

HAMANTASHEN COOKIE RECIPE

2 Stick butter - softened
2 cups sugar
2 large eggs
2 tsp. vanilla
4 tsp. baking powder
4 cups of wheat flour or 2 cups white flour and 2 cups wheat flour

Filling: fruit butters, jam, pie filling, apricot preserves etc.
Traditional fillings are: poppy seed and prune

Cut butter into sugar. blend thoroughly. Add eggs and blend thoroughly.
Add flour, 1/2 cup at a time, blending thoroughly between each. Put the batter in the refrigerator overnight or at least a few hours. Roll it out to about 1/4 inch thickness and cut circles with a cookie cutter or use a drink glass. Put tablespoon of filling in the middle of each circle. Fold up the sides to make a triangle, overlapping the sides as much as possible so only a little filling shows through the middle. Bake at 375 degrees for about 10-15 minutes, until golden brown.

