

Bakers Banquet



Cinnamon Bun Hamantashen

Makes about 24 cookies

For the Dough

- 1 stick butter
- 1/4 cup granulated sugar
- 1/3 cup brown
- 1 teaspoon vanilla
- 2 eggs
- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon kosher salt

For the Filling

- 1/3 cup brown sugar, firmly packed
- 1 teaspoon cinnamon
- 1/2 cup raisins
- 1/2 cup pecans pieces, toasted (optional according to my son)
- 1/4 cup unsalted butter, softened

For the Icing

- 1 cup confectioners sugar
- 1/2 teaspoon vanilla extract
- 2 tablespoons water, or as needed
- 1/8 teaspoon kosher salt

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Directions:

For the Dough:

Preheat oven to 350° F. Prepare 2 baking sheets with parchment paper.

In the bowl of a standing mixer, with the paddle attachment, cream the butter and the sugars together until fluffy. You will need to scrape down the bowl. Add the vanilla and eggs and beat until smooth. Scrape down the bowl again. Add the flour, baking powder, and salt and mix until combined. Press the dough together to form a ball and flatten into a disk.

Wrap in plastic wrap. Refrigerate while you make the filing.

For the Filling:

Toast the pecans in the oven for 4-5 minutes

In medium bowl add the brown sugar, cinnamon, raisins, pecans and butter. Mix the ingredients together with a wooden spoon. (I used my hands which worked much better and was easier - you can even use disposable gloves.) Set aside

To Form the Cookies:

On a lightly floured surface roll out the dough to about a 1/4 inch thick. Cut circles out with a 3 inch round cookie cutter or a glass. With a spatula or pastry scraper, pick up each circle and place on prepared cookie sheet.

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Bring all the dough scraps together and roll out again, repeating the process until you've used up all the dough. Place 1 teaspoon of the filling into the center of each circle, and pinch corners closed to form a triangle. If you are having trouble getting your corners to stick together, dampen your fingers with water and try again. (see note about fillings)
Bake for 12-14 minutes, until the bottoms start to turn light brown. Transfer to a cooling rack.

For the Icing:

Put the confectioners sugar into a small bowl. Add the vanilla. Add the water and stir. You are making a soft pourable glaze. If you need more water to do this, add the water a teaspoon at a time, stirring the mixture well in between each addition. When the hamantashen are cool, pipe the icing onto each cookie, or you can use a fork to drizzle the icing over each cookie. (see note about piping icing)

Notes

- If you are using a different filling such as prune butter, or apricot butter, only use 1/2 teaspoon of filling, otherwise the filling will run. In this case, less is more! Jam will usually leak no matter what. I have heard that the brand Bonne Maman is thicker and will not leak out of the pastry as much.
- You can make a pastry bag from a Ziplock bag if you want to pipe the icing. Fill the Ziplock bag with the icing. Push it all to one corner so it forms a triangle. Make a small cut in the corner and use as a piping bag.