

Hamentaschen

1 cup butter or margarine, softened

2/3 cup white sugar

1 large or 2 small eggs

1/4 cup orange juice

2 teaspoons vanilla extract

1-1/4 teaspoons baking powder

3 cups all-purpose flour

12 ounce filling of your choice

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the orange juice and vanilla. Mix in the baking powder, then gradually stir in the flour until the dough forms a ball. Cover and refrigerate at least 2 hours. You can do this overnight.

Preheat the oven to 190°C. Grease baking sheets.

On a lightly floured surface, roll the dough out to 1/4 inch thickness. Cut into 3 inch circles using a cookie cutter or drinking glass. Place circles on the prepared baking sheets. Spoon 1 teaspoon of filling onto the centre of each circle. (Any more and it will ooze out!) Pinch the sides of each circle to form a triangle, covering as much of the filling as possible.

Bake for 8 to 10 minutes in the preheated oven, until light golden brown. They are best undercooked slightly. Cool on the baking sheet for a few minutes before removing to wire racks to cool completely.