



Aunt Tilly's and Aunt Esther's Fruit Hamentashen

Makes approximately 30-40 cookies

PASTRY DOUGH:

Ingredients

- 3 eggs
- 1 cup granulated sugar
- ½ cup canola oil
- 1 Tbsp fresh orange juice
- ½ tsp. pure vanilla extract
- Rind of one medium orange, grated
- dash of salt
- 3 1/4 cups all purpose flour
- 1 tsp. non aluminum baking powder

Instructions

NOTE: I know I talk about playing with recipes from time to time... but FOLLOW THESE INSTRUCTIONS OR IT DOESN'T WORK!

Combine flour with baking powder, salt and orange rind. Using a food processor or heavy mixer, mix eggs, oil, orange juice, sugar and vanilla. Gradually add dry ingredients. The dough will be soft. Scrape it into oiled bowl and cover; refrigerated overnight so it firms up.

FILLING:

Ingredients

- 12 ounces dried California apricots, dice in food processor or by hand
- 12 ounce pitted prunes, dice in food processor or by hand
- 1 tsp. cinnamon
- 1/3 cup apricot or other flavor jam (don't use sugar free)

Instructions

Dice prunes and apricots, stir in jam and cinnamon to combine. This fruit filling will be thick.

ASSEMBLY:

Line cookie sheets with parchment paper or lightly oil them. Preheat oven to 375 degrees and adjust so the cookie sheets fit on the middle racks.

Divide dough into 4 pieces and keep it refrigerated except for the piece you're rolling. Roll each quarter of dough on a lightly floured board or pastry cloth into a 1/8" thickness. Using the top of a 4" glass dipped in flour, cut out circles.

Put a heaping teaspoon (walnut size) of the fruit filling in the center of each cookie, and pinch the dough around it so it forms a triangular shape. You can recombine the scraps of dough and roll them again to form additional circles. Bake 15-20 minutes until nicely brown. Cool on rack. These can be frozen between layers of waxed paper for up to three months.

Notes: I have a really cute circular ruffled cookie cutter that I use for these cookies - it makes them look a little fancy when I am in that kind of mood. And from time to time, I fill the hamentashen with a nice thick poppyseed filling...next year I might share that recipe too!!