

Oreo Hamantaschen



Hello and happy (almost) Purim! Can you believe that it's almost Purim time? I seriously feel like it was JUST yesterday that I was making cheddar Sriracha latkes on The Feed Feed and now I'm making hamantaschen? How can this be? My waist line is not ready for all the holiday hamantaschen baking! Blargh!







I'm back from my little jaunt to exotic Dallas, Texas for the BBYO International Convention. I was there giving two separate presentations – one on food sustainability through the kosher lens plus a joint session with my girl, Amy from What Jew Wanna Eat. Amy and I had a session up against Aidy Bryant from Saturday Night Live and while our workshop was heavily attended, I'm not convinced that the majority of our audience weren't students who weren't able to get into the Aidy Bryant workshop. But that's OK! They got to learn about food blogging so ha! Suckers! Ya learned something new!

I had SUCH an amazing time with Amy and meeting so many teens who frikkin' love their Jewish selves. It was a bit of a mind-trip to be at a BBYO conference as a 36 year-old mother of two. My days as a Jewish high school convention-attendee were so much fun but also so incredibly awkward (here's to being a teen in the mid-90s). It felt crazy to be walking around this convention with the confidence that a grown woman should have while my 16 year-old self was screaming out, "Look

at me now! I'm a grown a** woman. Now watch me lay in bed for an hour and read before turning out the lights for a sensible bed time of 9pm!"



But these hamantaschen! Oy! These hamantaschen. I did some research on Pinterest to get some inspiration for this year's hamantaschen flavors. I have another flavor combo in my back pocket for the next week but for now, I'm really loving on the intensity of the chocolate in this dough and the realness of the fluffy middle. My official taste-tester for these was my husband as he ate enough Oreo/Hydroxy cookies as a child to consider himself an Oreo/Hydroxy expert and he swears it tastes like the real deal. Only, be warned, this chocolate dough is chewy and soft, the way I prefer my hamantaschen. You MUST be vigilant with your refrigeration/freezing of dough. Do not skip these parts of the process. They are vital. But, in case you do miss a bit and end up with wonky-shaped hamantschen, just delicately squeeze some filling over it and no one will ever know!



busy licking the spatula



a journey through Amy and Whitney learning how to pose for a picture.



(Heads up, this is NOT a hard cookie dough. I am not a fan of hard cookies so I made a soft, chewy cookie dough. See narrative and notes in the directions on maintaining the dough's form while baking. Happy eating!)

Ingredients for Cookie

- $\frac{1}{2}$ cup Earth Balance (or butter), room temperature
- $\frac{3}{4}$ cup granulated sugar
- 1 egg
- 1 Tbsp Almond milk
- 1 $\frac{1}{4}$ Tbsp cold, brewed espresso or strong coffee
- 1 tsp vanilla extract
- 2 cups all purpose flour
- $\frac{1}{8}$ cup cocoa powder (I prefer Hershey's Special Dark)
- $\frac{1}{4}$ tsp baking powder
- $\frac{1}{4}$ tsp salt
- 1 egg + 1 tsp water (egg wash)

Ingredients for Cream Filling

- $\frac{1}{2}$ stick unsalted butter, softened
- $\frac{1}{4}$ cup vegetable shortening
- 1 $\frac{1}{2}$ cups confectioners' sugar, sifted
- $\frac{1}{2}$ teaspoon vanilla extract

Directions for Cookie

In the bowl of a stand mixer (or using handheld mixers), beat the butter and sugar together until smooth. Add egg, milk, espresso or coffee, and vanilla until mixed thoroughly.

In a separate bowl, sift together the flour, baking powder, cocoa powder, and salt. Slowly add dry mixture to wet mixture until incorporated. *(Note: if the dough is too soft, increase flour amount by $\frac{1}{4}$ cup of flour until firm – see notes written in narrative regarding the chilling and softness of the dough).*

Shape dough into a disk, wrap in saran wrap and chill for AT LEAST (I chill mine overnight) an hour. Once chilled, preheat oven to 350 degrees with rack in the center. On a floured work surface, roll out dough to a scant $\frac{1}{4}$ -inch thickness. With a $2\frac{3}{4}$ -inch round cutter, or wide-rimmed drinking glass, cut

out circles; place on parchment-lined baking sheets. Gather scraps, chill while previous cookies are baking, and repeat with your roll-out and cutting until all dough is used.

Whisk together remaining egg and 1 teaspoon water in a bowl. Brush circle edges with egg wash; pinch seams together. Freeze until firm, about 30 minutes. Bake cookies on a parchment-lined baking sheet, 1 sheet at a time, about 10 – 12 minutes. Allow to cool completely before adding filling.

Directions for Filling:

Using a mixer, cream the butter and shortening until fluffy. Beat in the confectioners' sugar and vanilla. I used an icing bag with a small, round tip for filling centers of the cookie. You could just as easily 'ice' the centers with a knife or spoon but I do not think it will be as easy as using an icing bag and tip.