

## GLUTEN-FREE HAMANTASCHEN

(REQUIRES PRE-CHILLING- PLAN ACCORDINGLY)

### Ingredients:

1 ½ sticks of unsalted butter (or margarine) at room temperature

2/3 Cup sugar

2 Eggs (1 for dough and 1 for the egg wash)

1 Teaspoon of vanilla extract

1 Teaspoon orange zest

2 ¼ Cup gluten-free flour (Red Mill makes this product) ¼ Teaspoon salt

### Filling

Gluten-free jams

### Directions

1. Begin to cream the butter until light and fluffy. Add sugar and cream together.
2. Add 1 egg, vanilla and orange zest and mix well.
3. In another bowl, sift together the flour and the salt.
4. In about 2 batches and with your mixer on low speed, gradually add the flour mixture to the sugar and butter, until just combined. Use a spatula to scrape down the sides. Be sure the flour and salt and sugar and butter are well-combined.
5. Remove the dough from the mixing bowl and knead until a smooth ball forms. Do not over knead!
6. Form the dough into a round, flat disk and wrap it in plastic.
7. *Chill the dough in the refrigerator for about 2 hours or about an hour in the freezer.*
8. After the dough is chilled, flour your work surface and roll out the dough. The dough will feel hard. You might have to let it sit for a few minutes until it softens. When ready, roll to about ¼ inch thickness.
9. Using a round cookie cutter or the rim of a glass, cut out circles onto a greased cookie sheet.
10. Place a teaspoon of filling into the center of each circle and fold into triangles. Be sure to secure and pinch the corners tightly.
11. Brush the cookies with the egg wash.
12. Bake for about 20 minutes, rotating the cookie sheets about halfway through.
13. Let the hamantaschen cool on the cookie sheet for about 5 minutes. Remove to a cooling rack.

## **SUSIE FISHBEIN'S HAMENTASCH**

### **INGREDIENTS**

<b>¾ Cup vegetable oil</b>	<b>3 teaspoons baking powder</b>
<b>3 large eggs</b>	<b>6 cups all-purpose flour and, flour for dipping,</b>
<b>2 teaspoons of vanilla</b>	<b>1 large egg, beaten</b>
<b>¾ cup cold water</b>	<b>Cinnamon / sugar</b>
<b>1 cup sugar</b>	<b>Fillings (apricot butter, prune butter, poppy seed, etc.)</b>

### **Make the Hamantaschen**

**Yields 4 dozen cookies**

- 1. Preheat oven to 350 degrees Fahrenheit. Cover two baking sheets with baking parchment or foil.**
- 2. Either by hand or in a mixer combine the oil, egg, vanilla, water, sugar, baking powder, and flour. Knead until it forms a soft dough. Roll the dough out into a very thin layer.**
- 3. Dip the rim of a three- to four-inch cup or glass in flour. Use the glass like a cookie cutter to cut out circles. Re-roll the scraps of dough and reuse.**
- 4. In the center of each circle, drop a teaspoon of apricot butter or prune butter. Shape into a triangle by folding two sides of the circle to the center and pinch together at the corner. Fold remaining side up to the center and pinch together at the corners.**
- 5. Place hamantaschen one inch apart on the baking sheet. Brush with beaten egg. Sprinkle with cinnamon/sugar. Make sure corners are tightly pinched so they don't open during baking.**
- 6. Bake 20 minutes. Can be made in advance and frozen.**

## HAMENTASCHEN WITH BROWNIE FILLING

**(REQUIRES AT LEAST THREE HOURS FOR CHILLING - PLAN AHEAD!!)**

Preparation time: 1 Hour – 10 Mins. plus, chilling time. Yield: 32 Hamantaschen

### Ingredients:

#### For the Dough

3 Eggs	1 Tablespoon vanilla extract
1 Cup of sugar	1 Tablespoon of baking powder
¼ Cup vegetable oil	5 Cups all-purpose flour
Parchment paper	Round cookie cutter or juice glass.
½ Cup apple juice	
1 Tablespoon lemon juice	

#### For the Filling

- 1 box of brownie mix
- 3 Eggs (2 for the filling, 1 for the egg wash)
- ¼ Cup water + 1 Tablespoon (for the egg wash)
- ½ Cup vegetable oil

1. Beat the eggs and sugar until creamy. Stir in the vegetable oil, apple juice, lemon juice and vanilla extract. Mix the baking powder into the flour and add it to the egg mixture, stirring to form a dough. Wrap the dough in plastic and refrigerate for 3 hours or overnight.
2. For the filling, combine the brownie mix, 2 eggs, water and oil and mix well (or follow the directions on the box). Refrigerate the brownie mixture for 3 hours or overnight.
3. Remove the cookie dough from the refrigerator and let it sit until room temperature, about 30 minutes. Mix the *third egg* with 1 tablespoon of water for an egg wash.
4. Preheat the oven to 375°.
5. Roll out half the dough on a long piece of parchment paper into a rectangle, about ¼ inch thick. Using a large round cookie cutter or juice glass, cut circles in the dough. Using two spoons, place 1 tablespoon of the chilled brownie in the center of each circle and brush the edges with the egg wash.
6. Fold the cookies into triangles, bringing the edges up so they partially overlap the filling. Pinch the corners to seal the dough. Brush the whole cookie with the egg wash. Repeat until all the circles are filled.
7. Transfer the parchment paper with the cookies on it to a baking sheet. Bake for about 10 minutes until the bottoms are golden brown.

