



Hamantaschen Recipes
Made in the Beth Ami Kitchen
2023

CBA Hamantaschen 2023



How to Fold Hamantaschen

1. ROLL OUT THE DOUGH
Using a rolling pin, roll out your cookie dough to that it's 1/4 inch thick.

2. CUT OUT CIRCLES
Take a glass or wide mouth jar and cut out circles in the dough. Aim for circles that are 2 - 3 1/2 inches wide.

THE FOLDING METHOD

1. Fill with 1 tsp. of filling.
2. Fold the second side over the first side.
3. Fold the last side up and tuck under one of the corners, creating a pointed effect.

THE PINCHING METHOD

1. Fold in two.
2. Fold under the top.
3. Pinch off 3.



Thank you: David K, Mark R, Myrna, Lee, Jeffrey, and Leanne

Hamantaschen Recipes: Parve Dough

Lee's Hamantaschen Dough: 1 batch =~55 cookies

Ingredients:

5 Whole eggs extra large (white eggs have fewer blood spots)
1 Cup Sugar\1/2 Cup Canola Oil
Zest of 2 1/2 Oranges (Orange juice can be used for filling)
4 Cups flour
3 t. Baking Powder
1/4 t. Salt

Instructions:

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.)

Jeffrey's Hamantaschen Dough: 1 batch= ~50 cookies

Note on measurement

Ingredients:

6 cups all purpose flour	782 g	100%	I measure by weight with 1 cup of flour being 121 grams. If you sift your flour into a measuring cup then level it you should be very close to this. If you are less fussy about measurement, start with less flour and add more as needed to make a soft rollable dough.
1 ¼ cups sugar	250 g	32%	
4 large eggs	220 g	29%	
1 cup light vegetable oil	180 g	23%	
2 tbsp vanilla	28 g	3.5%	
2 tsp baking powder	9 g	1.2%	
1 tsp salt	6g	0.7%	

Instructions:

Beat the eggs, oil, and vanilla together.
Add the sugar and beat well until smooth.
Sift together the flour, baking powder, and salt.
Add the flour mixture to the eggs and gently mix until well blended.
If dough seems loose place dough on a well floured surface and dust well with flour.
Knead in the flour then Chill thoroughly.
Roll out to slightly less than 1/8 inch.
Cut into circles (about 3") and place some filling (see filling below) in the center of the circle. Fold the edges in to make a triangle and place on a greased baking sheet.
Brush with egg coffee glaze (1 egg beaten with about 1 tsp coffee).
Bake at 350 degrees for 15 - 20 minutes or until light brown.

Hamantaschen Recipes: Parve Filling

Myrna's Apricot Filling:

Ingredients:

6 oz package dried cots (Mediterranean preferred)
1/2 up water (may add some sugar) -or- Orange Juice -or-
1 can Solo Brand apricot filling (if you can find, I couldn't) and less water
juice one good sized lemon

Instructions:

Soak dried cots in hot tap water until fairly soft, then drain.
If you have enough water from soaking don't add more. Just add lemon. Blend in strong blender. Don't over blend.

Myrna's Cherry Filling:

Ingredients:

1 can Comstock More Fruit Cherries (Oliver's had it)
1 regular pk (not big) frozen cherries, (Whole Foods)
corn starch enough to thicken mixture (I believe first batch used a few tsps.)

Instructions:

Heat Comstock & frozen cherries and slowly carefully stir in cornstarch a tiny bit at a time until mixture thickens and whole cherries pop. Two batches filled about 120. Pareve.

Lee's Fillings from dry fruit:

Ingredients:

For:	Use Juice of:
3.5 lb. bag Prunes	7 Navel Oranges
2.5 lb. bag Apricots	5 Navel Oranges (3 lb. bag 6 oranges) (check for pits)
2.5 lb. bag Figs	5 Navel Oranges (Cut the stems off and halve the Figs)
1.5 lb. bag Dates	4 Navel Oranges (cut dates in half and inspect for pits)
1 lb. bag Blueberries	2 Navel Oranges
18 oz bag Strawberries	2 Navel Oranges (may need a splash of extra liquid)

Instructions:

I get these dried fruits from Costco and use roughly 2 oranges per lb. dry fruit.
Zest the oranges and save zest for the dough. The zest dries out quickly and loses its flavor and aroma. So I suggest that you plan to make 1 or 2 batches of dough as you make filling. 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 1lb. batches with sugar and lemon juice to taste. Puree until smooth and thick but not runny. Recombine in a bowl to average out the thickness of each batch. 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 or nutmeg.

Leanne's Mohn (poppyseed) Filling:

Ingredients:

1 cup poppyseed
2/3 c milk or more (or use milk substitute for pareve)
1/3 c raisins
1/3 c chopped dates
1/3 c honey
1/4 c chopped walnuts (optional)
dash of cinnamon

Instructions:

Cook it all in a small pot until liquid is absorbed. Amounts can vary quite a bit to taste. More cooking time absorbs more liquid. This recipe depends on the softness of the dates and raisins to cushion the hard poppyseeds.