

GOURMET COCKTAIL HAMENTASCHEN

Alison Gutwaks, a private chef and cooking instructor based in Columbus, Ohio, combined both the food and drink aspects of Purim in her cocktail-inspired hamentaschen that she sells on Etsy along with her gourmet chocolate babka. Made with real alcohol and liqueur, these hamentaschen are kosher pareve, certified by Buckeye Kosher (www.buckeyekosher.org).

Alison's cocktail hamentaschen collection includes the following flavors:

Mojito (recipe follows), **Cosmo**, **Tequila Sunrise**, **Whiskey Sour**, **Piña Colada**, **Strawberry Daiquiri**, **White Russian**, **Moscow Mule**, **Sangria**, **Appletini**, **Bloody Mary**, **Almond Joy** and **Brandy Alexander**.

Each box comes with a dozen hamentaschen containing a variety for \$21. All orders must be in by Friday February 19th to arrive in time for Purim.



Alison can be contacted on Instagram @alibabka or through her website www.alibabka.com.
Link to order the hamentaschen: etsy.me/3b8VP9U

Mojito Hamentaschen

Yield: 2½ dozen hamentaschen

FOR THE DOUGH:

- 2 cups flour
- ¾ teaspoon baking powder
- ¼ teaspoon kosher salt
- ½ cup (1 stick) non-dairy butter substitute, softened
- ¾ cup sugar
- 1 egg + 1 egg yolk (reserve the egg white for assembling the hamentaschen)
- 1 teaspoon vanilla extract
- 1-1½ teaspoons peppermint oil
- 2 tablespoons minced fresh mint leaves or 1 tablespoon dried mint leaves
- Raw sugar

FOR THE FILLING:

- 1 cup sugar
- ¾ cup fresh lime juice
- ¼ cup non-dairy butter substitute
- ¼ cup corn starch
- 2 tablespoons rum
- 1 tablespoon lime zest
- 2 eggs

1. To make the dough, combine flour, baking powder and salt. In the bowl of a stand mixer, beat butter and sugar until creamy and fluffy. Add egg, egg yolk, vanilla, peppermint oil and mint leaves and mix until combined. Slowly add in flour mixture and beat until just incorporated. Divide dough in half, wrap each half in plastic wrap and refrigerate for several hours or overnight.

2. To make the filling, add sugar, lime juice, butter, corn-starch, rum and lime zest to a saucepan over medium-high heat. Stir until butter melts and sugar starts to dissolve. Beat eggs in a separate bowl. While whisking, slowly pour some of the lime juice mixture into the eggs to temper them, then pour egg mixture into the saucepan. Continue to whisk constantly until mixture starts to boil and thicken, about 1-2 minutes. Pour into a bowl and refrigerate until cooled completely.

3. Preheat oven to 375°F and line 2 large baking sheets with parchment paper. Lightly flour a work surface and roll dough to about ¼-inch thickness. Use a small glass to cut rounds. Beat the remaining egg white. Fill the rounds with curd and lightly brush the edges with egg white. Lift the bottom and pinch the two corners, then pinch the top to make the third corner. Brush the outside with egg white and sprinkle with raw sugar. Bake for about 12 minutes until lightly browned.