

Wondermelon Hamantaschen

Recipe By Family Table Staff



Cooking and Prep:  40
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (13)

Filling

- 1 cup **Wonder Melon Juice**
- 2 and 1/2 teaspoons **Gefen Cornstarch**
- 3 tablespoons sugar
- 1 teaspoon fresh lemon juice
- 1 teaspoon white wine

1 teaspoon grated lemon zest

Dough

3/4 cup (1 and 1/2 sticks) margarine, softened

1 cup sugar

1 egg

1/2 teaspoon vanilla extract

2 cups flour

1/2 teaspoon baking powder

Wonder Melon curd (recipe follows)

Start Cooking

Prepare the Dough

1. Preheat oven to 375 degrees Fahrenheit.
2. Beat margarine and sugar on medium-high speed until pale and fluffy, about three minutes. Beat in egg and vanilla. Reduce speed to low and mix in dry ingredients until just combined.
3. Roll dough between two sheets of parchment. Create circles. Add 1/2 teaspoon of Wondermelon curd into the center of each. Pinch the three corners tightly. Transfer to a baking sheet and bake for 12–15 minutes.

Prepare the Curd

1. In a small sauce pan combine 1/4 cup of Wondermelon and cornstarch. Stir until cornstarch dissolves. Add remaining Wondermelon juice and bring to a simmer, stirring frequently.
2. Add lemon juice, white wine, sugar, and zest, and stir to combine. Simmer for about 8 minutes until the curd thickens enough to coat the back of a spoon.
3. Pour into a glass container and chill in fridge for at least two hours before using.