

## Hamantaschen

*From the Kitchen of: Mary Frank*

Cream Together:        ½ cup unsalted sweet butter  
                                 1 ¼ cups sugar

In a separate bowl, mix: 2 tbsp milk  
                                 1 beaten egg  
                                 1 tsp vanilla  
                                 Pinch of salt

In third bowl, sift:     1 ½ - 2 ¼ cups flour

Beat the creamed butter mixture with 1/3 of the flour, then gradually add remaining flour, in three batches, alternating with the milk mixture. If dough is too stiff, add a little extra milk.

Cover and chill for 1 hour.

On a lightly floured surface, roll out the dough to no more than ¼ inch, then cut into rounds about 3" in diameter using a cookie cutter.

Place 1-2 Tbsp of filling in the center of the circle, then pinch pastry together to form three corners, leaving a little of the filling showing in the center.

Bake at 350 for about 15 minutes or until pale golden. Serve warm or cool.

## Fillings

### **Apricot Filling**

1 cup dried apricots  
1 cinnamon stick  
3 Tbsp sugar

Place dried apricots, cinnamon and sugar in a saucepan with enough water to cover.

Heat gently, then simmer for 15 minutes or until apricots are tender.

Remove cinnamon stick and puree in blender until the consistency of a thick jam. Add cooking liquid if needed to thin mixture.

### **Prune Filling**

1 cup pitted prunes  
Hot, freshly brewed tea or water to cover  
4 Tbsp plum jam

Place prunes in a bowl and add enough hot tea or water to cover.

Cover bowl and set aside for about 30 minutes or until prunes have absorbed liquid.

Drain, then puree with jam.

**Poppyseed Filling**

1 cup poppy seeds

½ cup milk

½ cup chopped raisins

3-4 Tbsp sugar

2 Tbsp light corn syrup

1-2 tsp grated lemon rind

1 tsp vanilla extract

Put all ingredients except vanilla extract in a pan and simmer for 5-10 minutes or until the mixture has thickened and most of the milk has been absorbed. Stir in vanilla extract.