

WRJ CENTENNIAL



Cookbook Collection
PURIM

The Oy of Cooking
Congregation Beth Shalom Sisterhood
Arlington, TX

Hamentachen

“Sisterhood’s 1997 Purim Carnival recipe.”
Makes 3 dozen cookies

Ingredients

¾ cup margarine, softened but not melted
1 cup sugar
1 egg
¼ cup orange juice
1 ½ tsp. vanilla
3 cups sifted all-purpose flour
1 tsp. baking soda
½ tsp. salt
Pie filling, such as prune, poppy seed, lemon, etc.

Directions

1. In a large mixing bowl, cream margarine and sugar together until fluffy. Add egg and beat well with mixer.
2. Stir in orange juice and vanilla and blend.
3. Add flour, baking soda, and salt.
4. Blend well. Refrigerate at least one hour.
5. Preheat oven to 375°F. Roll cold dough on floured board and cut into 3 inch rounds with cookie cutters.
6. Place one tsp. filling in center of each round, pinch side up to form triangle. Seal well.
7. Bake on ungreased cookie sheets about 10-12 minutes.

Note: Keep dough refrigerated when not using. After cutting rounds, refrigerate before filling and pinching.

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Sisterhood Serves.... And Serves

Sisterhood of Temple Rodef Shalom
Falls Church, VA

HAMANTASCHEN

4 c. flour
2 heaping tsp. baking powder
3/4 c. sugar
1/4 tsp. salt
4 eggs
1/2 c. oil plus 1 Tbsp.
Grated lemon rind

Prune Filling:

1 lb. prunes
1 orange, sliced, with rind
1/4 c. sugar (optional)
1 tsp. cinnamon
Rind and juice of 1 lemon
1/2 c. chopped walnuts

Poppy Seed Filling:

1 can poppy seed filling
1/2 c. chopped nuts
1 Tbsp. lemon juice
1 tsp. cinnamon

Sift dry ingredients into bowl; break eggs into the center. Add oil and lemon rind and stir well. Mix together and knead lightly. (Refrigerate for 1/2 hour or let stand at room temperature for about an hour before rolling.)

Roll out 1/8 inch thick; cut into 3 inch rounds and put heaping teaspoon of filling in center of each. Draw up two sides and then the third and pinch together. Bake on greased cookie sheet at 375° for about 20-25 minutes or until browned.

Prune Filling: Cook prunes and orange in small amount of water until tender. Chop together with remaining ingredients (remove orange rind first).

Poppy Seed Filling: Stir all ingredients together thoroughly.

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Cookbook Collection
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Knishes, Gefilte Fishes, and Other Jewish Dishes

Temple Israel Sisterhood
Tallahassee, FL

HAMANTASHEN

1 egg plus equal amount
of oil
1/4 cup sugar
1 tsp. baking powder
1 cup flour

filling of your choice
(suggestions: prunes, apples with cinnamon,
lekvar – prune butter, mohn – poppy seed)

Mix dough ingredients together until smooth. Roll dough out to 1/4 inch thick. Cut into 3-inch circles. Fill with whatever. Lift sides slightly and pinch the cookie into a triangle. Bake at 350 degrees until golden brown.

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Beth Elegant Cooking

Temple Beth El Sisterhood
Madison, WI

CHOCOLATE FILLED HAMENTASHEN

2 cups flour
2 tsp. baking powder
½ cup sugar
2 eggs, beaten

½ cup butter or margarine, softened
1 tsp. vanilla
Filling (see below)

Combine all ingredients except filling; blend well to make cookie dough. Roll thinly on lightly floured board. Cut into circles; place one tsp. filling in center; pinch up sides to form 3-pointed hamentash. Place on an ungreased cookie sheet. Bake at 350 for 20-25 minutes.

Filling:

6-oz. chocolate chips
½ cup sugar
1 T. milk

1 T. butter
1 tsp. vanilla
1 egg, beaten

Combine all ingredients except egg in a small saucepan. Cook over low heat until melted. Remove from heat; blend in egg.