

## *Salt and Serenity*

### **Cinnamon Bun Hamentashen**

Makes about 40 hamentashen

If you have nut allergies, you can substitute coarsely crushed graham wafers in the filling, a trick I learned from Marcy Goldman.

#### **Dough:**

3 eggs  
½ cup white sugar  
½ cup vegetable oil  
3 cups all-purpose flour  
1 ¼ teaspoons baking powder  
¼ teaspoon salt

#### **Filling:**

¾ cup firmly packed brown sugar  
1 ½ teaspoons ground cinnamon  
1 cup raisins  
1 cup toasted chopped pecans or almonds  
½ cup unsalted butter, softened

1 lightly beaten egg white, for brushing unbaked hamentashen

#### **Icing:**

2 cups icing sugar  
1 teaspoon vanilla extract  
¼ cup water, or as needed  
1 teaspoon lemon juice  
¼ teaspoon fine sea salt

1. Make dough: In an electric mixer, mix eggs and sugar until smooth, about 2 minutes. Pour in oil and mix to combine. Sift together flour, baking powder and salt and add to mixer. Mix just until dough begins to come together.
2. Dump dough onto the counter and knead for about a minute. Flatten dough into a disc about 8 inches across and wrap and chill for about 1 hour.

3. To make the filling, combine all ingredients in a medium bowl and use your fingers to combine. Set aside. Preheat oven to 350 degrees F.
4. Divide dough in half and roll out the first half, about ¼ inch thick. Rather than rolling out dough on a floured surface, I prefer to roll the dough between two sheets of plastic wrap or parchment paper. Use a 3 inch cutter to cut the dough into circles. Put circles on baking sheets.
5. Brush the edge of the circles with cool water. Place a teaspoon of the filling into the center of each circle. I found it helps to pre-form the filling into a rough triangular shape before placing it on the dough. Fold up three sides of the dough against the filling, forming a triangular shape. Pinch the edges and corners gently so that the shape holds together. Repeat with remaining filling and dough. Brush unbaked hamantashen with egg white and bake, on the middle rack, for about 15-17 minutes until golden brown.
6. Set hamentashen on a wire rack to cool, placing a sheet of parchment or waxed paper beneath to catch any drips when applying the icing. Prepare icing by blending all ingredients together in a medium bowl to make a soft pourable glaze. When hamentashen are cool, transfer icing to a disposable piping bag, and pipe icing decoratively on top of the hamentashen. Or, you can just use a fork to drizzle the icing over the pastries.
7. Allow the icing to set, then store hamentashen in an airtight container, for up to a week.