

Strawberry Rhubarb Hamentashen

This recipe is slightly adapted from the January/February 2019 issue of *Bake from Scratch* magazine. It was created by Jake Cohen. You could also use store-bought Strawberry Rhubarb jam, but I urge you to try this version. It has a brightness that is unlike anything I have ever tasted from a jar.

Makes 24 hamentashen

Filling:

340 grams (2 cups) fresh or frozen strawberries (If fresh, hull and quarter them, if frozen, just leave whole.)
110 grams (½ cup) fresh or frozen rhubarb, (If fresh, cut into ¼ inch pieces)
150 grams (¾ cup sugar)
30 grams (2 Tablespoons) rice vinegar (natural, not seasoned)
1 teaspoon vanilla bean paste
½ teaspoon kosher salt

Dough:

170 grams (1½ sticks unsalted butter), removed from fridge, 30 minutes before baking
133 grams (¾ cups) granulated sugar
1 teaspoon vanilla bean paste
1 large egg, room temperature
320 grams (2⅓ cups) all-purpose flour
½ teaspoon kosher salt
2-3 Tablespoons water
10 grams freeze dried strawberries, ground into a powder in a spice or coffee grinder (optional)

Assembly:

2 lightly beaten egg whites
1 cup icing sugar

1. **Make strawberry rhubarb jam:** In a medium saucepan, combine all the ingredients, stir well and cook over medium heat. No need to thaw frozen fruit. Continue cooking, stirring frequently, until the fruit has broken down and the mixture is reduced to 1¼ cups. It will take about 20-25 minutes. If you used frozen fruit, it may take a bit longer. Remove from heat and let cool completely before using.

2. **Make dough:** 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. Scrape down sides of the bowl. With motor running, add vanilla and egg, then mix to incorporate.
3. Add dry ingredients and mix on low until all the flour is incorporated. Add 2 Tablespoons of the water and continue mixing until is almost combined. Using a fine mesh sieve, sift about a tablespoon of freeze-dried strawberry powder, if using, onto the dough, and mix for about 10 seconds.
4. Dump dough out onto the counter and use your hands to fold and work the dough until it comes together. If it feels dry, add additional tablespoon of water. Finishing the dough by hand prevents over mixing and ensures a tender dough
5. Divide dough in half and pat each piece into a flat disc. Using a fine mesh sieve, sprinkle both sides of the dough, lightly with an additional teaspoon of freeze-dried powder, if using. 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.
6. Adjust the oven rack 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 beaten egg white. Place 1½ teaspoons of the 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 gently so that the shape holds together. Repeat with remaining filling and dough.
9. Place baking sheet in the fridge 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 unbaked hamantashen with lightly beaten egg white. Scraps can be rerolled and chilled for at least 30 minutes before cutting and baking more hamentashen.

10. Bake hamentashen for 10 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.