# Joan Nathan’s Chosen Hamantaschen

**BY JOAN NATHAN**

## INGREDIENTS

**FOR THE DOUGH**

- 2 ½ sticks unsalted butter or coconut oil, softened
- ½ cup sugar
- 1 large egg
- ½ teaspoon vanilla
- 1 tablespoon orange juice
- 2 ½–3 cups unbleached all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt

**FOR THE FILLING**

- 1 cup toasted walnuts
- ½ cup sugar
- ½ teaspoon vanilla
- ½ lemon, quartered and seeded
- ½ orange, quartered and seeded
- 1 tablespoon Triple Sec or other orange-flavored liqueur
- 2 dried figs, roughly chopped
- ½ teaspoon ground cinnamon
- ½ cup orange marmalade

## PREPARATION

### TO MAKE THE DOUGH

**Step 1**
Cream the butter or margarine with the sugar in a food processor or standing mixer.

**Step 2**
Add the egg, vanilla, and orange juice and continue to cream until smooth.

**Step 3**
Add 2 ½ cups of the flour, baking powder, and salt. Mix until the dough comes together, adding flour until the dough is pliable. It will be slightly sticky.

**Step 4**
Roll into a ball, using the remaining flour if needed, flatten, and wrap in plastic wrap.

**Step 5**
Refrigerate for at least 2 to 3 hours or overnight.

### TO MAKE THE FILLING

**Step 1**
Place all of the filling ingredients in a food processor and process until chopped but not pureed. You should have approximately 2 cups.

**Step 2**
Set aside until the dough is chilled.

### TO MAKE THE HAMATASCHEN

**Step 1**
Preheat the oven to 375 degrees and grease a cookie sheet.

**Step 2**
Fill a small bowl with water.

**Step 3**
Roll the dough out on a slightly floured board until it is ¼ inch thick. Cut into 3-inch circles.
Step 4
Place 1 teaspoon of filling in the center of each circle.

Step 5
To shape the hamantaschen, first brush water around the rim of the circle with your finger. Pull the edges of the dough up to form a triangle around the filling and pinch the 3 corners together, leaving a small opening in the center.

Step 6
Transfer to a cookie sheet and bake for 10 to 15 minutes or until the tops are golden.

Yield: Makes about 30 cookies

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