

DAILY LIVING



BY MELINDA STRAUSS

The Most Colorful Of Hamantaschen

You know the feeling you get when you have an idea in your head and when you finally execute it, it actually works?!? Yeah, that's how I feel right now. When my sister and I first started talking about rainbow hamantaschen a year ago, I thought there had to be a recipe already out there on some amazing blog, but when I started searching, I found nothing. Nothing! That got me very excited because I knew I had something great...so now I just had to get it done and do it right.

I had seen a recipe for multicolored Pinata Cookies that looked so beautiful and that gave me the idea for how I wanted to create the rainbow layers for my hamantaschen. Fool proof? Absolutely! The layers don't have to be perfect and you can use any colors you want so there's really no way to ruin these.

The best part is that these rainbow hamantaschen worked on the first try and not one opened while baking.

So now, without any further ado, here are my show stopping rainbow hamantaschen and the step-by-step pictures of the process!

Have a fun and Happy Purim!

Rainbow Hamantaschen

makes 4 dozen cookies

2 cups (4 sticks) unsalted butter or margarine

$\frac{3}{4}$ cup sugar

8 oz. coconut milk or whipping cream

6 cups all-purpose flour

1 tsp vanilla extract

$\frac{1}{8}$ tsp each red, orange, yellow, green, blue and purple gel food coloring. Do not use liquid food coloring as it will be too sticky

1 egg, whipped (or cold water if you want this recipe to be completely egg free)

1 cup filling of your choice (apricot jam, raspberry preserves, chocolate chips, chocolate hazelnut butter, etc.)

In a stand mixer, beat together the margarine and sugar, then add the coconut milk (or whipping cream) and vanilla extract. You can use coconut oil in place of the margarine, it's a 1:1 ratio. Just note that your hamantaschen will taste like coconut because of the oil. The coconut milk in this recipe does *not* make the hamantaschen taste like coconut. Once everything is combined, slowly add the flour until well incorporated.

Divide the dough into six equal size pieces. It's okay if they are a little bit off since you will be layering them later anyways.

Place an $\frac{1}{8}$ of a teaspoon of food coloring on to each piece of dough. At this point, you can choose to do all six colors of the rainbow or you can have fun with just a few.

Wearing gloves, knead each piece of dough to work the col-

or in. This was definitely the most tedious part but totally worth it! But you definitely want to wear those gloves; otherwise you will have rainbow hands to go along with your rainbow hamantaschen.

Line a 9"x4" loaf pan with a large piece of plastic wrap that hangs over the edges of the pan, then split each piece of dough in half. Starting with one of the red balls, flatten out the piece of dough to the size of the pan with your hands and place it on the bottom.

Do the same thing for each remaining color, then begin with the red again so you end up with two layers of rainbow dough.

remove the excess scraps. Keep those scraps to create tie-dyed hamantaschen.

Fill the center of each rainbow circle with around one teaspoon of the filling of your choice. You might be tempted to overfill your hamantaschen because you think it will taste better but don't do it! Those hamantaschen will just open while they bake.

Brush the edges of the circles with the whisked egg, then pinch together the edges to create a triangle.

Bake each sheet of hamantaschen for 10-12 minutes, until lightly golden brown on the bottom.

Transfer the hamantaschen to a wire



Lightly press down on the dough to make sure the layers are all touching.

Wrap the dough in the plastic wrap and freeze it for 30 minutes. You can make this dough ahead of time and freeze it for up to 3 months.

When you are ready to make the hamantaschen, preheat the oven to 375° degrees F. and line two baking sheets with parchment paper.

Remove the dough from the freezer and set it on the counter to warm up slightly for 5 minutes.

With a sharp knife, slice the rainbow dough into $\frac{1}{8}$ inch thick slices. The slices don't have to be perfect but you definitely don't want them to be too thick since each slice will become a hamantaschen.

Place the rectangles of rainbow dough on the parchment-lined baking sheets. Cut each rectangle with a circle cookie cutter and

rack to cool completely.

And there you have it! Beautiful rainbow hamantaschen that look like art.

Melinda Strauss is a food blogger, wife and mother of two from Woodmere, New York. Inspired by her passion for unordinary recipes and unique flavors, Melinda pushes the boundaries of kosher cooking on her blog, Kitchen-Tested.com. As a self-taught culinary aficionado, Melinda develops recipes for kosher food brands, teaches food demonstrations and writes freelance articles for magazines and websites. She has also helped implement programming and workshops for the kosher food blogging community. Melinda hopes to inspire her readers by adding fresh twists to simple recipes and bravely using unusual ingredients in an accessible way. You can visit Melinda on her blog Kitchen-Tested.com to see illustrated, step-by-step recipes and stories.

