



SAVORY ONION & MUSHROOM HAMANTASHEN

Preheat Oven to 375°
2 dozen

6 C. whole wheat pastry flour
3 C. butter
1 tsp. basil
2 tsp. oregano
2 eggs, beaten
2/3 C. plus 2 Tbsp. ice cold water

For pastry dough, cut flour and butter with pastry blender until it resembles coarse peas. Mix remaining ingredients and stir into flour mixture until it forms a ball. Roll out on floured board or pastry cloth 1/4 inch thick. Cut into 3" rounds & put on greased baking sheet.

1/2 medium onion, diced
3 cloves garlic, minced
1/2 C. chopped spinach
1/2 C. mushrooms, chopped
1/2 red bell pepper
2 Tbsp. olive oil
1 C. shredded mozzarella
1 egg, beaten

For filling: over medium heat sauté onion & garlic 5 min. in oil. Add spinach, peppers and mushrooms. Sauté just until golden. Remove from heat. Mix in mozzarella cheese and beaten egg. Let cool before stuffing hamantaschen. Put small dot of filling in each round. Pinch corners into triangle. Optional: brush tops with 1 beaten egg and 2 Tbsp. milk glaze. Bake at 375°, 15-20 min. until golden.

