



# CAMP LOUISE CIRCLE

## Joan Nathan's Hamantashen

By Jewish Cooking in America

### Ingredients

2/3 cup margarine or butter  
1/2 cup sugar  
1 egg  
1/2 teaspoon vanilla  
2 1/2-3 cups sifted unbleached all-purpose flour  
1 teaspoon baking powder  
Dash of salt

Use with your favorite filling - jam, poppy-seed filling, chocolate chips, Nutella!

Makes about 36

### Directions

1. Cream the margarine or butter with sugar. Add egg and continue creaming until smooth.
2. Add the vanilla. Stir in the sifted flour, baking powder, and salt until a ball of dough is formed (a food processor is excellent for this).
3. Chill for 2-3 hours, or overnight.
4. Preheat oven to 375 degrees.
5. Taking 1/4 of the dough, roll out on a lightly floured board to a thickness of 1/8 inch. Cut circles of dough with a drinking glass or round cookie-cutter. Put water around the rim of the circle with your finger. Fill with 1 tsp of filling and fold into three-cornered cookies. (Press 2 sides together, and then fold the third side over and press the ends together.)
6. Bake on a well-greased cookie sheet 10-16 minutes, until the tops are golden.