



Hamantash Cookies

Source: Barbara Rolek,
<https://www.thespruceeats.com/jewish-hamantaschen-cookies-recipe-1136141>

Total: 45 mins **Prep:** 30 mins
Cook: 15 mins **Yield:** 2 dozen

Ingredients:

1 c Sugar
1 $\frac{1}{3}$ c Margarine or unsalted Butter, room temperature
2 lg Eggs, room-temperature)
6 T Water
 $\frac{1}{2}$ t Vanilla Extract
4 c All-Purpose Flour
Fillings of choice, fruit jellies, Nutella, chocolate, etc

Directions:

Cream together sugar and margarine. Add eggs and cream until smooth. Stir in water and vanilla. Add flour, mixing until dough forms a ball. Wrap in plastic and refrigerate a few hours.

Heat oven to 375^o F. Line baking sheets with parchment paper.

Pinch off walnut-size pieces of dough and roll into a ball. Press ball between two pieces of waxed paper and transfer to the prepared baking sheets spacing about 1 inch apart.

Place about 1 teaspoon of filling in the center of each circle of dough. Pinch to form a three-cornered hat.

Bake about 15 minutes or until just starting to brown.

Using a thin spatula, carefully remove the cookies to a wire rack to cool completely.

Store cookies in a tightly covered container.