



Gluten Free Bakery-Style Hamantaschen

(Courtesy of JWA.ORG)

<http://jwa.org/blog/gluten-free-bakery-style-hamantaschen>

Adapted from A Treasury of Jewish Holiday Baking by Marcy Goldman)

Makes 4 - 6 dozen pastries

INGREDIENTS:

- 1 cup (2 sticks) unsalted non-dairy baking margarine (we used BUTTER, but you could also try Spectrum Butter Shortening)
- 1 1/4 cups sugar + 1/4 cup for sprinkling before baking
- 3 eggs
- 1/4 cup orange juice
- 1 1/2 tsp. vanilla extract
- 2 3/4 cups white rice flour
- 1/2 cup tapioca starch (allow to settle well into the measuring cup)
- 3/4 cup potato starch (allow to settle well into the measuring cup)
- 1/2 tsp. salt
- 2 1/2 tsp. gluten-free baking powder

- Fillings of your choice, such as jam (strawberry, peach, or blueberry); Solo Poppy Seed or Almond Paste filling; nutella; dates; or prunes

*Combine the margarine/shortening and the sugar together.

*Add the eggs and mix until smooth.

*Stir in the orange juice and the vanilla.

*In a separate bowl, fold together the white rice flour, tapioca starch, potato starch, salt, and baking powder.

*Fold the flour mixture into the wet mixture to form a firm but soft dough.

*Transfer the dough to a lightly floured work surface and pat it down.

*Cover and let it rest for about 10 minutes. Alternatively, you can dust it with tapioca starch and wrap it in saran wrap and store in the refrigerator (up to 2 days) or freezer (up to 3 months) until needed.



- *Preheat the oven to 350 F.
- *Line 2 large baking sheets with parchment paper.
- *Divide the dough into 2 or 3 flattened discs and work with one at a time.
- *Roll the dough out on a lightly floured board to a thickness of about 1/8 inch.
- *We used the top of a cup with a diameter of 2.5 inches to cut out rounds from the dough.
- *Rework and roll the dough out as many times as necessary until you run out of dough.
- *Line the rounds up on the lined baking sheet.
- *Fill each with a generous teaspoonful of the filling you've chosen and then draw each round of dough together by pulling three sides together and pinching them together in the middle.
- *Once you've pulled all the rounds together in this way, sprinkle generously with the remaining sugar.
- *Bake for 12 - 15 minutes, or until the tops are nicely browned. *Remove from the oven and cool on a wire rack. Or eat warm from the oven.
- *Store in an airtight container (if they last long enough to be stored).