

## Ozney Haman (Hamantashcen) – Recipe



There are many recipes for these Ozney Haman (Hebrew for hamantaschen), the cookie itself is basic but you can change different types of fillings, typically they are filled with poppy seeds, but of course you can fill them with chocolate, nuts or any other type of filling. These cookies are very typical to the holiday of Purim.

### Ingredients (did my best to convert to US measurements) for 35-40 hamantashcen

2 cups white flour (275 grams, 9.7 ounces)  
½ cup cornflower (65 grams, 2.3 ounces)  
1/5 tablespoon baking powder  
1 cup sugar powder (120 grams, 4.23 ounces)  
200 grams (7.05 ounces) cold butter in cubes  
1/4 cup (60 milliliter) cream for whipping (preferred 38% fat)  
Different fillings (poppy seeds, chocolate, nuts etc)



### Preparation



### Before we start

The secret to have perfect hamantaschen is **always to work with cold dough**. Cold, cold and then again, cold. When the dough is cold, it will be easier to work with it and fill it, it will also prevent the collies from opening up when baking, so after you make the dough, let it cool, it's even recommended to put it in the fridge or even in the freezer before you bake them, even bake them straight from the freezer.

## Fillings

You can fill the cookies with any kind of filling that you like, but its always better and easier to fill them with already made spreads such as chocolate spreads, nugget spreads, dates or peanut butter spreads. Traditionally, we fill them with poppy seeds mixed with chocolate. In order to make sure the cookies will not open while baking, don't fill them with too soft or very liquidly spreads, if the fillings feel too soft or too liquid, mix into it crushed nuts to make it thicker.

We first make the dough.

Place the flour, cornflower, baking powder and sugar powder in a bowl. Add cubes of cold butter and work it to a dough. Add the whipped cream and finish making the dough. If it feels too dry, you can add a tablespoon or two of whipped cream.

Wrap with plastic and put in fridge for at least 1 hour so the dough stabilizes.

Roll out the dough approximately ½ inch thick, cut circles (use the mouth of a glass, or a round cookie cutter), transfer the circles into a baking dish (baking pan), if it feels too soft, put in the fridge again before you start putting the filling.

Fill every circle with a spoon of your preferred filling. Close in a shape of a triangle, make sure it is closed enough not to open while baking and freeze or put in the fridge for at least an hour before you bake them.



Pre heat the oven to 180 Celsius (360 Fahrenheit). Bake for 14-18 minutes until golden. Remove and keep cold in a closed box. **Eat and enjoy!**



**ENJOY**