

From *Gluten-Free Nosh* at www.glutenfreenosh.com

Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-3w>

Gluten-Free, Dairy-Free Hamantaschen

(gluten-free, dairy-free, pareve, kid-friendly)

[By Gluten-Free Nosh](#)

Ingredients:

- 4 1/2 cups gluten-free flour blend (I used Bob's Red Mill 1-to-1 gluten-free baking flour)
- 2 teaspoons baking powder
- 2 teaspoons xanthan gum (omit if it's already in your flour blend)
- 1/2 teaspoon salt
- 3 eggs
- 1 cup sugar
- 1/2 cup sunflower or canola oil
- 2 tablespoons orange juice
- 1 teaspoon grated orange zest
- 1 teaspoon vanilla extract

Method:

1. In large bowl, combine gluten-free flours, baking powder, xanthan gum (if using) and salt. Whisk to combine and set aside.
2. In mixer, beat eggs on high for 1 minute until thick. Add sugar and beat for 1 more minute.
3. Add oil, orange juice, zest and vanilla extract and beat until combined.
4. Add flour combination slowly to mixture. Mix until well combined and dough begins to gather together (dough will not be stiff enough to form a ball).
5. Remove dough from bowl, wrap in waxed paper and refrigerate overnight. Dough can be stored in refrigerator for several days before baking.
6. When you're ready to bake the hamantaschen, preheat oven to 350 degrees.
7. Work with a quarter of the dough at a time, leaving the remainder refrigerated until needed, so it doesn't get too soft or sticky. Using a rolling pin, roll out dough between two pieces of waxed paper to about 1/8-inch to 1/4-inch thickness. If dough is sticky, sprinkle some gluten-free flour on the work surface and knead it into the dough.

8. Using a wide juice glass (or biscuit cutter), press the top of the glass into the dough to cut out 3-inch circles of dough. Gather scraps and reroll for more circles. With a spatula, move dough circles to cookie sheets lined with parchment paper.
9. Put approximately 1 teaspoon of filling (see options below) in the center of each circle. Fold up the sides of the circle to form a triangle (symbolic of Haman's three-cornered hat). Leave an opening at center of the triangle to let the filling peek through. Pinch edges together to prevent filling from leaking out.
10. Bake at 350 degrees for 12 to 15 minutes or until edges are slightly brown. Let cool slightly before transferring to cooling rack.

Yield: About 18 to 24 hamantaschen

Filling options:

Use your choice of fillings for the hamantaschen. Anything goes, with one caution: liquidy cherry pie filling makes hamantaschen mushy. Options include:

- Apricot preserves
- Raspberry or strawberry preserves
- Prune butter (lekvar), mixed with chopped prunes and walnuts
- Poppy seed filling (canned)
- Chocolate chips, M&Ms or Nutella