

## Chef Laura's Hamantaschen

1 cup butter, at room temperature  
1 cup sugar  
3 large eggs + 1 egg yolk  
2 teaspoons vanilla extract  
4 cups all-purpose flour, plus more for dusting  
1 ½ teaspoons baking powder  
¾ teaspoons kosher or sea salt

Egg wash  
1 egg, whisked

Fillings: favorite jams and jellies, chocolate chips, marshmallows, candy, jelly beans, etc...

1. Cream butter and sugar until fluffy and light. Add eggs, one at a time until incorporated and add vanilla.
2. Add flour, baking powder and salt. Mix just until incorporated or the dough will be tough.
3. Chill dough for 1 hour.
4. Let come to room temperature. Roll out dough to ½ inch thickness. Cut with 4 inch cookie cutters.
5. Add 1 teaspoon filling to center. Brush the edges with 1 egg beaten and fold into triangle. Press edges together.
6. Bake 350F for 12 minutes until golden brown.