



Temple Emanu-El Purim Recipes



Sweet Treats

Basic Sweet Hamantaschen

From *Modern Jewish Baker*, Shannon Sarna

Shared by Rachel Hanson

Ingredients:

½ cup (1 stick) unsalted butter, room temperature
¾ cup white sugar
1 large egg
1 Tbsp whole milk (or almond milk)
1 tsp vanilla extract
1½ cups all-purpose flour (plus additional 1-2 Tbsp if needed)
¼ tsp baking powder
¼ tsp salt

Filling of your choice

Instructions:

Beat butter and sugar together in a stand mixer with whisk attachment (or by hand.) Add egg, milk, and vanilla. Beat until mixed thoroughly.

In a separate bowl, mix flour, baking powder, and salt. Add the dry mixture to the wet mixture until incorporated. If the dough seems too wet, add additional 1-2 Tbsp flour.

Separate dough into two discs, and wrap in plastic wrap. Chill for at least 1 hour (up to 24 hours.)

Preheat oven to 400°F, and line baking sheet with parchment paper.

Dust work surface with flour. Roll one disc of dough to ¼-inch thickness. Using a round cookie cutter, cut out circles and place onto baking sheet.

Add ½ tsp filling to each circle. Pinch dough to form triangles, and firmly close corners. (If dough becomes too soft, move to freezer for 5-10 minutes.)

Place prepared hamantaschen on baking sheet in freezer for 10 minutes prior to baking.

Bake 8-9 minutes, until golden at edges. Allow to cool completely on wire rack.

Hamantaschen with Chocolate Dough

From Aish.com

Shared by Paula Breger

Ingredients:

½ cup butter or margarine
¾ cup sugar
1 egg or egg substitute equivalent
1 teaspoon vanilla
1½ cups flour
½ cup cocoa
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1-2 tablespoons chilled vodka (really)



Filling of your choice

Instructions:

In a large mixer combine butter, sugar, egg (or egg substitute), and vanilla until fluffy. In a separate bowl, combine all dry ingredients. Add to mixer and mix briefly to blend. Add 1-2 tablespoons chilled vodka and mix briefly. Divide dough into quarters. Chill for at least 1 hour. Roll into ¼-inch thickness on a lightly floured board or between two sheets of wax paper. 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°F. Bake for 15-17 minutes or until crisp. Transfer to a wire rack to cool.

Note: This dough is very dry, because of the cocoa. It is a little harder to work with than traditional hamantaschen dough, but the hamantaschen hold together well. I like to roll out the dough between two pieces of wax paper to prevent adding extra flour to the already-dry dough.

Adding a couple of tablespoons of vodka to the dough helps moisten it a bit and makes it less likely to crack when forming the hamantaschen.

Do not over bake. They will still feel a little soft when they come out of the oven.

Hamantaschen

From *Jewish Holiday Cooking*, Jayne Cohen

Shared by Cantor Vera

Ingredients for the pastry:

10 Tbsp (1¼ sticks) unsalted butter, cut into pieces, plus additional for greasing the pan

½ cup sugar

1 large egg

3 Tbsp apple or fresh orange juice

½ tsp vanilla extract

3 cups unbleached all-purpose flour

1½ tsp baking powder

¼ tsp salt

Prepare the pastry:

In a food processor, blend the butter with the sugar. Add the egg, juice, and vanilla and pulse until smooth. Stir together the flour, baking powder, and salt, then add to the food processor. Pulse until the ingredients are combined and form a ball around the blades.

Or make the dough using an electric mixer: in a large bowl, cream the butter with the sugar until it is light and fluffy. Beat in the egg, then the juice and vanilla. Combine the remaining ingredients and mix in. Transfer to a lightly floured board and knead the mixture until all the flour is well incorporated and the dough is smooth.

Divide the dough into 4 balls and wrap each well with plastic wrap. Refrigerate for at least 2 hours and up to 3 days. (The dough may also be frozen, wrapped airtight, for up to 1 month.)

Preheat the oven to 350°F.

