

From Erin Sutherland

My recipe is from *Good Housekeeping Favorite Recipes: Cookies!* From 2004.

I like this recipe because of the lemon zest! I skip the prune filling recipe and use jelly instead. Probably why they tend to leak, but I like apricot and fig and it's easier to use jelly.

Pro tip: find a thicker jelly, not runny.



Hamantaschen

In Jewish homes, Hamantaschen are served for Purim. The three-cornered pastries can be made with either prune or poppy-seed filling.

PREP: 1 HOUR PLUS CHILLING BAKE: 12 MINUTES PER BATCH
MAKES ABOUT 42 COOKIES

2 cups all-purpose flour	1 large egg
3/4 teaspoon baking powder	1 large egg yolk
1/8 teaspoon salt	1 teaspoon vanilla extract
1 lemon	1 jar (17 ounces) prune butter
1/2 cup butter or margarine	(lekvar; about 1 1/2 cups)
(1 stick), softened	4 teaspoons packed light
2/3 cup granulated sugar	brown sugar

1. In medium bowl, stir together flour, baking powder, and salt. From lemon, grate 1 teaspoon peel and squeeze 1 teaspoon juice.
2. In large bowl, with mixer at medium speed, beat butter until creamy. Beat in granulated sugar until light and fluffy. Beat in egg, egg yolk, vanilla, and 1/2 teaspoon lemon peel until combined. Reduce speed to low and beat in flour mixture until combined. Divide dough in half. Wrap each half in waxed paper and refrigerate several hours or overnight.
3. Preheat oven to 375°F. Line two large cookie sheets with foil. In small bowl, stir together prune butter, brown sugar, lemon juice, and remaining 1/2 teaspoon lemon peel.
4. On lightly floured surface, with floured rolling pin, roll 1 piece of dough 1/8 inch thick; keep remaining dough refrigerated. With 2 1/2-inch round biscuit cutter, cut 20 rounds; reserve trimmings.
5. Spoon 1 teaspoon prune mixture into center of each round. To make triangular pocket, lift edge of dough at three points and pinch together partially covering filling. Place 1 inch apart on prepared cookie sheets.
6. Bake, 1 sheet at a time, 12 minutes, or until pastries are lightly browned. Cool 1 minute on cookie sheet on wire rack. With wide metal spatula, transfer to wire rack to cool completely.
7. Repeat with remaining dough, trimmings, and filling.

Each cookie: About 95 calories, 1 g protein, 17 g carbohydrate, 2 g total fat (1 g saturated), 16 mg cholesterol, 45 mg sodium.

Carlin Gayer

Carlin with daughter Lily, her mom Elaine, and her nieces Grace and Hope, from hamantaschen baking this year!

We used the King Arthur flour recipe: <https://www.kingarthurbaking.com/recipes/hamantaschen-recipe>