



## Hamantaschen Challah

- Fruit preserves or jelly for filling
- Your favorite challah dough
- 1 beaten egg

1. Roll out your favorite challah dough into two circles with a heavily floured rolling pin.

2. Spoon  $\frac{1}{2}$  cup filling into center of each circle, at least 2 inches away from edges.

3. Fold up edges, one-third at a time, just as you would hamantaschen. Pinch and seal edges *completely* and tightly, as challah will rise and stretch quite a bit, and if it opens too much, it could be a sticky mess. Cover with a clean dish towel and let rise one hour. Makes two loaves.

4. Brush each loaf with beaten egg and bake in preheated  $350^{\circ}$  oven for approximately  $\frac{1}{2}$  hour or until golden brown.