**Apricot Hamantaschen**



**Makes:** 30 cookies

Modified from OnceUponAChef

**INGREDIENTS**

* 1 cup confectioners’ sugar
* 2 ¼ cups white whole wheat flour, spooned into a measuring cup and leveled-off with a knife, plus more for rolling the dough
* 3 large egg yolks, divided
* ¾ teaspoon salt
* 2 sticks margarine, cut into cubes, very cold
* 1-2 tablespoons ice cold water
* ¾ cup apricot jam, best quality

**DIRECTIONS**

1. Preheat the oven to 375 degrees and line two baking sheets with parchment paper.
2. Combine the confectioner’s sugar, flour and salt into the bowl of a food processor fitted with the metal blade. Process for 10-15 seconds to combine. Add the butter and pulse until the mixture is coarsely combined.
3. Add 2 of the egg yolks and pulse a few times, until the mixture is crumbly and pale yellow. Add 1 tablespoon of water and pulse until the dough starts to clump together. If the mixture seems dry, add the remaining tablespoon of water and pulse again.
4. Dump the dough onto a lightly floured work surface and knead into a smooth ball. Divide in half and pat into two 6-inch discs; wrap in plastic and refrigerate for 30 minutes.
5. In a small bowl, make an egg wash by mixing the remaining egg yolk with 1 teaspoon water.
6. Remove the dough from the refrigerator and place on a lightly floured surface. Working with one disc of dough at a time, roll to ⅛ inch thick, turning and dusting with more flour as necessary so it doesn’t stick. Using a cookie cutter or glass, cut out 3-inch circles and place about ½ inch apart on the baking sheets.
7. Re-roll and re-cut any excess dough. Brush the dough with the egg wash and place a level teaspoon of apricot jam on the center of each cookie (do not overfill). Fold in the sides, slightly overlapping the filling to form a triangle so that each side of the cookie has a corner that folds over and one that folds under.
8. Slide the pans into the refrigerator for 20 minutes to chill.
9. Bake for 12-15 minutes, turning the pans halfway through baking, until the cookies are lightly golden on top and just starting to brown in the corners. Let the cookies cool on the baking sheet for a few minutes, then transfer to a wire rack to cool completely.
10. Dough can be frozen for up to 3 months! To freeze, shape the dough into 2 discs, wrap each in plastic wrap and place them in a sealable bag. To freeze after baking, let the hamantaschen cool completely and store in an airtight container.

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| **LOW PREP/DORM RECIPE TIPS:**  No prep space or time to bake? Try whole grain crackers with apricot jam and honey mixed with ricotta cheese. Serve with additional fruit on the side if desired. |