

Hamantaschen Recipes

Pita and Hummus Hamantaschen



Ingredients:

- 1 package active dry yeast ($\frac{1}{4}$ oz or 2 $\frac{1}{4}$ tsp)
- 1 tbsp granulated sugar
- 1 $\frac{1}{4}$ cups warm water (110° F)
- 1 tbsp extra virgin olive oil plus more for drizzling
- 1 tsp salt
- 2.5-3 cups bread flour
- 9 tbsp hummus
- Sesame seeds za'atar and toasted pine nuts for garnish

Instructions:

1. To make the pita, place the yeast, sugar and warm water in the bowl of a stand mixer with hook attachment. Let sit for 5-10 minutes until foamy (if it doesn't form, your yeast is dead or the water was the wrong temperature.)
2. Add the oil and salt and gradually add 2 $\frac{1}{2}$ cups flour with the mixer on low speed. Then turn the speed up to medium-high and mix for 6-8 minutes. Keep adding flour until dough is smooth and elastic and slightly sticky. Do not add too much flour.
3. Clean out the bowl and place dough in the clean bowl coated with oil, cover with a towel or plastic wrap, and let rise in a warm spot for 2 hours, or until doubled in size.
4. When the dough is ready, divide the dough into 9 equal sized balls. Place balls on a clean surface, cover lightly with plastic wrap, and let rise 30 more minutes.
5. Now it's hamantaschen time! You can also totally make normal pita.
6. Preheat oven to 500 degrees F and line two baking sheets with parchment paper.
7. Flatten the balls into $\frac{1}{2}$ inch thick circles with a rolling pin or your hand. Place a tablespoon of hummus in the center of each circle, and fold in 3 sides and pinch together to make a triangle. Sprinkle with sesame seeds, place 1-inch apart on baking sheets, and bake for 5 minutes, until puffy and cooked through. Do not overcook. Let cool slightly, garnish with pine nuts, za'atar and olive oil and eat!!

Author: Amy Kritzer