

Hamantashen (Parve)

Dough (These proportions can be multiplied)

5 Whole eggs extra large (white eggs have fewer blood spots)

3/4 Cup Sugar

1/2 Cup Canola Oil

Zest of 2 1/2 Oranges (Orange juice can be used for filling) Put the zest into the oil to release the flavor into the oil

4 Cups flour

3 t. Baking Powder

1/4 t. Salt

Dissolve sugar in the eggs. Add oil/zest mix. Combine dry ingredients in a separate bowl and whisk to mix and fluff up or sift. Add to eggs, and knead if necessary to a consistency that can be rolled out on a floured surface. (Can be frozen at this point) 10 batches of dough uses about 14 lbs. flour.

Fillings from dry fruit:

For:

3.5 lb. bag Prunes

2.5 lb. bag Apricots

2.5 lb. bag Figs

1 lb. bag Blueberries

Juice of:

7 Navel Oranges

5 Navel Oranges

5 Navel Oranges (Cut the stems off and halve the Figs)

2 Navel Oranges

Zest the oranges and save zest for the dough. Juice the oranges.

Pour the juice into the bag with the fruit, seal it back up and let it sit overnight. Put in a food processor in 1 lb. batches with sugar and lemon juice to taste. Puree until smooth and thick but not runny. Experiment and be prepared to adjust as you go. This can be done at home and is Kosher for the Beth Ami kitchen. The filling can be frozen at this point. If in the Shul kitchen then you can cook the fruit 10-15 minutes in the juice before you puree it without having to soak it over night.

Optional: add Orange or Lemon zest or chopped walnuts and Nutmeg.

Roll out the dough to about 1/8" thickness. Cut out rounds with a glass or cookie cutter. If too much residual flour, paint a little water on the edges of the circles. Drop about 2 Tsp. of filling on the center of the circle. Pinch it in 3 places. Place on parchment covered baking tray and bake about 15 minutes

in a 375° oven. Let cool completely then bag up and freeze until needed or eat soon.

For Beth Ami, we need about 360 cookies for the Shelach Manot, and about 340 for use at Purim services and the Purim Spiel. Total of 860. Bake more to allow for tasting and maybe sending some home with the bakers. 700 should cover it. We had too many leftover in 2018 made 900.

Janet & Jeffrey Stein-Larsen's family recipe for filling:

1 lb	Prunes	455 gr	100%
2/3 lbs	Raisins	303 gr	66.66%
1/2 C	Walnuts, finely chopped	57 gr	12.60%
1/8 C	Orange/Lemon Zest	25 gr	5.50%
1/8 C	Orange/Lemon Juice	25 gr	5.50%

Mix Prunes, Raisins, Walnuts, and zest in a bowl. Grind in small batches in a food processor. Add the Juice and set aside until needed. Can be frozen.

Mohn (Poppy Seed filling)

1/4 lb. Poppy Seeds	1/2 Cup Sugar
1/2 Cup Raisins	2 T. Honey
1 Egg	1/4 t. Cinnamon
1 T grated Orange Rind	

My recipe does not say but I assume that you cook the Mohn until the seeds are soft then grind it or blend in a blender or food processor. Other recipes I have seen call for grinding the poppy seed first. I have no idea how to grind poppy seed, which is why I prefer the dried fruit fillings.