

Hamantashens or Haman's Ears



Ingredients

Dough

3/4 cup unsalted butter, softened

2/3 cup sugar

1 large egg

1 teaspoon vanilla extract

2 Tablespoons orange juice

1 teaspoon baking powder

1/2 teaspoon salt

2 1/4 cups flour plus flour for rolling

Egg wash

Fillings

1 can Solo Fruit Filling or Homemade Apricot or Prune Filling - see the microwave recipe on the following page

*Note: You can substitute Bob's Red Mill Gluten-Free Flour for those who must avoid gluten.

Directions

1. Preheat oven to 350°F. Grease cookie sheets.
2. Cream butter and sugar at medium speed. Beat in egg, vanilla, and juice.
3. Mix baking powder, salt, and flour; gradually add to creamed mixture.
4. Divide dough into 2 balls and cover with plastic wrap. Chill 4 hours.
5. Roll each ball on lightly floured surface (or between two sheet of waxed paper) to between 1/8-inch to 1/4-inch thickness. Cut 3-inch circles, using a glass.
6. For egg wash, beat one more egg with 2 teaspoons of water. Brush rims with egg wash.
7. Place a spoon of filling in the middle of each circle (Do NOT Overfill). Fold up the three sides of the circle to make a triangle, pinching the ends closed. Bake for about 15-18 minutes, until golden brown but before the filling boils over! Let cool on rack. Freezes well. Makes 25 Haman's Ears

Quick Microwave Apricot or Prune Filling

Ingredients

- 1 cup dried apricots or dried prunes or other dried fruit
- 1/2 cup water
- 2 Tablespoons orange juice
- 1/4 cup sugar
- 1 teaspoon lemon juice

Directions

1. Chop dried fruit into small pieces. Mix with remaining ingredients.
2. Microwave fruit mixture in a glass bowl for 2 minutes or until boiling. Continue microwaving for more 5 minutes. Let stand 10 minutes.
3. Blend in a food processor or blender until smooth and add sugar to taste, if needed.