

Salt and Serenity

Aunt Carol's Hamentashen

Makes about 40 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:

1 pound pitted prunes
1/2 pound of golden raisins
1/2 cup strawberry jam
1 ½ teaspoons fresh lemon juice
2 teaspoons pure almond extract

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

Topping:

2 cups honey, warmed in microwave for 1 minute on medium power
3 cups pecans or walnuts, toasted and finely chopped

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 30 minutes.
3. Make filling: Combine all ingredients in the food processor and pulse until finely chopped, about 20 –25 pulses.
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 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. 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.

6. Brush unbaked hamantashen with lightly beaten egg white and bake, on the middle rack, for about 15-17 minutes until golden brown.
7. Once the hamantashen have cooled, dip the top side of them in honey and then into the chopped pecans.

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