



Traditional Purim Recipes

Hamentashen with Yeast Dough

INGREDIENTS:

1 package (2-1/2 teaspoons) active dry yeast
 1/3-cup sugar
 1-teaspoon salt
 4 cups flour
 1-cup warm water
 1/3-cup vegetable oil
 1 large egg
 Egg Wash: 1 large egg
 1-tablespoon water
 Filling: Purchased filling of your choice!

Combine all dry ingredients. In a separate bowl, mix together all liquid ingredients. Gradually add dry ingredients to the liquid to form a dough. Knead dough for 5 - 10 minutes until it is smooth and elastic. Spray a large mixing bowl with Pam and place dough inside. Spray Pam on dough and cover loosely with a towel until dough doubles in size.

Punch down dough. Divide into thirds on a lightly floured surface. Roll out each piece until it is 3/4-inch thick. Cut out 3 1/2-inch rounds. Reroll scraps. Place filling in the center of each dough round. Fold three sides up to form a triangle, leaving some filling exposed in the center.

Place hamentashen 2 inches apart on greased cookie sheets. Cover again and let rise at room temperature until nearly double, about one hour.

Preheat oven to 350 degrees. Brush tops of the hamentashen with the egg wash. Bake for about 25 minutes or until golden brown. Transfer to a wire rack to cool.

Hamentashen w/Chocolate Cookie Dough

INGREDIENTS:

1/2 cup margarine
 3/4 cup sugar
 1 egg
 1-teaspoon vanilla
 1-1/2 cups flour
 1/2 cup cocoa
 1/2 teaspoon baking powder
 1/2 teaspoon baking soda
 1/4 teaspoon salt
 Suggested fillings:

One small Reese's peanut butter cup (dairy)
 One-tablespoon marshmallow fluff (pareve [non-dairy])
 One large Hershey's kiss (dairy)
 Several chocolate or butterscotch chips (pareve [nondairy])
 Chocolate spread (pareve)

In a large mixer combine margarine, sugar, egg and vanilla until fluffy. In a separate bowl, combine all dry ingredients. Add to mixer and mix briefly to blend. Chill for 1 hour. Divide dough into quarters. Roll into 1/4-inch thickness on a lightly floured board. Cut out 3-inch rounds. Reroll scraps. Place filling in the center of each dough round. Fold three sides up to form a triangle, leaving some filling exposed in the center. Place cookies 2 inches apart on greased cookie sheets. Preheat oven to 350 degrees. Bake for 15-17 minutes or until crisp. Transfer to a wire rack to cool.