



# COOKING WITH SAFTA

## CATEGORY

Pastry

## Hamantashens

### INGREDIENTS

#### Hamantashen Dairy

150gr. unsalted butter softened (take out the butter 2 hours before we start)

2 3/4 cups flour

1/2 cup sugar

1 egg

3 tbs orange juice or water

vanilla

salt

#### Hamantaschen dairy free

2 eggs

1/2 cup sugar

2 1/2 cups flour

1 tsp. baking powder

1/2 cup oil

vanilla

3 tbs. orange juice or water

#### Poppy seed filling

1 cup poppy seeds

1/2 cup milk or orange juice

1/2 cup sugar

1/4 cup honey

1/4 cup raisins

Cook all the ingredients for 15 min, until it thickens, remove, and let cool.



### PREPARATION

#### Instructions Dairy

Beat soft butter with sugar add flour +salt mix well. Add beaten egg and vanilla, Knead & cover in plastic, refrigerate for half an hour.

With a rolling pin roll the dough to 1/4 of an inch thickness. With a cookie cutter or a glass/cup cut rounds. Fill with your desire filling one tsp. of the filling. Rase the ends pinch three ends to create a triangle. Bake at a preheated oven for 12-15 mins. Let it cool before removing from the tray.

#### Instruction Dairy Free

Beat eggs sugar oil, vanilla and juice. Add flour +baking powder and salt. Knead to a soft dough. Roll out the dough to 1/4inch thickness cut with a cookie cutter or glass/cup circles. Fill with your desired filling, 1 tsp. of the filling. Raise the corners pinch three ends to create a triangle.

#### Apricot filling

1 cup apricot jam

1/4 cup sugar

1/2 cup slivered almonds

cook jam and sugar, remove from heat, add almonds, cool.

#### Chocolate filling - Nutella Spread.