## EASY HAMENTASCHEN

**Preparation Time: 15 minutes / Cook Time: 12 minutes / Total: 27 Minutes / Yield: About 24**

### **Ingredients:**

<b>3 Eggs</b>	<b>2 ½ Teaspoons vanilla extract</b>
<b>1 Cup sugar</b>	<b>5 ½ Cups all-purpose flour</b>
<b>¾ Cup vegetable oil</b>	<b>1 Tablespoon baking powder</b>
<b>½ Cup orange juice</b>	<b>1 Cup fruit preserves, poppy filling, etc.</b>

### **Directions**

- 1. Preheat oven to 350°. Grease 2 cookie sheets.**
- 2. In a large bowl, beat the eggs and sugar until light and fluffy. Stir in the oil, vanilla and orange juice. Combine the flour and baking powder; stir into the batter to form a stiff dough. If dough is not stiff enough to roll out, add a little more flour (teaspoon by teaspoon until stiff). On a lightly floured surface, roll dough out to about ¼ inch thick. Cut into circles using a cookie cutter (or a juice glass like I do!). Place cookies two inches apart on the prepared cookie sheets. Spoon about 2 teaspoons of preserves into the center of each circle. Pinch the edges to form triangles. Make sure the corners are secure.**
- 3. Place them into the oven and bake for 12-15 minutes or, until lightly browned. Allow them to cool for about a minute on the cookie sheets and then remove to wire racks to cool.**

## Mrs. Fox's Unbeatable Hamantaschen

$\frac{3}{4}$  cup butter or margarine  
1 cup sugar (or a drop more)  
1 egg  
1  $\frac{1}{2}$  teaspoon vanilla

$\frac{1}{4}$  cup orange juice  
1 teaspoon baking powder  
3 - 3  $\frac{1}{2}$  cups flour

Cream margarine and sugar. Beat in egg. Add vanilla, orange juice, and baking powder. Combine well. Add flour about  $\frac{1}{2}$  cup at a time. Chill dough one hour (or wrap well and freeze). Heat oven to 375. Roll out on floured surface, working more flour into dough. Cut out circles (any size; I use a 2  $\frac{3}{4}$  inch cup). Put a SMALL amount of the desired filling into the center of each circle. TOO MUCH FILLING CAUSES THE HAMANTASCHEN TO LOSE THEIR SHAPE. Fold and pinch into hamantaschen shape. Bake on greased cookie sheet—baking time depends on the size of your hamantaschen.

### Fillings:

Suggestions include Solo brand prune, apricot, poppy or raspberry fillings, any brand "All Fruit" preserves, Lekvar brand prune butter, chocolate chips, Bev's Fabulous filling.

### Bev's Fabulous Filling:

1 pound ground walnuts  
1 pound honey  
 $\frac{1}{2}$  teaspoon cinnamon

$\frac{1}{2}$  cup sugar  
juice of  $\frac{1}{2}$  lemon

Combine all ingredients over medium heat, stirring, until it boils. Be patient! Cook 2-3 minutes more. Cool. Place a small ball of each mixture in each circle. If it gets too hard, put bowl of filling inside a bowl of hot water.

Dough, Bev's Fabulous Filling, or completed hamantaschen may be frozen.

Enjoy!

From JO-Plant Leaflet



## HAMANTASHEN

Nina Glaser

4 c. flour  
1 c. shortening  
2 egg yolks  
1 whole egg  
1 c. sugar  
1/4 c. orange juice

1/4 c. club soda  
1 tsp. baking powder  
Pinch of salt  
Any type of filling: apricot  
preserves, pie filling, prune,  
cherry, chocolate

Blend shortening and sugar. Add eggs. Add 2 cups flour, baking powder and salt. Add orange juice and club soda. Add remaining 2 cups of flour. Roll dough to the thickness of 1/4 inch. Use a glass to cut out circles. (Use a fluted champagne glass for smaller hamantashen). Put a small amount of filling in the center of each cut out. Pinch dough in 3 places to form triangles. Bake on ungreased cookie sheet at 375° for approximately 30 minutes.

