



**Enjoy Learning the Secrets of *Hamantaschen*...and Eating them too!**

1. *Hamantaschen* are eaten in remembrance of the great hidden miracle of Purim. A *hamantasch* is essentially a cookie whose filling is hidden inside the dough, just as the miracle of Purim was hidden under the guise of nature.
2. We eat *hamantaschen* on Purim, a sweet cookie named after the bitter Haman, to symbolize the *v'nahafoch hu* -- the "turnabout" -- of how Haman and his evil actions turned into the source of sweetness and nourishment for Jewish survival.
3. Nowadays, *hamantaschen* are filled with all types of jellies, jams, and even chocolate. However, originally they were filled with either sesame or poppy seeds, designed as another method of fulfilling the custom of eating seeds on Purim. Therefore, *hamantaschen* are effectively pocket pastries filled with poppy seeds. In Yiddish, poppy seeds are called "*mohn*," and pockets are called "*taschen*," revealing the source of the name *mohn-taschen*.
4. The word *tash* in Hebrew means to "weaken." On Purim, we specifically eat the pastry *hamantaschen* because it means "Haman became weakened." This commemorates G-d saving us by weakening Haman during the time of Purim, and in addition expresses the wish that G-d should always save us by weakening the Haman's of every generation.
5. The three-sided shape of hamantaschen represents the three patriarchs, Abraham, Isaac and Jacob, whose merit helped saved the Jews on Purim by causing Haman to become "*tash*," weakened.

For further reading please follow the link below:

[http://www.chabad.org/kabbalah/article\\_cdo/aid/1764215/jewish/Mystic-Purim-Pastries.htm](http://www.chabad.org/kabbalah/article_cdo/aid/1764215/jewish/Mystic-Purim-Pastries.htm)

## Hamantaschen Recipe

*Makes about three dozen*

- 4 eggs
  - 1 cup oil
  - 1 1/4 cup sugar
  - 2 teaspoons vanilla
  - 3 teaspoons baking powder
  - 5 1/2 to 6 cups flour
  - 1-2 small jars baked good filling
1. Preheat your oven to 350 degrees.
  2. Mix together eggs, oil, sugar, and vanilla.
  3. Add baking powder and flour.
  4. Knead until smooth.
  5. Roll out very thin (1/8 inch if you can) on a floured board.
  6. Cut out circles with a drinking glass.
  7. Put a dollop of filling in the center of each circle.
  8. Fold in three sides over the filling to make a triangle with filling showing in the center.
  9. Bake at 350 degrees for 15 minutes on a greased cookie sheet.