

# Purim: Tradition tips its hat to Persian king

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## Fruit-Filled Hamantaschen

Makes about 40 cookies

### Dough:

- 1/4 cups unsalted butter (2 1/2 sticks; see note)
- 1/2 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1 tablespoon orange juice
- 2 1/2 to 3 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

### Filling:

- 1 cup chopped walnuts
- 3/4 cup granulated sugar
- 1/2 teaspoon vanilla
- 1/2 unpeeled lemon, quartered and seeded
- 1/2 unpeeled orange, quartered and seeded
- 1 tablespoon rum
- 2 dried figs, coarsely diced
- 1/2 teaspoon ground cinnamon
- 1/2 cup orange marmalade or apricot jam

**To make dough:** Beat butter and sugar until well-blended and fluffy. Add egg, vanilla and orange juice and continue to beat until smooth. A food processor is great for this.

Add flour, baking powder and salt to the dough; mix until a ball is formed. Wrap in plastic wrap and chill 2 to 3 hours or overnight.

**To make filling:** Place walnuts, sugar, vanilla, lemon, orange, rum, figs, cinnamon and marmalade in a food processor and pulse until chopped but not pureed. You should have about 2 cups. Set aside in refrigerator until dough is chilled.

Preheat oven to 375 degrees.

Roll out one-fourth of the dough on a lightly floured surface to 1/4-inch thickness. Cut into 3-inch circles. Place 1 teaspoon filling in the center of each circle.

Brush water around the edge of the circle with your finger. Pull edges of dough up to form a triangle around the filling and pinch 3 corners together, leaving a small triangular opening in center. Transfer to a greased cookie sheet. Bake 10 to 15 minutes, or until tops are golden.

**Note:** Use only real butter for this recipe.

**Note:** You can fill any leftover dough with chocolate chips.

Adapted from "The Foods of Israel Today"  
by Joan Nathan