

Hamantaschen (Makes about 4 Dozen)

1 cup butter or unsalted margarine

2 cups sugar

3 eggs

4 1/2 cups sifted flour

1 t vanilla

1 t baking powder

1/2 t salt

1 T lemon juice

Filling (prune, poppy, preserves, etc)

Cream butter and sugar together. Add vanilla, baking powder, eggs, salt and lemon juice. Mix well. Add flour (may need more if sticky). Knead dough and chill a few hours or overnight if possible.

On lightly floured surface, roll dough and cut into 2 1/2- 3" circles. Place filling in center of circles. Bring edges together to form triangle and pinch seams together from top down to corners, leaving small opening in center.

Bake at 375 degrees for about 20 minutes until lightly brown.