

Baking Hamantaschen!

With Emanuel Synagogue

EVY'S HAMANTASHEN DOUGH

From [Monday Morning Cooking Club](#)

Our dough recipe (from Evy Royal) appears on p. 221 in *Monday Morning Cooking Club – the food, the stories, the sisterhood*.

225 g (1 ½ cups) plain flour

1/4 teaspoon baking powder

1/4 teaspoon finely grated lemon zest

100g (1 tablespoon) unsalted butter, at room temperature

2 egg yolks

1/4 teaspoon vanilla extract

60g (1/4 cup) sugar

75g sour cream

1. To make the dough, combine all the dough ingredients either in a food processor or by hand. Form the dough into a ball, wrap in plastic wrap and rest in the fridge for 1 hour.
2. Line a baking sheet with baking paper.
3. Roll the dough out to a 3 mm thickness. With an 8–9 cm diameter cookie cutter or glass, cut out circles from the dough. Place a teaspoon of your filling on each circle. Bring the three sides of the circle up into the centre (leaving a small opening at the top if you wish) to form a triangular pastry, pinching the three 'joined edges' to seal.
4. Place on the prepared baking sheet and refrigerate for 15 minutes while you preheat the oven to 180°C/350°F.
5. Bake for 20 minutes until golden.



Makes about 20

FILLINGS

Poppy Seed Filling

INGREDIENTS

225g poppy seeds

¾ cup white sugar

1 tablespoon butter, melted

1 teaspoon lemon juice
½ cup hot milk

Directions

Step 1

Place poppy seeds into a food processor and process until seeds are ground, about 1 minute.

Step 2

Mix poppy seeds with ¾ cup sugar, 1 tablespoon melted butter, lemon juice, and hot milk in a bowl; stir to combine. Cover poppy seed filling and refrigerate.

Prune Filling

INGREDIENTS

- 2 cups pitted prunes
- 1 cup water
- ¼ cup orange juice
- 1 tsp orange zest
- ¼ tsp salt
- ⅓ cup brown sugar

INSTRUCTIONS

1. Combine all of the ingredients in a saucepan except for the brown sugar. Stir and bring to a boil for one minute.
2. Reduce heat to medium low so the mixture simmers slowly and constantly. Cover the pot. Let the mixture simmer covered for 20 minutes, stirring every few minutes.
3. Remove the lid from the pan. Let the prunes continue to simmer for 3-5 more minutes, stirring frequently, until most of the liquid has evaporated/absorbed. Keep a close eye on the pan to make sure the prunes don't burn. When there are about 3 tbs of liquid left in the pan, remove from heat.
4. Stir the brown sugar into the prune mixture till brown sugar melts and dissolves.
5. Mash the prune mixture with a potato masher till a smooth puree forms. Run a fork through the mixture to break up any pieces the potato masher missed. You can also use an immersion blender for a smoother puree, if you want to.
6. Let cool to room temperature before using. Store in a sealed, airtight container in the refrigerator. Refrigerating the filling to chill completely will make it easier to work with when filling hamantaschen.

Other filling ideas

For the ultimate list of Hamantaschen filling ideas, [click here](#).