

COOKIE DOUGH HAMANTASHEN

Pareve

INGREDIENTS

- 3/4 C** Egg substitute **OR** 3 eggs
- 1 C** Healthy oil
- 1 C** Sugar substitute **OR** sugar
- 2 t** Baking powder
- 1/2 C** Water
- 1/2 C** Orange juice
- 1/8 t** Salt
- 4 C** Whole wheat pastry flour **OR** gluten-free flour of your choice (approximately)
- 1/4 C** Egg substitute **OR** 1 egg beaten (for the top)
- Non-stick cooking spray **OR** parchment paper



DIRECTIONS

- 1 In a bowl combine the eggs, oil, sugar, water & orange juice & whisk to combine
- 2 Add the flour, salt & baking powder & fold it in but don't over-mix - this will be a soft dough
- 3 Allow the dough to sit for 10 - 15 minutes & then divide it into 3 parts
- 4 Roll out to about 1/4 inch thick on a floured surface & cut the dough into rounds with a glass
- 5 Place a heaping spoonful of filling in the center of the round
- 6 Pull up the sides to form a triangle cut in circles
- 7 Brush the top of the filled hamantaschen with the beaten egg
- 8 Spray a baking pan with non-stick cooking spray **OR** use parchment paper
- 9 Bake at 350 for 20-25 minutes or slightly longer until golden brown
- 10 Makes 1 ½ to 2 dozen depending on the size of the rounds

