



SAVORY ONION & MUSHROOM HAMANTASHEN

Preheat Oven to 375°

Pastry Dough:

3½ C. whole wheat flour
1 Tbsp. baking powder
1 tsp. basil
1 tsp. oregano
1 cup cold butter
2 eggs
4 Tbsp. milk

Mix flour, baking powder, & herbs. Cut in cold butter until mixture becomes crumbly. Mix eggs & milk. Add to flour mixture to make a soft dough. Gently roll ¼ inch thick. Cut into 3" rounds & put on greased baking sheet.

Filling:

1 medium onion, diced
3 cloves garlic, minced
1 C. chopped spinach
¾ lb. mushrooms, chopped
1 red bell pepper
4 tbsp. olive oil
1 C. shredded mozzarella
1 egg, beaten

Over medium heat sauté onions & garlic 5-8 min. in oil. Add spinach, peppers and mushrooms. Sauté just until golden. Remove from heat. Mix in mozzarella cheese and egg. Let cool before stuffing hamantaschen. Put small dot of filling in each round. Pinch corners into triangle. Bake at 375°, 15-20 min. until golden.