

HAMENTASHEN

Susie Drazen

(I got this recipe from my mother, Sonya Alpert, who got it from her mother, Gertie Malmon)

INGREDIENTS

1 c. margarine (I always use pareve!)	1/2 t. salt
1 1/2 c. sugar	1 T. lemon juice
1 t. vanilla	2 cans Solo filling (or filling of your choice.)
1 t. baking powder	Yields approximately 5 dozen hamentashen
3 eggs	
4 c. flour (can add another cup)	t: teaspoon T: tablespoon c: cup

INSTRUCTIONS

Combine flour, baking powder & salt. Mix together and set aside.

Cream margarine & sugar together until fluffy. Add vanilla, eggs and lemon juice, and beat together.

Add dry mixture to wet ingredients, mix thoroughly to create a stiff dough.

If dough is not stiff enough, stir in up to one more cup of flour. Chill for 30 minutes.

Separate dough into six portions.

On a lightly floured surface, roll one portion of dough out to 1/4 inch in thickness.

Cut into circles using a cookie cutter or the rim of a drinking glass.

Place cookies 2 inches apart onto parchment paper covered cookie sheets.

Spoon or pipe about a teaspoon of filling into the center of each one.

Pinch the edges to form three corners.

Lightly brush with egg wash.

Bake for 15-17 minutes at 350 degrees, remove to cooling racks.

Ess gezondt (b'tayavon!) and happy Purim.