

Grammy Sheskin's Hamantaschen

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Sunday, 01 March 2009 14:31 - Last Updated Saturday, 18 April 2009 09:17

For the Jewish holiday of Purim, in early, really pre-, spring, we bake these triangular shaped cookies which are usually filled with sweetened poppy seeds. They are said to symbolize Haman's, the bad guy of the ancient Persian story, hat. If we take a more observant look...triangle filled with seeds...I believe we will see a more ancient fertility cookie. Grammy Sheskin and I have filled kitchen table with dough circles waiting to be filled and baked into yummy hummies.

- 1/4 cup butter
- 2 eggs
- 1 teaspoon vanilla
- juice of half an orange
- rind of whole orange
- 1/2 cup sugar
- 2 1/2 to 3 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

Mix eggs, butter, sugar, vanilla, juice & rind.

Add 2 1/2 cups flour, baking powder, salt and mix well. Add the last 1/2 cup, if needed to achieve cookie dough consistency. Roll offloured surface to 1/4 inch thick. Cut into 3 1/2 inch rounds with mouth of large glass. Add poppy seed filling or prune or jam of your choice. Fold three sides of the circle in and pinch the corners. You can use wet fingers to smooth out the surface. Brush with egg. Bake at 350 for 15-20 minutes.