

Salt and Serenity

Cinnamon Bun Hamentashen with Aunt Carol's Dough

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

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 or pareve margarine, softened
1 egg white, beaten well, for brushing on hamentashen before baking

Icing

2 cups icing sugar
1 teaspoon vanilla extract
¼ cup water, or as needed

1. In the food processor or 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. Process just until flour is incorporated.
2. Remove dough from mixer and pat it into a rectangular shape. Wrap and chill while making the filling,
3. To make the filling, combine all ingredients in a medium bowl and use your fingers to combine. Set aside. Preheat oven to 350°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 hamantashen 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 hamantashen are cool spoon a small amount of icing on each one and allow icing to harden. Store in an airtight container.