

## Hamantaschen

- 1 recipe Flakey Pastry Dough
  - Fillings of your choice - Jam, Stewed fruits, Ganache or Praline
1. Use a rolling pin to roll the dough out between two sheets of teflex or greaseproof paper to about 1/4 inch thickness.
  2. Cut into 2 3/4 inch circles, or whatever size you'd like, using a round cookie cutter.
  3. Add 1-2 tsp of the filling to the center of the cookie, pinch three points (see video) to seal the cookie.
  4. Dehydrate on a mesh sheet for 8 hours, or longer if you prefer a more dry, crunchy cookie.
  5. Once the cookies have cooled, drizzle them with a glaze of your choice or leave as is.