

# Cranberry-Sage Hamantaschen

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## Recipe

### Cranberry Filling:

- 1 12 oz. package fresh cranberries
- 1 ¾ cup white granulated sugar
- 1 ¼ water
- Rind of one naval orange
- ½ tsp. ground cloves
- 1/3 cup currants (raisins)
- 1 cup canned pineapple tidbits

Bring water, sugar, and orange rind to a boil and continue to boil for about 10 minutes, until mixture is syrup-like. Add cranberries and currants and cook, over a medium-high flame, for an additional 5 minutes, or until berries pop. Remove from heat and add pineapple and pecans. Stir well. Pour into serving bowl and refrigerate overnight.

### Dough/Hamantaschen:

- ¾ cup oil
- 1 cup white granulated sugar
- 3 eggs
- ¼ cup orange juice
- 4 ¾ cups sifted all-purpose flour
- 2 tsp. baking powder
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 tsp. orange extract or liquor
- 1 bunch fresh sage, about 1/3 cup, finely chopped
- Cranberry Conserve for filling

Preheat oven to 375°.

Combine sifted flour and baking powder and set aside.

In a mixer, blend oil, sugar, and salt on starting on low speed, gradually increasing speed to high, until creamed. Add eggs one at a time and continue beating until well blended. Add a little bit of the flour to thicken the mixture. Add orange juice slowly, alternating with the rest of the flour. Add vanilla and orange extract and beat until well combined. Finally, add the chopped sage and beat until well incorporated into the dough. Place dough in refrigerator for one hour, or until firm enough to work with.

When dough is firm enough to work with, remove from refrigerator roll out until dough is about 1/8" thick. Cut out the dough with a 3 " round cookie cutter. Place the cut cookie dough rounds on a baking tray lined with baking paper and fill with a TBS. of cranberry conserve in the center (you can add a little more if you like). Fold the dough around the filling to make a triangular shape- if you know how to make hamantaschen you should already know how to do this. You can paint the inside edge of the dough with light egg-wash if you need to keep the folds sticking. Bake for 10-12 minutes, turning half way through baking.