

Salt and Serenity

Maple Pecan Hamentashen

Makes about 36 Hamentashen

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:

1½ cups pecan halves, toasted and cooled
½ cup plus 2 Tablespoons maple butter*
2 Tablespoons cream cheese
¼ teaspoon kosher salt

1 egg white, lightly beaten (for brushing unbaked hamentashen)

Glaze:

2 cups icing sugar
1 teaspoon vanilla bean paste or extract
¼ cup maple syrup
3 tablespoons water
1 teaspoon lemon juice
¼ teaspoon kosher salt

1 ½ cups pecan halves, toasted, cooled and chopped (optional) – for dipping baked hamentashen into

1. Make dough: In an electric mixer or food processor, 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 30 minutes.
3. Make filling: Combine all ingredients in the food processor and pulse until finely chopped, about 20 –25 pulses. To make your life easier, transfer filling to a disposable pastry bag.

4. Divide dough in half and roll out the first half, about 1/8 inch thick. Rather than rolling out dough on a floured surface, I prefer to roll the dough between two sheets parchment paper. Use a 3-inch cutter to cut the dough into circles. Put circles onto parchment lined baking sheets.
5. Brush the edge of the circles with cool water. Squeeze about 1½ teaspoons of the filling into the center of each circle. 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. You should be able to fit about 16 hamentashen on a 13x18 inch rimmed baking sheet. They do not spread very much.
6. Brush unbaked hamentashen with lightly beaten egg white and bake, on the middle rack, for about 15-17 minutes until golden brown. Set on a wire rack to completely cool.
7. While the hamentashen are cooling, mix glaze ingredients in a medium sized bowl.
8. Once the hamentashen have cooled, dip the top side of them into the glaze and then into the chopped pecans, if desired. Let hamentashen sit for about an hour to give the glaze time to set before packaging.

Hamentashen will keep well in an airtight container, for about a week.

*Maple Butter is maple syrup that has been cooked down to a thick syrupy-paste. I buy it online on Amazon. If you can't find it, mix together ¼ cup brown sugar plus ¼ cup plus 2 Tablespoons maple syrup.