

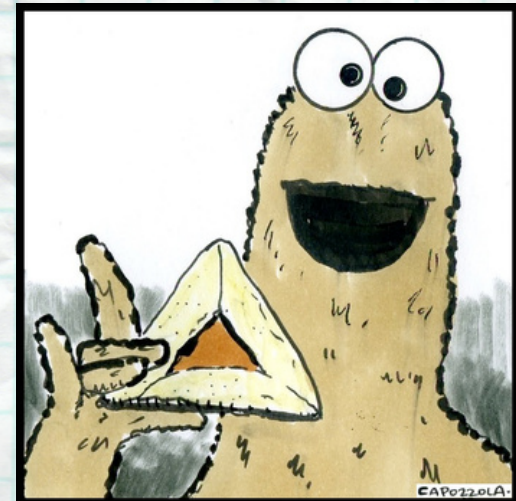
Delicious Dough for Roll Cookies & Hamantashen - Parve

2 sticks margarine, room temp
1 1/2 cup sugar
2 eggs, room temp
1/3 cup orange juice
1 tsp pure vanilla extract
3 tsp baking powder
4 cups flour
Jam, jelly, or your favorite filling

1. Cream together margarine & sugar with a whisk, hand mixer, or stand mixer until fluffy. Add eggs, one at a time, then add juice & vanilla, blend well.
2. Combine flour & baking powder, then add the mix into the liquids in 3 additions. Mix just until all flour is incorporated.
3. Form dough into a disk, wrap tightly in plastic wrap, & place in the fridge for an hour.
4. When ready to bake, preheat the oven to 400 degrees. Roll the dough out to 1/4" thick on a lightly floured board. Use cookie cutters to shape, & carefully place cookies on a cookie sheet about 1" apart. You can also use a silicone mat or parchment paper,
5. Return the cookie sheet to the fridge for 5-10 mins to allow the dough to firm up again before baking. This will help cookies keep their shape!
6. Bake for 11-13 minutes & watch for light browning.
7. Cool on cookie sheet for 2-3 mins, then move to a cooling rack.

To shape hamantashen:

- Use a 3" round cookie cutter to cut circles. You could also use a drinking glass.
- Place 1/2 tsp of your filling in the center of the round. Wet your finger with a drop of water & run it around the edge of the circle. Slide your fingers under the circle, gently fold the sides up, & pinch the edges together at three equal points around the circle.
- Place your cookie on a cookie sheet, & continue with step 5.



Tip: Save all of your scrap dough from cutting out shapes, then reshape scraps into a disk, & reroll all of it at once. The fewer times you reuse dough, the better.

Tip: Don't use butter! Don't do it! This dough recipe is formulated to use margarine.

This recipe makes about 4 dozen hamantashen or 3" cut out cookies.