

# Vegan Hamantaschen

Tuesday, 16 February 2010

## Vegan Hamantaschen

### ShalomVeg.com Recipes

- 4 cups unbleached all-purpose flour
  - 4-3/4 teaspoons baking powder
  - 1/4 teaspoon salt
  - 1 cup margarine, at room temperature
  - 1-3/4 cups granulated sugar
  - 1/2 cup water
  - 2 teaspoons vanilla extract
  - filling (prepared poppy seeds, chocolate chips, jam, halvah)
- In a large bowl, with a mixer set on medium speed, beat flour, baking powder, salt, margarine, sugar, water, and vanilla. Add a small amount of water if necessary to smooth (I added about 1/4 cup more water).
- Preheat oven to 375°F. Lightly grease 2 cookie sheets.
  - Roll out dough to 1/4" thickness. Cut out 3" circles with cookie cutters.
  - Place spoonfuls of desired filling into center of each circle and fold into triangular shape.
  - Bake for 10 minutes or until slightly browned. Remove from pans and cool on wire racks. Baking time may vary depending on your oven.
  - Chill overnight.

7. Enjoy!