



## ***HAMANTASCHEN CHALLAH***

preheat oven to 350°

Serves 4-6

Your favorite challah dough recipe	1. Roll out your favorite challah dough into 4 circles with a heavily floured rolling pin.
cream cheese filling, chocolate or savory filling	2. Spoon $\frac{1}{4}$ cup filling into center of each circle, at least 2 inches away from edges.
1 beaten egg	3. Fold up edges, one-third at a time, just as you would hamantaschen. Pinch and seal edges <i>completely</i> 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 4 small loaves.

