

Salt and Serenity

Poppyseed Fig and Walnut Hamentashen

The dough for this recipe is adapted from the January/February 2019 issue of *Bake from Scratch* magazine. It was created by Jake Cohen.

Makes about 24 hamentashen

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

1½ Tablespoons poppy seeds

2-3 Tablespoons water

Maple Walnuts:

250 grams (2 cups) walnut halves

¼ cup maple syrup

½ teaspoon kosher salt

Filling:

240 grams (1 cup) fig jam (I love [Dalmatia Fig Spread](#))

Assembly:

2 lightly beaten whole egg for sealing hamentashen

2 lightly beaten egg whites

340 grams (1 cup) honey

Maple walnuts

1. In a medium bowl, whisk flour, salt and poppyseeds to incorporate. 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. Add 2 Tablespoons of the water and continue mixing until dough comes together. Squeeze a handful of dough. It should hold together. If it's still crumbly, add last Tablespoon of water.
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.

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 4. While dough is chilling, make maple walnuts. In a medium bowl, mix walnuts, maple syrup and salt. Spread out onto parchment lined baking sheet and toast in oven until maple syrup has caramelized onto the nuts, about 7-8 minutes. Let nuts cool completely, then pulse in the food processor until they are finely chopped.
 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. Place 2 teaspoons of the fig jam 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 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.
 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. Once hamentashen are cooled, dip one side of the triangle in honey, and then into the chopped maple walnuts.
- 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.