

Hello everyone!

I am so excited that you all will be joining me for our *Not Your Mother's Hamentashen* baking class this Sunday! Together, we will learn two creative, delicious, and easy Hamentashen recipes: Funfetti Cheesecake and Cinnamon Bun! The best part is, we will only need one batch of batter to create both.

Some simple prep work is necessary before class so you and your child can fully participate. All the prep work is detailed below and will take around 15-20 minutes. Please let me know if you have any questions, I would be happy to help.

See you Sunday!
Shoshana

Prep Work:

Make your Hamentashen dough the night before. You can use your favorite recipe or this one below, it takes 5-10 minutes to prepare:

- 3/4 cup unsalted butter, room temperature, sliced into small pieces
- 2/3 cup sugar
- 1 large egg, room temperature
- 1 tsp vanilla
- 2 1/4 cups flour
- 1/4 tsp salt
- 1-5 tsp water (add this if the dough is too crumbly to make it smooth)

Add butter and sugar to the bowl and mix until combined. Add egg and vanilla. Mix. Add flour (ideally, with a sift but it is OK if you don't), and salt. Mix.

Knead the dough with your hands until it forms a ball. If the dough is too crumbly, add 1-5 teaspoons of water. Wrap in plastic wrap and refrigerate overnight.

Ingredients to bring to class:

- Rainbow sprinkles
- 1 package of cream cheese
- White Sugar
- Vanilla
- Cinnamon
- Room temperature stick of butter
- Salt
- Brown sugar
- Optional: crushed pecans or almonds

Supplies to bring to class:

- Rolling pin
- One small mixing bowl
- Mixing spoon
- One electronic mixer
- Measuring cups/tablespoons
- Circle cookie cutter (a wine glass is a good substitute if you don't have one)
- Icing piping bag OR large ziplock bag.