

Sweet Tamales for Purim
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Recipes from Sweet Tamales for Purim

**Caution: Baking and cooking activities should be supervised by an adult. See safety rules, below.*

Rebecca's Hamentashen

4 eggs

1 ¼ cup of butter, softened

1 cup sugar

2 teaspoon vanilla

3 teaspoon baking powder (Not baking soda!)

5 cups flour

Fruit jam or preserves

Combine flour and baking powder.

Combine eggs, butter, sugar, and vanilla.

Once thoroughly mixed add flour and baking powder mixture to the egg mixture.

Knead dough until all the lumps are gone.

Use a rolling pin to flatten the dough. You do not have to use the whole batch at one time. You can divide the dough in sections, especially if you are working with a friend!

Once the dough is rolled out to ¼ inch or less, use a round cookie cutter to make circle shapes. Drop in a bit of fruit filling and pinch three corners to make a triangle shape.

Place on greased cookie sheet and bake for 15 minutes at 350 degrees.

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Luis' Sweet Tamales

10-12 Corn husks, dried (available in packages)

½ cup butter, softened

5 tablespoons of sugar

1½ cup of water, warm

1½ cups Masa harina (available in packages)

1 tsp cinnamon

1/4 cup of raisins

¼ teaspoon baking powder (Not baking soda!)

Pinch of salt

Soak husks for at least an hour until soft.

Beat butter and sugar together in a bowl. Use a mixer if available.

Add Masa Harina, baking powder, water, and salt. Mix well.

Place softened husks on paper towels and pat dry.

Spread approximately 3 teaspoons of dough into a square on each husk (smooth side up) to a thickness of ¼ inch. Fill with 8-10 raisins and sprinkle with cinnamon. Fold the husk to wrap the tamale dough around the raisin filling. Tie with a thin piece of husk.

A tamale steamer is called a Tamalera. You can also use a metal colander in a large pot. Water should be filled below the steamer rack or metal colander. Tamales should be placed standing up. Once the water is hot, tamales should be steamed for about 45 minutes.

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If the tamales do *not* stick to the husk they are done. Once done, remove the pot or steamer from the stove and let the tamales cool.

***KITCHEN SAFETY RULES**

Always have adult supervision.

Wash your hands before preparing to cook or bake.

Prepare foods on a clean surface.

Don't use a sharp knife or electric appliance without permission.

Always use padded safety gloves or oven mitt to take hot foods out of the oven or off of the stove. **NEVER pull or grab a steamer or pot from the stove or baking pan from the oven.**