re-roll it to make more cookies, but the dough may become a little overworked and crack. My raspberry hamantaschen in my blog are the result of overworking the dough. They still taste great, but don't look quite as pretty. I just hated to waste all of that dough!

*Recipe adapted from One Sarcastic Baker*