

## Hamentashen (Pareve)

### Dough

The dough can be made with an electric mixer or a food processor or by hand...hamentashen baking precedes electricity.

Beat together:  $\frac{1}{4}$  cup orange juice, 2 eggs,  $\frac{3}{4}$  cup sugar, and  $\frac{1}{2}$  cup oil. (I use canola.) Add 2 tsp of baking powder and 2  $\frac{3}{4}$  - 3 cups of all-purpose flour. Mix until it comes together. The dough will be sticky. Remove from bowl onto a lightly floured surface and add just enough additional flour until you can handle the dough without it sticking to your hands.

### Fillings

You can purchase the fillings. Prune (lekvar), poppy (mun), or apricot. You can use canned pie filling, such as blueberry or cherry or apple; but be sure to drain off the syrup from these, as they tend to run out of the Hamentashen, during baking

If you wish to make your own fillings:

Prune (lekvar): Pulse in your food processor; 12 oz pitted prunes, 1  $\frac{1}{2}$  cups raisins, scant  $\frac{1}{4}$  cup orange juice, until smooth

Apricot: same as above, substituting 8 oz dried apricots for the prunes.

Chocolate: 1 box Duncan Hines chocolate fudge brownie mix, family size (*please note that these are dairy*),  $\frac{1}{3}$  cup canola oil, 2 Tbsps water, 1 egg. Mix by hand with a wooden spoon

Have the dough and the fillings ready for the demonstration. You will need a rolling pin, a 3 inch (or so) round cookie cutter, a surface to roll the dough out on, extra flour to dust the surface, a spatula to lift the dough. Cookie pans: lightly greased or lined with parchment paper.