

Featured Recipe

Hamantashen (Haman's Tri-Cornered Cookies)

Ingredients:

- 1/2 cup shortening
- 1/4 cup butter or non-dairy alternative (e.g. Earth Balance®)
- 1/2 cup granulated cane sugar
- 2 large eggs
- 1 tsp. gluten-free vanilla extract
- 3 cups Jules Gluten Free™ All Purpose Flour
- 1/2 tsp. salt
- 1 Tbs. gluten-free baking powder
- 1 1/2 tsp. orange peel or zest



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Topping Ingredients:

- 1 egg
- 1 tsp. honey or agave nectar
- 2 tsp. water
- demerara or coarse sugar (optional)
- confectioner's sugar (optional)

Directions:

Cream the shortening, butter and sugar until light and fluffy. Beat in the eggs and vanilla. Whisk together the dry ingredients in a separate bowl, then gradually stir in with the wet mixture until fully incorporated. A smooth dough should be formed at this point - not sticky or dry.

Preheat oven to 375° F (static).

Prepare a clean surface or pastry mat by dusting lightly with Jules Gluten Free™ All Purpose Flour. Roll dough to 1/4-inch thickness and cut 2 1/2 - 3 inch circles using a sharp round cookie cutter.



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Place a teaspoon-sized dollop of filling in the center of each circle. Fillings can include any fruit preserve, jam, chutney or paste, such as quince. They should not, however, be watery.

Brush edges of each circle lightly with water, then fold into one point, then bring the bottom rim of the circle up to form the bottom of a triangle.



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Pinch each of the three corners firmly, brushing again with water if necessary to keep the corners stuck together during baking.



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Gently transfer to a parchment-lined cookie sheet.

Stir these toppings together: egg, honey and water. Brush lightly on tops of each exposed portion of the cookie. Sprinkle with the demerera sugar, if desired.

Bake in preheated oven for approximately 12 minutes. Cookies should be lightly browned. Dust with confectioner's sugar, if desired. If cookies are very crumbly when eating, they were slightly overcooked.

Yield: approximately 24 cookies

