



Buttery Hamantaschen



Vegetarian



Popular

READY IN



45 min.

SERVINGS



35

CALORIES



98 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 eggs room temperature
- ☐ 2.3 cups flour
- ☐ 1 glass combine everything in a bowl and chill with 3-inch diameter rim
- ☐ 1 tsp orange zest grated
- ☐ 0.3 tsp salt
- ☐ 0.7 cup sugar
- ☐ 0.8 cup butter unsalted room temperature
- ☐ 1 tsp vanilla

☐ 1 tsp water (if needed)

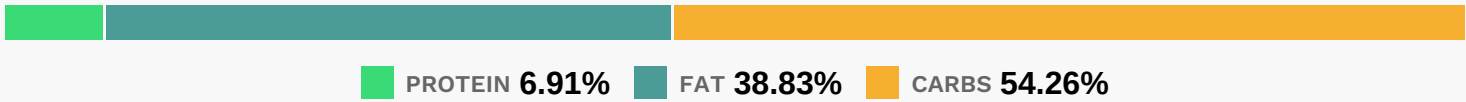
Equipment

- ☐ mixing bowl
- ☐ hand mixer
- ☐ cookie cutter
- ☐ rolling pin
- ☐ sifter

Directions

- ☐ Save Recipe
- ☐ Print Recipe
- ☐ Buttery Hamantaschen
- ☐ Ingredients3/4 cup unsalted butter, room temperature2/3 cup sugar1 egg, room temperature1 tsp vanilla1 tsp grated orange zest2 1/4 cups flour1/4 tsp salt1–5 tsp water (if needed)You will also need
- ☐ Large mixing bowl, electric mixer, sifter, pastry scraper, rolling pin, 3-inch cookie cutter or drinking glass with 3-inch diameter rim
- ☐ Servings: About 35 hamantaschen
- ☐ Kosher Key: Dairy

Nutrition Facts



Properties

Glycemic Index:4.15, Glycemic Load:7.1, Inflammation Score:-1, Nutrition Score:1.509565225114%

Nutrients (% of daily need)

Calories: 98.18kcal (4.91%), Fat: 4.22g (6.5%), Saturated Fat: 2.55g (15.94%), Carbohydrates: 13.27g (4.42%), Net Carbohydrates: 12.92g (4.7%), Sugar: 3.85g (4.27%), Cholesterol: 15.13mg (5.04%), Sodium: 50.88mg (2.21%), Alcohol: 0.04g (100%), Alcohol %: 0.21% (100%), Protein: 1.69g (3.38%), Selenium: 3.18µg (4.55%), Vitamin B1:

0.06mg (4.26%), Folate: 15.46µg (3.86%), Iron: 0.59mg (3.27%), Vitamin B2: 0.05mg (2.82%), Manganese: 0.06mg (2.79%), Vitamin A: 128.59IU (2.57%), Vitamin B3: 0.48mg (2.39%), Fiber: 0.36g (1.42%), Phosphorus: 12.35mg (1.24%)