Work with one ball of dough at a time, leaving the rest wrapped and refrigerated. (If you have frozen the dough, let it thaw until it is workable.) Divide the ball into 12 pieces of equal size; when rolled between your palms into balls, they should be slightly larger than walnuts. Flatten the balls between sheets of plastic wrap with the palm of your hand, and pat them into even rounds about 3 inches in diameter. I find this way there is less waste, the dough won't become tough from over handling, and it is easy for those who lack experience in handling dough. Pastry mavens may prefer to roll out the dough between sheets of plastic wrap or wax paper to about ⅛-inch thickness, then cut out rounds approximately 3 inches in diameter, using a cookie cutter or the rim of a glass. Reroll the scraps and cut them out.

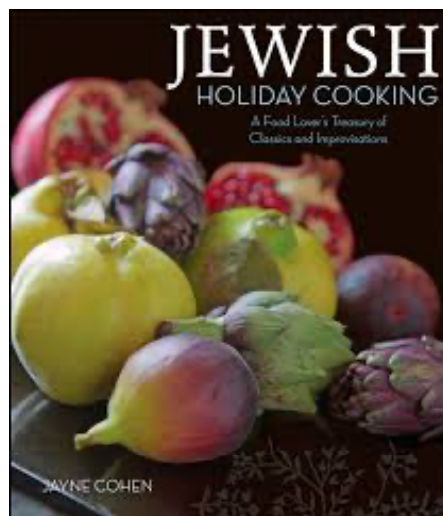
Hamantaschen

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I've found that hamantaschen edges sometimes open slightly during baking if not very firmly sealed. But warm fingertips pinching the buttery dough can make it too soft to work with or result in overhandling the dough. Keeping the dough well chilled until you are ready to use it does help, but working with such small pastry rounds also means the dough will warm up rather quickly. Here's the solution: place a pastry round on a piece of plastic wrap. Spoon a heaping teaspoon of filling in the center. Working with your fingers under the plastic wrap so they don't touch the dough directly, fold up one side of the pastry, making a little rim along the filling. Then fold the two adjacent sides up and together, forming a triangle. Pinch and smooth the edges through the plastic wrap until the seams are just about invisible. The plastic wrap keeps the dough moist and pliable. You should have a little triangle of pastry, the filling exposed in the center, like a tiny, open tart. Pinch the edges together tightly at all three corners so there are no gaps for the filling to seep out.

Place the finished hamantaschen about 1 inch apart on lightly greased cookie sheets. (For easy clean up you may want to line the sheets with parchment or greased foil to catch spills.) Continue making hamantaschen until you have used up all the dough and filling. Keep the unbaked hamantaschen in the refrigerator until you are ready to put them into the oven.

Bake for 20 to 25 minutes, until pale golden. Cool on the baking sheets for about 5 minutes, then transfer to racks to cool completely (wait until they have cooled before removing them, or they might crumble). Or if you don't need the baking sheets for another batch, cool them on the sheets set on racks.



Hamantaschen

Gail Korinow

6 eggs
1 cup sugar
 $\frac{3}{4}$ cup oil
 $\frac{1}{4}$ cup orange juice
1 teaspoon lemon or orange rind

Mix the above ingredients and then add:

6 cups flour
4 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt

Knead by hand or in heavy mixer or food processor until mixed well.

Roll $\frac{1}{3}$ out at a time on floured board to $\frac{1}{8}$ " thickness.

Cut into circles using lids from 16- or 18-oz jars of peanut butter as cutters (or anything to give that size). Place $1\frac{1}{2}$ teaspoons of filling on each circle. Fold up 3 sides and pinch edges together to form a triangle. Leave the center open a little over the filling.

Brush with beaten egg.

Bake at 375°F for 10-12 minutes or until slightly golden.

Makes 6-8 dozen.

Fillings:

Solo brand canned fillings are best and can be found in the Jewish food section of some stores. Two cans are needed for the above batch of dough. Comstock brand fillings work well also. One can is almost enough for the above batch of dough. Poppy seed and prune are the most traditional. Other favorites include almond, apricot, strawberry, raspberry, lemon (preserves or filling) and a mixture of chocolate chips, nuts, cinnamon, and honey. Also, try peanut butter chips and Nutella.

Alternative dough: Use 1 cup whole wheat flour and 5 cups regular flour.

