

WHAT'S COOKING?

Hamentashen

Yield: 2 dozen

INGREDIENTS

3/4 cup margarine, softened

3/4 cup sugar

1 large egg

1 teaspoon grated lemon zest

1 teaspoon vanilla

1/4 teaspoon salt

1 drop water

Your favorite filling (cherry, apricot, chocolate, poppy seed...)

sugar, for sprinkling

2 1/4 cups flour



DIRECTIONS

1. Cream margarine in mixer bowl.
2. Add sugar and beat till fluffy.
3. Beat in egg, lemon peel, and vanilla.
4. Add in flour and salt.
5. Beat in water a few drops at a time until dough starts to come away from sides of bowl.
6. Place dough in a 2-quart size bag and form into a flat disk.
7. Refrigerate for a minimum of 2-3 hours / max of 2-3 days.
8. Roll dough an 1/8-inch thick on a lightly floured surface.
9. Using a round cookie cutter or top of a cup, cut out circles.
10. Spoon your favorite filling onto the dough circles.
11. Place on a cookie sheet lined with baking paper.
12. Sprinkle a small amount of sugar on top of each one.
13. Bake at 350°F for 12-15 minutes or just starting to turn pale golden.