

Salt and Serenity

Strawberry Rhubarb Crisp Hamentashen

Makes 36 hamentashen

Filling:

454 grams frozen rhubarb
454 grams frozen strawberries
½ cup sugar
Juice from ½ a small orange

Almond Shortbread Dough:

230 grams (2 sticks) cold butter, cut into ½ inch cubes
100 grams (1 scant cup) icing sugar
50 grams (¼ cup) granulated sugar
1½ large eggs (90 grams), beaten
400 grams (3 cups plus 2 Tablespoons), all-purpose flour, plus extra for dusting and rolling
50 grams (½ cup) almond flour (I like Bob's Redmill brand)
5 grams (1 teaspoon) fine sea salt

Crisp Topping:

85 grams (6 tablespoons) cold unsalted butter, cut into ½ inch cubes
80 grams (1/3 cup plus 2 Tablespoons) light brown sugar
90 grams (¾ cup) all-purpose flour
38 grams (1/3 cup plus 2 Tablespoons) old-fashioned rolled oats (not quick cooking)

1 lightly beaten egg white, for brushing hamentashen

1. **Make strawberry rhubarb filling:** Place frozen fruit, sugar and orange juice in a large mixing bowl. Stir well and allow to sit for about 1 hour until fruit softens. Preheat oven to 350°F. Transfer softened fruit and accumulated juices to a parchment lined rimmed baking sheet. Roast in oven for 40-45 minutes until fruit is soft and most of the liquid has evaporated. Use a potato masher to gently break down any unbroken fruit. Transfer to a container and place in fridge until fully chilled.
2. **Make almond shortbread dough:** Place the butter, icing sugar and granulated sugar in the bowl of a stand mixer fitted with the paddle attachment, and mix on low speed until combined, about 30 seconds. Increase the speed to medium low and beat for 30 more seconds, until everything is well mixed, but not airy.
3. Add the beaten eggs and mix on low speed until just combined. Add the all-purpose flour, almond flour and salt and mix just until almost combined. Dump dough out onto the counter and use your hands to fold and work the dough until it comes together. Finishing the dough by hand prevents over mixing and ensures a tender dough.
4. Divide dough into 3 pieces and roll each piece, between 2 sheets of parchment paper, to an 1/8 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.
5. **Make crisp topping:** Place all the crisp topping ingredients in the food processor and pulse 15-20 times, until the mixture is fine, and all the butter is evenly distributed. Transfer to a zip-loc bag and chill in fridge for about 45 minutes.
6. Adjust the oven racks to the middle position and preheat the oven to 375°F. Line a baking

sheet with parchment paper.

7. 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.
8. Brush the edge of the circles with cool water. Place a heaping teaspoon 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.
9. Brush unbaked hamantashen with lightly beaten egg white. Sprinkle each hamantashen with about a teaspoon of crisp topping. Place baking sheet in the fridge to chill for about 30 minutes before baking. It will prevent the hamantashen from slumping and they will hold their shape much better.
10. Repeat with remaining filling and dough. Scraps can be rerolled and chilled for at least 30 minutes before cutting and baking more hamantashen.
11. Bake hamantashen for 12 minutes. Turn tray 180° and bake for an additional 8-10 minutes until golden brown. Let cool completely. Store in an airtight container at room temperature. They will be good for at least 5 days.

*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.