

Sara Berger Lipson's Hamentaschen Recipe

Makes 100 small (Pareve or Dairy)

From Susan Berger

Note: Due to my Nana Sara's tendency to add ingredients "until it's right," this recipe was obtained by recording everything during a cooking session (circa 1968) and some amounts are not precise. Usually, one recipe of filling will last beyond a single recipe of dough, so have extra dough ingredients ready.

Dough

½ dozen eggs
½ cup butter (also very good with pareve margerine)
1 cup sugar
1 cup unsweetened grapefruit juice
1 cup vegetable oil
1 tsp salt
6 cups sifted flour (note: up to 8 ½ cups total -- see below)
1 tsp baking powder for every cup of flour

Filling

1 box prunes
1 box dried peaches or apricots
1 box raisins
1 orange with rind

Directions

1) Make the filling:

Soak the dried fruit several hours in warm water until tender, drain, grind together with orange, mix, put in refrigerator. (With food processor, use main cutting blade; process until small particles, not too smooth.)

2) Make the dough:

Cream sugar & butter/margerine, then add 6 cups flour, 6 tsp baking powder, salt and liquids alternately. Add 1 ½ to 2 ½ cups more flour, ½ cup at a time and knead with hands (with 1 tsp add'l baking powder for each cup), until dough is elastic and less sticky so it can be rolled. If you aren't sure, err on the side of less flour, since you can add flour to while rolling but if there is too much flour the hamentaschen will not stick together after you fill them.

3) Assemble:

Roll on floured surface until approximately 1/8 to 3/16 inch thick, cut rounds with a glass about 3 ½ to 3 ¾ inches in diameter. Put filling in center (1-2 tbsp), fold up into triangles, and pinch to close. Gather unused rolled dough, add more from bowl, roll and fill again until finished.

Put on oiled cookie tins (or lined with parchment paper), brush with egg whites or milk to brown tops. Bake at 375 deg. F for about 20 minutes, until lightly browned. Sometimes the tops don't brown much so check the bottoms of a few and take out when the bottoms are browned.