**Hamentaschen or**

**Haman’s Pockets Biscuits**

*A traditional Jewish biscuit for Purim: triangular cookies filled with prunes or poppy seeds said to represent Haman's three-cornered hat. A traditional Jewish biscuit made by encasing a fruit filling with a citrus-infused pastry. This recipe includes how to make the fruit filling, but if you're short of time, susbtitute in jam.*

Ready in **50 mins**

Ingredients

Makes: **36**

* 340g pitted prunes
* 260g dried apricots
* 3 eggs
* 200g caster sugar
* 125ml rapeseed oil
* orange, zested
* 500g plain flour
* lemon, zested x1
* teaspoons [baking](http://allrecipes.co.uk/recipe/19818/prune-and-apricot-hamantaschen.aspx) powder x2
* tablespoon lemon juice x 1
* 60g chopped walnuts
* 65g caster sugar or to taste

*Preparation method*

Prep: **20 mins** | Cook: **30 mins**

1.

Place prunes and apricots into a large pot filled with water and bring to a rolling boil over high heat. Cook the fruit uncovered, stirring occasionally, until the fruit is tender, about 15 minutes. Drain fruit in a colander and [mash](http://allrecipes.co.uk/recipe/19818/prune-and-apricot-hamantaschen.aspx) together in a bowl using a fork. Set aside.

2.

Preheat oven to 180 C / Gas 4.

3.

Whisk eggs, 200g sugar, oil, lemon zest and orange zest together in a bowl and set aside. Sieve flour and baking powder together in a large bowl. Stir in the egg mixture, kneading with hands until the dough comes together. Roll out dough to about 5mm in thickness on a lightly floured surface. Cut circles out using a biscuit/pastry cutter or the rim of a [drinking](http://allrecipes.co.uk/recipe/19818/prune-and-apricot-hamantaschen.aspx) glass.

4.

Mix prune and apricot mixture, lemon juice, walnuts and 65g sugar in a bowl. Place a tablespoon of the filling in the centre of the circle. Pinch the edges firmly together to create a triangle, leaving the centre open to expose the filling. Repeat with the remaining circles.

5.

Bake in the preheated oven until golden brown, about 20 minutes. Cool on trays for 10 minutes before removing to cool completely on a wire rack.

[](http://www.google.co.uk/imgres?q=purim&hl=en&safe=off&gbv=2&biw=1466&bih=785&tbm=isch&tbnid=l-nxY_HyHyeJXM:&imgrefurl=http://www.ohnuts.com/blog/2010/01/purim_2010.html&docid=7eTLs06grG7FmM&imgurl=http://www.ohnuts.com/blog/Purim2110.jpg&w=347&h=346&ei=S5XgTtzKHIaV8QPRvqTJBA&zoom=1)[](javascript:void(null);)