CHOCOLATE HAMENTASCHEN

USING DWG GLUTEN-FREE ALL-PURPOSE FLOUR

PORTIONS 30 COOKIES
PREPARATION 20 MIN
BAKE TIME 10 MIN

Ingredients:

227g Dairy-free cream cheese or sour cream (I used Tofutti)
2 sticks (225 g) of margarine
1/4 cup (50 g) of granulated sugar
1/2 cup (60 g) cocoa powder
1/3 cup (50 g) icing sugar
2 cups (320 g) DWG all-purpose flour

I am a HUGE fan of Norene Gilletz's chocolate cream cheese hamentaschen dough (found in the Food Processor Bible). I have used it for years. Since going gluten-free and dairy-free I have made a few modifications. I use my cake pop dough and add cocoa powder and tofutti cream cheese to make a creamy filling, but you can fill it anyway you like....

Directions:

- Mix the cream cheese, margarine and sugar using a paddle attachment.
- Mix the cocoa powder, icing sugar and DWG all-purpose flour in a separate bowl.
- Add the dry ingredients to the cream cheese batter and mix well.
- Form into a ball. It should be cohesive and easy to handle.
- Place a small amount of flour on a counter or work surface and roll out the dough.
- Roll out dough to 1/8" inch to 1/4" thick (depends if you like more or less cookie dough. Cut into 3" circles using an upside down cup or cookie cutter
- Place filling in the centre of each circle and pinch into triangle.
- Bake at 350 degrees for 10 minutes.

Optional:

- I like to cool them and drizzle them with chocolate, and sometimes sprinkles!

Filling:

You can make a cake pop dough filling, use a chocolate spread, a piece of choclate bar you like, chooclate chip cookie dough or simply put in a chocolate Kiss in the centre of the circle.