

Shlom Bayyit

Persecution Victory Let's Eat!

Along with groggers and the Megillat Esther, it is the **Hamantaschen** that commemorates Purim. This three cornered pastry is traced to an Eastern European confection deriving its Yiddish name from "mon" - poppyseeds and "tash" – pocket. Perhaps the *Heh* at the beginning refers to Haman, the Amalekite that everyone loves to hate. Continuing that line of reasoning, the more **Hamantaschen** we consume the more we are wiping out Haman ...and staying true to the spirit of the holiday. These delicious cookies are readily available to purchase, but it is much more fun to make them at home. Two TBR congregants share their recipes. Enjoy!

Grace's Hamantaschen Recipe

½ cup margarine/butter (unsalted & Slightly softened)	
1 cup sugar	1 large egg
2 Tbl. orange juice	2 1/3 cups sifted flour
1 Tbl. orange rind	2 tsp. baking powder
1 tsp. vanilla	Dash of salt

Preheat oven to 375 degrees. Cream margarine and sugar with electric beater at medium speed. Add eggs, orange juice, rind and vanilla at low speed. Sift dry ingredients and add to creamed mixture. Form ball of dough. Refrigerate covered for at least 3 hours. (May be done 3 days ahead) 30 minutes before using remove from refrigerator. Cut dough in 4 pieces. Form a ball from each piece. Roll out one ball on floured surface to 1/8 inch thickness. Cut 3 inch circles (7-9/ball). To fill: Brush water around each rim with fingers. Place a round teaspoon of filling* in center. Fold circles into 3 cornered cookies by pressing two of the arcs together and then pressing third side to meet in the center. Press and pinch edges firmly to seal. Place on greased cookie sheet 1 – 2 inches apart. Refrigerate at least 30 minutes before baking. Bake 10 -16 minutes at 375 until tops are golden brown. Makes about 3 dozen cookies

Grace Mendelsson

The Filling *

Why poppyseeds? The Talmud states that Queen Esther was a vegetarian, enabling her to remain kosher while in the palace of King Ahasuerus of Persia. The story continues that she became a connoisseur of fruits, vegetables, nuts, and grains. Her favorite was poppyseeds!

Don't like poppyseeds? Prune, and other desired fillings (Solo Brand) can be found in the supermarket baking department. In the jelly department, you can find Lekvar, a prune mixture or use plum, raspberry or strawberry jam. Half inch chunks of semi-sweet or bittersweet chocolate are fillers to please the chocolate lover. Try peanut butter, Nutella (chocolate-hazelnut spread) apple butter, pineapple preserves, and cherry pie filling which all work quite well.

Like dates? Place 4 cups chopped dates, ½ cup dry or sweet red wine and ¼ cup butter in a small saucepan. Cook over a low flame, stirring constantly until the mixture is paste-like in consistency (8 - 10 minutes). Let cool 10 minutes and then stir in 3 tsp. cinnamon and 1 cup chopped nuts. You've got another filling.

Amy's Hamantaschen Recipe

½ lb margarine	4-5 cups flour
¾ cups sugar	2 tsp. baking powder
4 eggs	1 tsp. salt

Preheat oven to 375 degrees. Beat together margarine and sugar. Add eggs. Add the dry ingredients mixture to the margarine and sugar and beat. If dough is too sticky, add more flour. If dough is too soft, refrigerate it. Roll out dough (thin) using cookie cutters or a glass to cut circles. Put filling* in center. Pinch edges at sides to create a triangle. Grease baking sheet. Bake at 375 until light brown for about 15 minutes.

Amy Yormark