

## Aty Rotter's Hamantashen (Pareve)



### Ingredients:

1 cup (2 sticks) margarine, softened  
½ cup sugar  
2 eggs, slightly beaten  
2 cups flour (plus more if needed)  
2 teaspoons baking powder  
1 teaspoon vanilla extract  
1 tablespoon freshly squeezed orange juice  
1 tablespoon grated orange rind

### Directions:

1. Cream together softened margarine and sugar.
2. Add eggs, vanilla extract, orange juice, and orange rind and beat well.
3. Add flour and baking powder to the creamed mixture. Knead into a ball and use extra flour if needed as dough is very soft.
4. Chill in refrigerator at least two hours.
5. Divide dough into 3 portions. Roll each portion on a floured surface to a 1/8 – ¼ inch thickness. Cut dough into 3- or 4-inch rounds with a floured drinking glass or cookie cutter.
6. Place a teaspoon of desired filling on each round. Pinch together sides of circle to form a triangle.
7. Place on lightly greased or parchment lined cookie sheet. Bake about 25-30 minutes in a 350 degree oven or until golden.

Yields approximately 2 ½ - 3 dozen.

**Aty's Hamentashen**  
**Nutrition Facts**  
**Serving size: 1 each**

Amount per serving	
Calories	101
% Daily Value*	
<b>Total Fat</b> 6.4g	8%
Saturated Fat 1.1g	5%
<b>Cholesterol</b> 11mg	4%
<b>Sodium</b> 75mg	3%
<b>Total Carbohydrate</b> 9.9g	4%
Dietary Fiber 0.2g	1%
Total Sugars 3.4g	
<b>Protein</b> 1.3g	
Vitamin D 1mcg	5%
Calcium 19mg	1%
Iron 0mg	3%
Potassium 49mg	1%

*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by [www.verywellfit.com](http://www.verywellfit.com)