

Salt and Serenity

Malted Milk Chocolate Hamentashen

Makes about 24 hamentashen.

Recipe for filling was created by Jesse Szewczyk.

Dough:

170 grams (1½ sticks unsalted butter), removed from fridge, 30 minutes before baking

133 grams (⅔ cups) granulated sugar

1 teaspoon vanilla bean paste

1 large egg, room temperature

320 grams (2⅓ cups) all-purpose flour

½ teaspoon kosher salt

Filling:

113 grams (⅔ cup) milk chocolate, finely chopped (I used Lindt Milk Chocolate bars and chopped them)

53 gram (⅓ cup) malted milk powder** (Ovaltine or [Hoosier Hill Farms](#))

8 grams (1 Tablespoon) cocoa powder

2 grams (½ teaspoon) cinnamon

1 gram (¼ teaspoon) Diamond Crystal Kosher salt

Assembly:

1 egg white, lightly beaten

Dipping:

255 grams (1½ cups) milk chocolate, coarsely chopped (I used Lindt Milk Chocolate bars and chopped them)

20 grams (1 cup) Malted Milk Balls (sometimes called Malteasers or Whoppers), finely chopped

1. In a medium bowl, whisk flour and salt. In a stand mixer fitted with paddle attachment, cream butter, and sugar until light and fluffy, about 2 minutes. Scrape down sides of the bowl. With motor running, add vanilla and egg, then mix to incorporate. Add dry ingredients and mix on low until all the flour is incorporated.
2. Divide dough in half and roll each piece, between 2 sheets of parchment paper, to a ¼ inch thickness.* Chill rolled dough in fridge for one hour. (Dough will keep in fridge for 5 days or can be frozen for up to a month.)
3. Adjust the oven rack to the middle position and preheat the oven to 375°F. Line a baking sheet with parchment paper.
4. While dough is chilling, make malted milk chocolate filling. In a medium bowl, mix milk chocolate, malted milk powder, cocoa powder, cinnamon, and salt. Set aside.
5. Remove one dough sheet from the fridge and place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and set top parchment layer aside. Use a 3-inch round cookie cutter (or upside-down glass) to stamp out as many rounds as possible, leaving as little space between them as possible so that you do not have too many scraps. Place rounds on parchment lined baking sheet, setting them 1½ inches apart. Set scraps aside.

6. Brush the edge of the circles with beaten egg white. Carefully spoon about 2 teaspoons of filling into center of each circle. Fold up three sides of the dough against the filling, forming a triangular shape. Pinch the edges and corners firmly so that the shape holds together. Repeat with remaining filling and dough. Scraps can be rerolled and chilled for at least 30 minutes before cutting and baking more hamentashen
7. Place baking sheet in the fridge or freezer to chill for about 30 minutes before baking. It will prevent the hamentashen from slumping and they will hold their shape much better. Brush chilled hamentashen with egg white. You can usually fit about 12-14 filled and shaped hamentashen on the baking sheet, so you will need to bake in 2 batches.
8. Before baking, add a second baking sheet under chilled hamentashen. The double baking sheets will prevent the bottom of the hamentashen from getting too brown, before the tops and sides are done. Bake the hamentashen, rotating baking sheet halfway through, until golden, 16-18 minutes.
9. While hamentashen are cooling, place $\frac{3}{4}$ of the chopped chocolate in a medium sized microwave safe bowl and heat on medium power in microwave for 2 minutes. Stir, add remaining chopped chocolate, and continue melting at 50% power for an additional 1 minute. Stir again. If everything is not completely melted, continue heating at medium (50%) power in 15 second intervals, until chocolate is completely melted. Pour melted chocolate into a 1 cup measuring cup or another narrow vessel.
10. Dip one edge of the triangular shaped hamentashen into the melted chocolate. Shake off excess chocolate, and then dip into the crushed malt balls, pressing firmly to make sure they adhere to the melted chocolate. Refrigerate until chocolate is firm, about 15 minutes.

Hamentashen should be stored in an airtight container for 5 days or frozen for up to a month.

*Note: If rolling dough to an even thickness is not a skill you excel at, do yourself a favour and buy some [rolling pin guide ring spacer bands](#). They will make your life so much better.

**Note: *If you use Ovaltine malted milk powder (available at grocery store), your ice cream will have a mild chocolate flavour as it contains cocoa powder. If you use [Hoosier Hill Farms](#) it will be lighter in colour and have a more pronounced malt flavour as it does not contain any cocoa powder.