

# **Chabad of Westport Hammantaschen Bake**

**Paula Shoyer**

**February 23, 2021 6:00 pm**

## **Schedule**

1. chocolate chip dough
2. matcha dough
3. cut and assemble all hamantaschen

## **Equipment**

Measuring cups and spoons

Mixing bowl

Stand or hand mixer

Jelly roll pans or cookie sheets

Rolling pins

Round cookie cutters or glass – 1 ½ to 2-inch for minis, 3-inch for larger ones

Metal flat-blade spatula for lifting circles

parchment paper

citrus juicer

cutting board

knife

## **Advance Prep**

- Have ingredients measured into bowl
- Preheat oven/s to 350°F
- Have tools out and ready

[www.thekosherbaker.com](http://www.thekosherbaker.com)

Instagram @kosherbaker

Cookbooks:

The Kosher Baker \$30

The Holiday Kosher Baker \$30

The New Passover Menu \$25

The Healthy Jewish Kitchen \$25

The Instant Pot Kosher Cookbook (March 2021)

*Shipping additional. 10% of sales go to feed the needy*

## **Green Tea Hamantaschen**

makes 3 dozen 3-inch cookies, 6 dozen minis

### **Dough**

3 large eggs

1 cup sugar

½ cup canola or vegetable oil

1 teaspoon fresh lemon juice

2 teaspoons matcha green tea powder (can be ordered online)

3 cups all-purpose flour, plus extra for dusting

dash salt

### **Filling**

1 cup apricot preserves

In a large bowl, mix together the eggs, sugar, oil, and lemon juice and mix well. Add the green tea powder and mix well. Add the flour and salt and mix until the dough comes together. Cover the dough with plastic wrap and leave it in the fridge for one hour to firm up.

Preheat oven to 350°F. Line two or three large cookie sheets with parchment or silicone baking mats, or plan to bake in batches. Divide the dough in half.

Take another two pieces of parchment paper and sprinkle flour on one, place one dough half on top, and then sprinkle a little more flour on top of the dough. Place the second piece of parchment on top of the dough and roll on top of the parchment until the dough is about ¼ -inch thick. Every few rolls, peel back the top parchment and sprinkle a little more flour on the dough.

Use a 2- to 3-inch drinking glass or round cookie cutter to cut the dough into circles. Use a metal flat-blade spatula to lift up the circle of dough and place it on another part of the flour-sprinkled parchment paper.

Place up to 1 teaspoon of jam in the center of the dough circle and then fold the three sides in toward the middle to form a triangle, leaving a small opening in the center. Pinch the three sides together very tightly. Place on the cookie sheets.

Repeat with the remaining dough and roll and cut any dough scraps, making sure to sprinkle a little flour under and over the dough before you roll.

Bake for 14 to 16 minutes, or 10 to 12 minutes for minis, or until the bottoms are lightly browned but the tops are still light. Slide the parchment onto wire racks to cool the cookies. Store in an airtight container at room temperature for up to five days or freeze for up to three months.

## **Chocolate Chip Hamantaschen**

Makes 3 dozen 3-inch cookies, 6 dozen minis

### **Dough**

3 large eggs

1 cup sugar

1/2 cup canola oil

1 teaspoon pure vanilla extract

3 cups all-purpose flour, plus extra for dusting

dash salt

3 ounces bittersweet chocolate, chopped into small pieces, no larger than 1/4-inch (this is very important!)

### **Filling**

7 ounces bittersweet chocolate cut into 1/2-inch squares OR 1 1/2 cups chocolate chips

In a large bowl, mix together the eggs, sugar, oil and vanilla. Add the flour and salt and mix until the dough comes together. Add the chopped chocolate and mix in gently. Cover the bowl with plastic wrap and place in the fridge for 1 hour.

Preheat the oven to 350°F. Line 2 to 3 large cookie sheets with parchment paper or silicone baking mats, or bake in batches. Divide the dough in half.

Take another two pieces of parchment and sprinkle flour on one, place one dough half on top, and then sprinkle a little more flour on top of the dough. Place the second piece of parchment on top of the dough and roll on top of the parchment to roll out the dough until it is about 1/4-inch thick. Every few rolls, peel back the top parchment and sprinkle a little more flour on the dough.

Use a 3-inch drinking glass or round cookie cutter, or 1 1/2 -inch cookie cutter for minis, to cut the dough into circles. Use a metal flat blade spatula to lift up the circle and place on another spot on the parchment that has been sprinkled with a little flour. Place one 1/2-inch square of chocolate or 7 chocolate chips into the center, or 3 chips for minis, and then fold in the three sides towards the middle to form a triangle, leaving a small opening in the center. Pinch the three sides together very tightly. Place on the prepared cookie sheets. Repeat with the remaining dough and roll and cut any dough scraps you have, making sure to sprinkle a little flour under and over the dough before you roll.

Bake for 14 to 16 minutes, or 10 to 12 minutes for minis, or until the bottoms are lightly browned but the tops are light. Slide the parchment onto wire racks to cool but make sure to taste the cookies while the center is still gooey. Store in an airtight container at room temperature for up to five days or freeze for up to three months.

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