



Cooking Classes & Demos

# Twists on Haman

## MENU

Traditional Hamantaschen

Pizza Hamantaschen



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Hazon – Setting the Table

# Traditional Hamantaschen

Makes 4-5 dozen cookies

*Hamantaschen* are one of the delights of the *Purim* holiday, often meant to symbolize the defeated Haman. The word *tasch* literally means “pocket” or “pouch,” perhaps referring to Haman’s pockets, while folk stories maintain Haman wore a triangular hat. Either way, these tasty treats are stuffed with a delicious assortment of fillings for pure *Purim* joy!



## Ingredients

### Dough:

1 cup butter (2 sticks), at room temperature  
1 ¼ cups sugar  
3 eggs  
¼ cup orange juice  
1 ½ teaspoons vanilla extract  
3 cups unbleached all-purpose flour, plus up to 1 cup extra  
1 cup whole-wheat pastry flour\*\*  
½ teaspoon salt  
2 ½ teaspoons baking powder

### Filling:

2 cups of fruit preserves (any flavor, just avoid jelly, as it tends to become runny when baked)

Cup of warm water

\*\*You can use all-purpose flour exclusively, if you don't have the whole wheat pastry flour. Don't substitute regular whole-wheat flour because it will make the dough too tough.

## Procedure

Preheat the oven to 375 degrees F.

1. In a mixing bowl, or preferably in a stand mixer, cream the butter and sugar together. Add the eggs and blend until smooth.
2. Stir in the orange juice and vanilla.
3. In a separate bowl, combine the dry ingredients. Fold them into the wet ingredients and mix to make a firm but soft dough. Ideally, wrap in plastic and form into a disk and refrigerate for a few hours to firm up. If you don't have a few hours, then cover and let the dough rest for about 20 minutes, to allow the flour to absorb the moisture.
4. Line a large baking sheet with parchment paper. Divide the dough into 3 or 4 flattened discs and work with one portion at a time. Roll out the dough onto a lightly floured board to a thickness of ¼ inch. Add extra flour to the work surface, to the dough and to the rolling pin so that it is not sticky. Use a 3-inch cookie or biscuit cutter and cut as many rounds as you can.
5. Transfer each round to the baking sheet.
6. Fill each round with 1 teaspoon of your desired filling. Wet the rim with water. Fold 3 sides of each circle together, creating triangles.
7. Bake in the center or top of the oven for about 12-15 minutes, or until golden brown.
8. Cool on the baking sheets or on cooling racks.

Notes: These cookies can be re-rolled until all of the dough has been used up. It is a very 'forgiving' dough. The dough can be frozen, in two layers of plastic wrap until needed.

# Pizza Hamantaschen

Makes 1 dozen cookies

Why not make a savory twist on the traditional *hamantaschen*? Kids will love this dinner-approved *Purim* special, especially when they take part in making it themselves. Now it's *hamantaschen* for dinner *and* dessert!



## Ingredients

### Dough:

1 cup unbleached all-purpose flour  
½ cup whole wheat pastry flour\*\*  
½ teaspoon sugar  
½ teaspoon salt  
½ teaspoon baking powder  
¼ cup olive oil  
1 egg + 1 egg yolk  
2 Tb water

### Filling:

¾ cup tomato sauce  
¾ cup shredded mozzarella cheese

Cup of warm water

\*\*You can use all-purpose flour exclusively, if you don't have the whole wheat pastry flour. Don't substitute regular whole-wheat flour because it will make the dough too tough.

## Procedure

Preheat the oven to 375 degrees F.

1. Combine the flour, sugar, salt and baking powder in a stand mixer or food processor (you can also do this by hand). Pulse or mix on low to combine.
2. In a separate bowl, combine the oil, egg, egg yolk and water. Add these to the dry ingredients. Mix or pulse to combine, but do not over mix. Over mixing might cause the oil to separate from the dough and it will make the dough tough.
3. Turn the dough out onto a lightly floured surface and form into a disk. If you have time, wrap in plastic wrap and refrigerate for 30 minutes to allow the flour to absorb all of the moisture.
4. Line a large baking sheet with parchment paper. Divide the dough into 3 or 4 flattened discs and work with one portion at a time. Roll out the dough onto a lightly floured board to a thickness of ¼ inch. Add extra flour to the work surface, to the dough and to the rolling pin so that it is not sticky. Use a 3-inch cookie or biscuit cutter and cut as many rounds as you can.
5. Transfer each round to the baking sheet.
6. Fill each round with 1 teaspoon of tomato sauce and top with 1 pinch (approx. 1 teaspoon of shredded cheese). Wet the rim with water. Fold 3 sides of each circle together, creating triangles.
7. Bake in the center or top of the oven for about 12-15 minutes, or until golden brown.
8. Cool for a few minutes on the baking sheets and enjoy. Best eaten while still hot so that the cheese is still melted!