

# HAMANTASCHEN

## COOKIES "HAMAN'S POCKETS"

IN CELEBRATION OF PURIM, WE HAVE A SIMPLE VEGAN RECIPE FOR SOME DELICIOUS TRADITIONAL COOKIES!



### INGREDIENTS

- 3 CUPS OF FLOUR – WHICHEVER TYPE YOU PREFER
- 1/4 CUP OF UNSWEETENED APPLESAUCE
- 2 STICKS/ 1 CUP VEGAN BUTTER
- 1/2 CUP GRANULATED SUGAR
- 1/2 CUP OF ORANGE JUICE
- 2 TEASPOONS OF VANILLA EXTRACT
- 1 TEASPOON OF BAKING POWDER
- 1 CUP OF FRUIT PRESERVES – WE LIKE RASPBERRY, BUT ANY FLAVOR WORKS
- SPRINKLES ARE OPTIONAL

### UTENSILS

- COOKIE SHEET WITH WAX PAPER
- MIXING BOWL AND SPOON
- MEASURING CUP AND SPOONS
- ROLLING PIN
- ROUND SHAPED COOKIE CUTTER



### DIRECTIONS:

- 1 MIX THE BUTTER AND SUGAR UNTIL WELL COMBINED, THEN ADD THE APPLESAUCE AND MIX WELL.
- 2 ADD THE ORANGE JUICE AND VANILLA EXTRACT AND CONTINUE TO MIX.
- 3 SLOWLY ADD IN THE FLOUR AND BAKING POWDER AND MIX UNTIL ALL OF THE INGREDIENTS ARE COMBINED.
- 4 COVER THE DOUGH AND PLACE IT IN THE FRIDGE FOR A COUPLE OF HOURS.
- 5 PREHEAT YOUR OVEN TO 350
- 6 PLACE SOME FLOUR ON A CLEAN SURFACE AND ROLL OUT YOUR DOUGH.
- 7 USE YOUR COOKIE CUTTER AND CUT OUT CIRCLES, THEN PLACE THEM ON THE COOKIE SHEET.
- 8 PLACE 2 TEASPOONS OF YOUR FILING ON EACH DOUGH CIRCLE AND PINCH THE EDGES TO MAKE A TRIANGLE SHAPE.
- 9 BAKE FOR 10-12 MINUTES, THEN REMOVE FROM THE OVEN, ADD SPRINKLES AND LET COOL.

