

# Hamantaschen

## Purim's Classic Treat

During Purim, it is customary to eat hamantaschen, a treat that means “Haman’s pockets” in Yiddish. The three-cornered pastries are filled with poppy seeds, fruit preserves, chocolate or other ingredients. The aroma of freshly-baked hamantaschen wafts through the streets in Israel and has distinct differences depending on whether they were created by bakers of Ashkenazi or Sephardic descent.

**Ashkenazi:** Triangular, traditionally filled with poppy seeds, prune or apricot preserves

**Sephardic:** Often flatter, ear-shaped cookies called oznei Haman, or (Haman’s ears). Influenced by Middle Eastern and Mediterranean cultures, with spices such as cardamom, saffron and honeyed, filled with dates/nuts, flavored with rosewater

Enjoy this recipe provided by Temple member Michael Kunen.

### MICHAEL KUNEN’S GO-TO HAMANTASCHEN

Yield: 22 cookies, about 2–2½ inches each

#### INGREDIENTS

- 8 tablespoons unsalted butter, softened
- 3 ounces cream cheese, softened
- 3 tablespoons of sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 teaspoon orange zest (optional)
- 1½ cups + 4 teaspoons all-purpose flour
- ¼ teaspoons salt
- Jam or pastry filling (raspberry, blackberry, apricot, poppy seed, prune, etc.)

#### INSTRUCTIONS

1. Cream butter and cream cheese until smooth. Add sugar and mix 1 minute. Mix in egg, vanilla, orange zest (if using), and salt. Add flour and mix until the dough comes together and is slightly sticky. Add 4 extra teaspoons of flour if the dough is too sticky.
2. Shape the dough into a disc, wrap in plastic, and refrigerate at least 1 hour.
3. Preheat oven to 350°F. Line a baking sheet with parchment paper.
4. Roll dough on a floured surface to ¼-inch thickness. Cut in 2-3-inch circles. Place 1 teaspoon filling in the center.
5. Fold in the edges to form a triangle, pinching or twisting corners firmly so they stay sealed.
6. Bake 20 minutes, or until lightly golden.
7. Cool on racks before storing or serving.