From JEPICBT COOKBOOK



## GAGA JENNY FRANKEL'S HAMANTASHEN

Rima Rosenstein

### Apricot:

1 lb. dried apricots - ground  
20-oz. can crushed pineapple

1 c. sugar  
1/2 c. water

### Prune:

1 lb. pitted prunes  
1 c. sugar  
1/2 c. water

20 oz. can crushed pineapple  
(optional)  
1/4 tsp. cinnamon

### Dough:

1-1/2 c. sugar  
1/2 lb. sweet unsalted butter  
4 oz. cream cheese  
6 egg yolks

1 tsp. vanilla  
4 c. flour  
1 tsp. baking powder  
Pinch salt

Apricot filling: Chop apricots in food processor. Place in saucepan with pineapple and sugar. Pour in water to cover. Cook over low heat about 20 minutes or until mixture is mushy. Stir frequently. Cool. Prune filling: Chop prunes. Place in saucepan with sugar, cinnamon and pineapple. Pour in water to cover. Cook over low heat about 20 minutes or until mixture is mushy. Stir frequently. Cool. Fillings can be made 1-2 days ahead. Dough: Cream butter and cream cheese. Add sugar gradually and cream well. Add yolks separately and cream well. Add 1 teaspoon vanilla and beat again. Mix 4 cups flour, 1 teaspoon baking powder and pinch of salt. Add to creamed mixture. Knead to make a soft dough. Add more flour if dough is too loose. Form dough into a ball, put into a plastic bag and place in the refrigerator for 15-20 minutes. Roll out the dough, about 1/3 at a time, on a floured board, table or pastry sheet. Put flour on rolling pin and add extra flour if necessary. Use 3 - 3-1/2" diameter glass to create circles. Add filling to center and pinch 3 corners to make triangles. Place on floured cookie sheet and bake in preheated 375° oven for 15-18 minutes or until slightly browned.

## POPPY SEED FILLING

### INGREDIENTS

8 oz whole unground poppy seeds (1 1/2 cups)      1/4 Cup honey  
1/4 Cup unsalted butter (or pareve substitute)      1/4 Teaspoon salt  
1 Cup milk (or coconut milk, almond milk, soy milk, etc.)      2 Large eggs, beaten  
3/4 Cup sugar

**NOTES** - For the butter substitute, try Earth Balance vegan buttery sticks. They have no hydrogenated fat, and in small amounts they make a passable substitute for butter. They do have salt, so I would recommend cutting the 1/4 tsp of salt in the recipe if using this product.

**INSTRUCTIONS** - Begin by Grinding the poppy seeds in a coffee grinder in batches for about 15-20 seconds per batch, until they are ground soft and powdery.

1. Melt the butter in a saucepan over medium heat. Whisk in the milk, sugar, honey and salt (read the salt note at the end of this recipe before adding). Bring to a simmer, stirring occasionally, till the sugar dissolves and the honey melts.
2. Pour about 1 cup of the hot liquid into a cup.
3. Immediately but gradually begin drizzling the hot liquid into the beaten eggs. Whisk briskly and constantly till all the hot liquid is integrated into the eggs. Do not pour too quickly, or you'll scramble your eggs. It should take about a minute to drizzle all of the liquid.  
  
Slowly pour the heated, tempered egg mixture back into the hot liquid in the saucepan, whisking constantly.
4. Continue to whisk and cook for 3-5 more minutes over medium heat till the mixture thickens and turns light yellow. It is ready when it thickly coats the back of a spoon.
5. Remove the saucepan from heat. Whisk the ground poppy seeds into the buttery liquid and stir well to blend all ingredients.
6. Allow filling to cool to room temperature before using. Store in a tightly covered container in the refrigerator for 4-5 days.



NEWSLETTEROUR RECIPE FOR HAMANTASCHEN

1 C. Shortening ( $\frac{1}{2}$ lb. margarine)	1 C. Sugar
3 $\frac{1}{4}$ C. Flour	1 Tsp. Vanilla
1 $\frac{1}{2}$ Tsp. Baking Powder	2 Beaten Eggs
$\frac{1}{2}$ Tsp. Salt	$\frac{1}{2}$ C. Orange Juice

1. Cut shortening into dry ingredients (flour, baking powder, salt & sugar) until in small pieces. Add eggs, juice, and vanilla. Mix into soft ball (can add about  $\frac{1}{2}$  C. flour if too moist). This dough can be refrigerated.
2. Roll out on floured surface. Cut into rounds with glass. Don't make dough too thin!
3. Filling:  
 2 jars prune filling--add 1 Tbsp. lemon juice per jar and  
 $\frac{1}{2}$  C. chopped nuts (optional)  
 (Can use apricot or other fillings, as desired)  
 Place 1 tsp. filling in center of dough circle & shape into triangle.

Bake 15 - 20 minutes at 375  
 Makes 4 dozen large or 5 dozen small

If you are interested in sending your child to our Summer program please return the application immediately. The program is filling up rapidly & we would not want to disappoint our own children.

We wish you all a Chag Purim!

Shalom, L'hitraot,  
 Morah Paula  
 Morah Barbara  
 Morah Myra  
 Morah Donna  
 Morah Linda

"Days with children can seem so long  
 Years with children seem to short."