

Salt and Serenity

Poppyseed Fig and Walnut Hamentashen

The dough for this recipe is 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

344 grams (2¾ cups) all-purpose flour

½ teaspoon kosher salt

1½ Tablespoons poppy seeds

Filling:

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

Assembly:

1 lightly beaten whole egg for sealing hamentashen

1 lightly beaten egg white for brushing sides of hamentashen

340 grams (1 cup) honey

250 grams (2 cups) walnut halves, toasted, cooled and finely chopped

1. In a medium bowl, whisk flour and salt to incorporate. In a stand mixer fitted with paddle attachment, cream butter and sugar until light and fluffy, about 2 minutes. With motor running, add vanilla and egg, then mix to incorporate. Add dry ingredients and mix on low until a smooth dough is formed.
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 racks to the middle position and preheat the oven to 350°F. Line a baking sheet with parchment paper.
4. 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.

5. Brush the edge of the circles with beaten egg. Place 2 teaspoons 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.
6. Brush unbaked hamantashen with lightly beaten egg white. 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.
7. Repeat with remaining filling and dough. Scraps can be rerolled and chilled for at least 30 minutes before cutting and baking more hamantashen
8. Bake the cookies, rotating trays halfway through, until the bottoms and corners are golden, 20 to 25 minutes.
9. Once Hamantashen are cooled, dip one side of the triangle in honey, and then into the chopped walnuts.

Hamantashen 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.