Hamantaschen Fillings

From *Jewish Holiday Cooking*, Jayne Cohen

Shared by Cantor Vera

Apricot, Date, and Pistachio Hamantaschen Filling

1¼ cups dried apricots (about 6 oz), preferably tart, diced
¾ cup dried dates (about 4 oz), preferably a soft variety such as Medjool or Barhi, pitted and diced
5 Tbsp packed brown sugar
about ¾ cup apricot nectar or apple juice
½ tsp vanilla extract
Pinch of salt
1½ tsp fresh lemon juice
⅓ cup pistachio nuts, lightly toasted and coarsely chopped

In a heavy, nonreactive, 2½- to 3-quart saucepan, combine the apricots, dates, brown sugar, nectar or juice, vanilla extract, and salt. Simmer slowly, stirring occasionally, until all the fruit is very soft and the liquid is no longer visible, 10 to 15 minutes. (If the fruit is very dry, you may have to add more liquid and cook it a little longer.) Stir in the lemon juice, and cook for 3 minutes to marry the flavors. Remove from the heat, transfer to a medium bowl, and let cool. Mix in pistachios, cover, and refrigerate until cold.

Raisin-Walnut Filling

Ingredients:
½ cup packed brown sugar
2 Tbsp ground cinnamon
pinch of salt
2 cups dark raisins (about 12 oz)
¾ cup apple or fresh orange juice
1 Tbsp fresh lemon juice
1 cup walnuts, lightly toasted and coarsely chopped

Make the filling: combine the brown sugar, cinnamon, and salt in a food processor and pulse briefly to blend. Add the raisins. Pour in the juice through the feed tube, while pulsing just long enough to chop the raisins coarsely, 10 to 15 seconds.

Scrape the mixture into a heavy, nonreactive, 3-quart saucepan. Bring to a boil over moderately high heat, stirring to prevent burning, then lower the heat, and simmer slowly, stirring occasionally, for 7 to 8 minutes, until the mixture has thickened and almost no liquid is visible. Stir in the lemon juice, and cook for 2 to 3 more minutes to blend the flavors. Remove from the heat, transfer to a medium bowl, and let cool to room temperature. Stir in the walnuts and refrigerate, covered, until cold.

Poppy Seed Butter Cake (Mohn Cake)

from *Jewish Holiday Cooking*, Jayne Cohen

Shared by Cantor Vera

You can dress it up with a dollop of ice cream and/or fruit compote. Or serve the cake, lightly toasted, if desired, topped with sliced strawberries and freshly whipped cream. When well wrapped, this cake freezes well.

Ingredients:

$\frac{2}{3}$ cup poppy seeds
1 cup evaporated milk
16 Tbsp (2 sticks) unsalted butter, plus additional for greasing the pan
1 cup granulated white sugar
 $\frac{1}{3}$ to $\frac{1}{2}$ cup granulated light brown sugar
3 large eggs, separated
1½ tsp vanilla extract
2 cups unbleached all-purpose flour
2½ tsp baking powder
Salt
Confectioner's sugar (optional)

Instructions:

Have all ingredients at room temperature.

Preheat the oven to 350°F.

Combine the poppy seeds and milk in a small saucepan and bring to a simmer. Remove the pan from the heat and let cool to room temperature.

Generously butter a 9- to 10-cup Bundt or fluted tube pan.

Finely granulated sugar crystals will aerate the batter better, making the cake less likely to collapse during baking, so take 2 to 3 minutes to whirl $\frac{3}{4}$ cup of the white sugar together with all the brown sugar in a food processor or blender until finely ground.

In a large bowl, beat the butter with an electric mixer on low speed until creamy. Gradually tip in the ground sugar and beat on medium high speed until light and fluffy. Add the egg yolks, one at a time, beating on medium-low until smooth and well blended. Beat in the vanilla. If the mixture looks somewhat curdled, increase the speed to high and beat a couple of minutes until smooth.

Poppy Seed Butter Cake

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Stir together the flour, baking powder, and ½ tsp salt in a medium bowl. Add one third of these dry ingredients to the butter mixture, beating on low speed. Then beat in half of the poppy seed-milk mixture, followed by another third of the dry ingredients, the rest of the milk mixture, and finally, the remaining third of the dry ingredients. Scraping the sides of the bowl as necessary, mix in each addition just enough to incorporate it into a smooth batter; overbeating can result in cake that is tough.

Beat the egg whites with a pinch of salt in another large bowl until they form soft peaks. Gradually add the remaining ¼ cup of white sugar and continue beating until stiff but not dry. Gently fold the whites into the batter.

