

Hamantash

Recipe By *Susie Fishbein*



Cooking and Prep:  2
h 31 m

Serves:  24

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com,

ArtScroll

Cuisines: Ashkenazi

This is an old family recipe. It is a very easy dough to make and work with. The egg glaze and cinnamon/sugar on top give the cookies a beautiful color. My mom and aunt make these in advance and freeze them. Do this at your own risk. At a group confession, every one of my cousins and siblings admitted to sneaking hamantasch and eating them frozen weeks before Purim.

Ingredients (11)

Main ingredients

- 3/4 cup vegetable oil
- 3 large eggs
- 2 teaspoons **Gefen Vanilla**
- 3/4 cup cold water

- 1 cup sugar
 - 3 teaspoons **Haddar Baking Powder**
 - 6 cups all-purpose flour, plus additional for dipping
 - apricot butter or prune butter, for filling
 - 1 large egg, beaten
 - cinnamon, for sprinkling
 - sugar, for sprinkling
-

Start Cooking

Make the Hamantaschen

Yields 4 dozen cookies

1. Preheat oven to 350 degrees Fahrenheit. Cover two baking sheets with Gefen Easy 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.

Acknowledgment

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