

## Cream Cheese Hamantaschen | bites out of life

Recipe from [Epicurious](#)

- 2 cups all-purpose flour
- 1/4 cup sugar
- 1/8 teaspoon salt
- 1 stick (1/2 cup) cold unsalted butter, cut into bits
- 4 ounces (1/2 cup) cream cheese, cut into bits
- 1 large egg yolk
- 1 teaspoon vanilla
- 2/3 cup filling such as seedless raspberry jam, apricot jam, etc. (we used 1/3 cup of seedless raspberry jam and 1/3 cup of Nutella)



- 1) In a large bowl, mix the flour, sugar and salt to combine. Then add the butter and cream cheese, using a pastry blender or two knives to pulse the mixture until it resembles coarse crumbs.
- 2) Add the egg yolk and vanilla to the flour mixture, pulsing just until the mixture begins to come together (do not overmix). Gather the dough into a ball and flatten into a disk. Wrap the dough in plastic wrap and chill for at least 1 hour and up to 2 days.
- 3) Preheat the oven to 375° F. Halve dough. On a lightly floured surface, knead half of the dough (the other half should still be wrapped and chilled) 2 or 3 times to make it less crumbly. (This will be pretty difficult -- the dough is very crumbly.)
- 4) Roll out the dough to 1/4-inch thick. With a 3-inch cutter (or a glass cup), cut out as many rounds as possible. Transfer rounds with a metal spatula to a large baking sheet, arranging them about 1/2 inch apart. Re-roll the scraps and cut out more rounds.
- 5) Put 1 teaspoon of filling in the center of each round and fold up the edges to form triangular cookies resembling a tri-cornered hat, pinching corners together and leaving the filling exposed. Pinch the dough tightly enough so that the seams are no longer visible and the sides are taut enough to prevent cookies from leaking filling as they bake. (See the photo above for step-by-step visuals.)
- 6) Bake the hamantaschen in the middle of oven for 20 minutes, or until pale golden. Cool hamantaschen on the baking sheet for 5 minutes and transfer to the racks to cool completely. Make more hamantaschen with the remaining dough and filling in same manner.

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