

HAMENTASHEN

INGREDIENTS

170gr Margarine
 200gr Sugar
 3 Eggs
 450gr Plain flour
 30gr Baking powder

Jam/filling of your choice

DIRECTIONS

1. In a large bowl, cream the margarine and sugar. Add the egg and mix well to combine.
2. Add the flour and baking powder into the mixture, gently kneading until just combined.
3. Cover the bowl with a tea-towel and refrigerate the dough for at least 30 minutes.
4. Preheat the oven to 180.
5. Roll the dough out to a thickness of approx. 4mm, and use a cookie cutter of approx. 6cm diameter to cut the dough into circles.
6. Place a small dollop of jam/filling in the centre of each circle and fold into a triangle, ensuring that the edges are sealed.
7. Bake at 180 for 11 minutes or until golden brown.

NOTES

The most important ingredient..?
 LOVE! 



SERVES

40



PREP

40 MINS



COOK

11 MINS



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