



BEST EVER HAMANTASCHEN

Makes 24 Cookies

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INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoon baking powder
- 1/8 teaspoon salt
- 1/2 teaspoon salt
- 1/2 cup vegetable shortening
- 1 cup sugar
- 1 large egg
- 2 teaspoons packed finely grated fresh orange zest
- 1 tablespoon fresh orange juice

INSTRUCTIONS

01

In a medium bowl, sift together flour, baking powder, and salt. In a large bowl, use an electric mixer to beat shortening, sugar, and egg at medium speed until light and fluffy.

02

Add zest and juice and beat until incorporated. Add flour mixture, stirring, until a smooth dough is formed. Gather dough into a ball and flatten it into a disk. Chill dough, wrapped in plastic wrap, for at least 3 hours and up to 2 days.

03

Preheat oven to 375F. Halve dough. On a lightly floured surface, roll out half of the dough (keep the other half wrapped and chilled) 1/4 in thick.

04

With a 3" round cookie cutter, cut out as many rounds as possible. Transfer rounds with a metal spatula to a large baking sheet, arranging about 1/2 inch apart.

05

Place 1 tsp filling in the center of each round and fold up edges to form triangular cookies, pinching corners together and leaving the filling exposed. (Make sure seams are no longer visible and sides are taut enough to prevent the filling from leaking.)

06

Bake on the middle rack of oven from 16-17 minutes, or until pale golden. Cool on a baking sheet for 5 minutes and transfer to a wire rack to cool completely. Repeat steps 3-6 with remaining dough.

POPPYSEED FILLING

Adapted from Joan Nathan



INGREDIENTS

The filling is best made 1-2 days before use.

- 2/3 cup water
- 1/4 teaspoon cinnamon
- 3/4 cup sugar
- 1/4 cup raisins
- 2 1/2-3 teaspoons fresh orange zest
- 1/1 teaspoon fresh lemon zest
- 2 tablespoons honey
- 2 cups poppy seeds
- 3 tablespoons pound cake crumbs

INSTRUCTIONS

01

Bring water to a boil in a medium saucepan. Whisk in cinnamon.

02

Add sugar, raisins, orange zest, lemon peel, and honey, and return to a boil.

03

Lower the heat. Add poppy seeds and cake crumbs, and stir well with a wooden spoon. Simmer on low heat for 5-6 minutes.

04

Pour into a bowl and cover tightly with plastic wrap. Refrigerate. Filling will keep up to two weeks.,