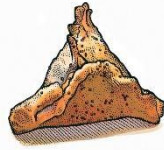


THE JCCP – CBT SISTERHOOD INVITES EVERYONE TO



THE GREAT

H

MENTASCH BAKE-IN

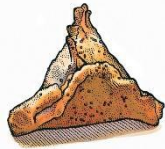
All you need is some oil, eggs, vanilla, baking powder, flour and your favorite jam, poppy seed filling and/or some chocolate chips, nuts, your imagination and, a computer.

We've attached a few of our favorite Hamentaschen recipes from our Sisterhood cookbooks and some others (gluten-free as well) with some tips! Get that dough ready about an hour or so before and then Zoom in for the finishing touches.

We're on our own for eating them all (masks off for eating, masks on for Purim and, everything else)!

You'll need to have your dough ready to fill by 11:30 on Sunday, February 21 so we can start *rolling, shaping, filling, cooling and baking* at 11:30 a.m. (A Zoom link will be provided soon). CHECK THE RECIPE YOU'VE CHOSEN TO SEE WHETHER THE DOUGH REQUIRES CHILLING BEFORE BAKING. PLAN ACCORDINGLY!!!

Start looking through the recipes, get your thoughts and ingredients together so we can have



a great time baking

!!!!

Please do not hesitate to contact Ruth (ruthasmith1@gmail.com), Laurie (ljrwax@gmail.com) or Lori (loricohen514@gmail.com) with any questions.

TIPS FOR PERFECT HAMENTASCHEN

Pinch It. Pinch It Good

Don't get lazy when pinching your hamantaschen corners. Make sure you pinch those corners nice and tight, each and every time.

Fill Wisely

If you use a jam or other filling that is too watery or not thick enough, it may cause leaky hamantaschen. Fillings like Nutella, a thick jam, peanut butter (or other nut butter), and cream cheese sweetened with sugar (just to name a few) will keep their shape.

Chill Out

But the most crucial step for ensuring your cookies keep their shape is to CHILL THEM. That is right — after you roll, fill, and shape your cookies, pop them back into the fridge for 10 minutes or the freezer for 5 minutes to ensure a good bake. Just enough time for schmoozing!