

# CHOCOLATE HAMANTASCHEN DOUGH

with filling of your choice

## Items Needed:

Measuring cups	Drinking glass with a diameter of approximately 3 inches
Measuring spoons	Baking sheet
Handheld mixer or stand mixer	

## Hamantaschen Dough Ingredients:

1 cup (2 sticks) unsalted butter	1/2 cup unsweetened cocoa powder
1 1/2 cups sugar	4 cups flour
2 eggs	1/2 teaspoon salt
1/2 cup milk or water	2 1/2 teaspoons baking powder
2 teaspoons vanilla extract	

## Filling of your choice:

- Preserves – Flavor of your choice
- Pastry filling (Solo brand recommended) – Flavor of your choice
- See instructions below on how to make your own cherry filling if you'd like!

## Hamantaschen Dough Instructions:

### To Do Night Prior:

In a large bowl, cream together butter and sugar using a stand or hand mixer  
Add the eggs and blend until smooth  
Add the milk or water and the vanilla  
Fold in the dry ingredients by hand or at a low speed with your mixer. Dough should be firm yet soft  
Divide into 2 flat disks, wrap in plastic wrap and chill for 1 hour or up to 24 hours in the fridge

### To Do Together on February 23:

Preheat oven to 350 degrees  
Using a rolling pin on a lightly floured surface, roll out the dough to 1/4 - 1/8 inch thickness  
Cut into round shapes using a round cookie cutter or the top of a drinking glass with a diameter of approximately 3 inches  
Fold in the edges to form a triangle  
Place on a baking sheet lined with parchment paper or a Silpat mat, place cookies 2 - 3 inches apart  
Bake 18 - 22 minutes  
Makes 4 - 5 dozen depending on size

## If you'd like to make your own cherry filling, please see below.

### Sour Cherry Hamantaschen Filling Ingredients:

1/4 cup fresh lemon juice	pinch of ground cinnamon
1/2 cup orange juice	1/3 cup sugar
1/4 cup water	1/4 teaspoon almond extract
zest of 1 orange, minced	1 cup golden raisins
2 cups dried sour cherries	

### Sour Cherry Hamantaschen Filling Instructions:

In a medium saucepan over low heat combine all ingredients  
Stir and toss to soften fruit for 10 - 15 minutes  
Remove pan from stove and cool 10 - 15 minutes  
Place ingredients in the food processor to chop into a paste  
Filling can be used immediately or refrigerated up to 2 weeks

