

Bakers Banquet



Chocolate Chip Cookie Hamantaschen

Adapted from Shannon Sarna at Kosher.com

For the Dough

1/2 cup (1 stick) unsalted butter (or margarine), at room temperature
1/2 cup granulated sugar
1/2 cup light brown sugar, packed
1 large egg
1 teaspoon pure vanilla extract
1 tablespoon whole or 2% milk (or almond milk)
1 1/4 cups all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon kosher salt
1/4 cup mini chocolate chips, heaping

Possible Fillings:

Chocolate hazelnut spread
Cookie butter

Directions

In the bowl of a standing mixer, using the paddle attachment, cream the butter and the two sugars for 3 minutes, scraping down the bowl once or twice while mixing. Add the egg, milk and vanilla until thoroughly mixed.

In a separate bowl mix together the flour, baking soda, and salt. Add the dry ingredients to the wet mixture and mix until incorporated. Mix in the chocolate chips.

Chill the dough for at least an hour (or up to 24) before rolling it out.

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Place oven rack in the center of oven. Preheat the oven to 400°F. Prepare 2 baking sheets with parchment paper.

Put a little bit of flour on your work surface so the dough doesn't stick to the counter

Take 1/2 the dough and roll it out until its about 1/4 inch thick. You may also need to sprinkle some flour on the rolling pin so the dough doesn't stick to it. Using a round cookie cutter (or a glass) cut out multiple circles from the dough. Using a bench scraper or a spatula, carefully lift each circle and place onto the parchment paper.

Place 1/4 teaspoon of Nutella (or cookie butter) in the center of the circle, pinching up the dough tightly to form a sturdy triangle. You may be tempted to use more filling than I suggested, but in this case, less is more!

Gather your scraps and roll out the dough again. Make your circles and add your filling.

Repeat process with the other half of the dough.

Place formed cookies in the freezer for 10 minutes, or the refrigerator for 30 minutes. This will help ensure the corners stay tightly closed while baking.

Bake for 8-9 minutes, or until cookies are slightly browned. Let cool on wire cooling rack.

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Makes 18-20 cookies