

# Brown Sugar Apple Hamanthashen

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- DOUGH:**
- 2 cups plain flour
- ½ cup white sugar
- ½ cup cold butter
- 1 egg
- 1 teaspoon vanilla
- Pinch of salt
- FILLING:**
- 4 Granny Smith apples, peel and thinly sliced
- ½ cup brown sugar
- 1 ½ teaspoon cinnamon
- 1 tablespoon lemon juice
- Pinch of salt
- 1 ½ tablespoons plain flour

## Equipment:

- Metric measuring cups and spoons
- Chopping board
- Cook's knife
- Kitchen Aid electric stand mixer
- Mixing bowls
- Peeler
- Wooden spoon or spatula
- Cling wrap
- Rolling pin
- Round cookie cutters
- Baking paper
- Baking trays

## Method:

1. **Dough:** Place the flour, white sugar, salt and cold butter into the bowl of the stand mixer. Beat together until light and fluffy.
2. Next, add the egg and vanilla and continue to beat until it forms a ball of rough ball of dough. (If it's too dry, add a tiny bit of cold water).
3. Place your ball of dough onto a piece of cling wrap and wrap to cover. Chill dough for 30-60 minutes in the fridge.
4. While the dough is chilling, prepare your filling.
5. **Filling:** Place thinly sliced apples in a mixing bowl. Sprinkle with brown sugar, cinnamon, salt and lemon juice. Gently stir to coat. Let the apples sit for 20 minutes for flavours to absorb.
6. Stir flour into apple mixture and drain any excess liquid.
7. **Assembly:** Gently roll out your dough between 2 sheets of baking paper to 5mm. Use a scone cutter to cut out circles.
8. Fill with 1 teaspoon of apple mixture. Fold with overlapping corners to create a triangular shape. Place on a tray and chill for 15 minutes.
9. Brush with egg wash and bake in 180C oven for 12-15 minutes until golden.
10. Serve and enjoy. Happy Purim! 😊