Spoon the batter into the prepared pan and smooth the top. Bake for about 50 minutes, until golden-brown and a toothpick inserted into the center comes out clean. Let the cake cool in the pan on a rack for 10 minutes, then invert and cool completely.

If desired, spoon a little confectioner's sugar into a small strainer and dust the cake before serving.

Cook's notes:

Use the lesser amount of sugar, if you prefer, as I do, a not-too-sweet tea cake; use the greater amount (and confectioner's sugar, if desired) for a sweeter dessert cake.

The top of the cake may split as it rises in the oven. Don't worry; it won't show when the cake is inverted.

Oil-rich poppy seeds can turn rancid quickly; store leftover seeds in an airtight container in the freezer.

Zingulah

Sephardic donuts for Purim eaten by the Iraqi Jews
From *Mama Nazima's Jewish-Iraqi Cuisine*, by Rivka Goldman
Shared by Cantor Vera

Zingulah is one of desserts prepared for the holiday of Purim, which occurs in March. Although many desserts are served for this holiday, zingulah is usually my children's favorite. For best results, pour cold syrup over the warm zingulah; it cools and keeps the zingulah crisp.

Ingredients:

Dough

2 cups warm water
1 (¼ oz) package active dry yeast
1 tsp baking powder
1 Tbsp sugar
1 Tbsp honey
1 tsp salt
1 tsp ground ginger
½ tsp ground cinnamon
1½ cups all-purpose flour
2 cups whole wheat flour
2 Tbsp vegetable oil

Syrup

1½ cups water
1 cup sugar
½ cup honey
Juice of 2 large lemons
2 Tbsp rose water
½ tsp ground cardamom

Directions:

Combine the water, yeast, baking powder, sugar, honey, salt, ginger, and cinnamon in a large bowl. Stir in both flours and mix.

Heat the vegetable oil in a skillet over high heat. Reduce heat to medium, then pour tablespoons of dough with a circular motion to make spiral shapes. Fry until golden brown on both sides.

To make syrup: In a pot combine 1½ cups of water, the sugar, honey, lemon juice, rose water, and cardamom. Bring to a boil over low heat. Remove from heat and cool.

Pour the syrup over the zingulah while they are still hot. Serve immediately and keep the remainder in the refrigerator.

Savory Sensations

Egg Roll Hamantaschen

Adapted from Nina Safar @thekosherkitch

Shared by Trudy Zakin

Ingredients:

oil for the pan
3 cups coleslaw mix
1 tsp sherry wine
3 tsp soy sauce
1 tsp corn starch mixed with 2 Tbsp water
1-inch piece of ginger, shredded
Egg roll wrappers
2 green onions, diced, for serving

Directions:

Heat up pan with some oil, then stir in coleslaw mix. Add sherry and soy sauce and combine. Add corn starch mixture and stir together. Add ginger and combine. Heat through. Using a mason jar cut out circles in egg roll wrappers (1 egg roll wrapper yields 4 circles) Place a teaspoon of filling in center of circle; then, using water, wet the corners and pinch together creating a triangle hamantaschen shape. Place on greased baking sheet. Cook on 350°F for about 12 minutes until crispy. Serve with sweet chili sauce or duck sauce.

Tips & Tricks:

Add cooked chicken, beef, or tofu to the coleslaw mixture.



Beef Taco Hamantaschen

Adapted from Nina Safar @thekosherkitch

Shared by Trudy Zakin

Ingredients:

½ pound ground beef
1 package of taco seasoning
1 package of frozen ravioli dough pre-cut into circles, defrosted or 1 package of wonton wrappers

Directions:

Brown beef, then add taco seasoning. Cook for an additional 10-15 minutes. While the meat cooks, cut out circles of dough if using wonton wrappers and place onto slightly greased baking sheet. (If you are using pre-cut ravioli dough circles, place them on a slightly greased baking sheet.) Wet the dough with some water then place 1 tsp. of taco meat filling in center of each ravioli circle. Pinch the sides together, forming a triangle. If it won't stick together, wet it again. Bake at 350°F for 10 to 15 minutes until golden and slightly crispy. Serve them with all of your favorite taco toppings such as guacamole, salsa, and shredded cabbage.

Tips & Tricks:

Make this vegetarian by substituting Mexican-style veggie for the ground beef and sprinkle with shredded cheddar cheese before baking for 12-15 minutes.



