

How To Celebrate PURIM IN YOUR HOME



“And Who Knows If It Wasn’t For Such A Time As This...”

(Book of Esther Ch. 4:14)



PURIM - The Holiday that Jews have celebrated for 2500 years marks the defeat of Haman, from the nation of Amalek, who is set on destroying the Jewish people. His evil plot is set in motion when King Ahashverosh of Persia (modern day Iran) enables him to do as he wants with “these strange people.” The date for rounding up the Jews and slaughtering them is set for the 14th of the Hebrew month of Adar. This date was picked at random, from a “PUR”, the Hebrew word for “lottery”.

Many miracles happen in the story showing God’s control of events “behind the scenes.” (God’s name is never mentioned in the Book of Esther. He is “hidden”- yet, forever present!)

Esther, the Jewess (whose Hebrew name is Hadassah), becomes the Queen of Persia, after being picked by King Ahashverosh from many other candidates vying for the position. Mordechai, her uncle, is a leader in the Jewish community who hears of Haman’s evil plot to kill the Jews. In distress, he challenges Esther to **Save Her People**. That she, as Queen, is in a unique position to accomplish what no one else can do.

Mordechai’s resounding words ***“And Who Knows if it Wasn’t for Such a Time as This...”*** is the eternal message that every one of us must answer. When God calls- ***we must answer***. We must rise above our own personal comfort and do what is expected of us. We Must Meet The Challenge!

Esther’s courage enabled her to confront Haman and expose him to the King. Thus, saving the Jewish people, and forever changing the course of history.

On the holiday of PURIM, Jews around the world observe the miracle by reading the Book of Esther and celebrating with joyous festivities and meals, including eating the delicious Hamantaschen cookie also known in Hebrew as “Oznay Haman/Haman’s Ears” (recipe attached). In addition, each person (family) sends gifts of food to their friends and neighbors, along with giving charity to the poor. This year, the holiday will be celebrated on March 16/17.



“The Jews had Light and Gladness, and Joy and Honor.”

(Book of Esther Ch.8:16)

Hamantaschen Recipe

Ready for something new and sweet that is filled not only with love, tradition and faith - but filled with delicious fillings? Try this free Hamantaschen recipe and start a new tradition in your home!

Hamantaschen With Chocolate Dough

By Miri Rotkovitz / the Spruce Eats • thespruceeats.com



PREP: 30 Mins
COOK: 12 Mins
DOUGH CHILLING TIME: 15 Mins
TOTAL: 57 Mins
SERVINGS: 12 Servings
Yield: 48 Cookies

Nutrition Facts (per serving)

219 Calories
6g Fat
37g Carbs
4g Protein



Cocoa powder gives this unique hamantaschen dough a delicious chocolate flavor and cookie-like crunch that complements a wide range of fillings. It's also easy to work, so it's a good choice if you've got little helpers in the kitchen.

Depending on the chosen filling, these can be on the sweet side, so you can opt to make mini hamantaschen with this recipe. If you don't have a small round cookie cutter, a demitasse cup or small juice glass will do the trick.

INGREDIENTS

1/2 cup (113 grams) unsalted butter, softened to room temperature

1/2 cup (100 grams) granulated sugar

1/4 cup (50 grams) light brown sugar, packed

1 large egg

1 teaspoon vanilla extract, or vanilla paste

1 3/4 cups (210 grams) all-purpose flour

1/2 cup (45 grams) cocoa powder

1 teaspoon baking powder

1/4 teaspoon salt

High-quality white chocolate chunks, or assorted fillings of your choice (e.g., raspberry or other jam, Nutella, or chocolate peanut butter)

Steps to Make It



- 1** Cut the butter into small chunks and place in a large bowl with the sugars. Using a stand mixer or handheld electric beaters, cream together the butter and sugars.
- 2** Add the egg and vanilla and continue beating until light and fluffy - about 1 minute more. Set aside.
- 3** In another bowl, whisk together the flour, cocoa, baking powder, and salt.
- 4** Add the flour to the butter mixture and beat on low until the ingredients are well-mixed and the dough begins to gather into a ball.
- 5** With clean, dry hands, knead the dough briefly in the bowl, then form into a disk. Wrap the dough in plastic or parchment and chill for at least 15 minutes.
- 6** While the dough is chilling, preheat the oven to 350 F/180 C. Line 2 baking sheets with parchment paper and set aside.
- 7** Divide the dough into quarters. Shape 1 piece into a flat disk, and place it between 2 pieces of parchment or wax paper on a hard, flat work surface.
- 8** Roll out the dough until it is about 1/8-inch thick. Remove the top sheet of parchment and set aside to use when rolling out the rest of the dough.
- 9** Using a demitasse cup or small round cutter, cut out as many dough circles as possible, and transfer them to the parchment-lined baking sheets. Repeat with the remaining dough, gathering and re-rolling any scraps to yield as many circles as possible.
- 10** Spoon about 1/2 teaspoon of your favorite filling onto the center of each round (more if you cut larger dough circles).
- 11** Gently fold up the sides of the dough to partially cover the filling and form a triangle shape. Pinch the corners of the dough together to seal.
- 12** Bake the hamantaschen in the preheated oven until firm, about 10 to 12 minutes.
- 13** Remove from the oven and transfer the hamantaschen to a wire rack to cool.



EMUNAH is one of Israel's leading social service and humanitarian aid NGO's. Established in 1935 to provide emergency housing and care for Jewish refugee children from Europe and Arab countries, **EMUNAH** has grown into a diverse network of over 160 programs including: child care centers; residential youth villages and homes; schools; trauma counseling centers and, family advocacy services. **EMUNAH** is the proud recipient of the "Israel Prize" awarded by the Israel Government in recognition for our "Impact on the people and society of Israel."



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