

HAMANTASHEN COOKIE RECIPE

2 sticks margarine- 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: Use apricot preserves or you can use any fruit butters, jam, or pie fillings. 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 then cut circles with a cookie cutter or use a drinking glass. Put a 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.