

Hamantaschen

Ingredients:

- 2 cups flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup margarine/butter
- 1 cup sugar
- 1 egg
- 2 tablespoon milk
- 1 teaspoon vanilla
- Filling of choice

Instructions:

1. Mix and sift flour, baking powder and salt
2. Cream together butter and sugar
3. Add egg
4. Add vanilla to milk
5. Add dry ingredients alternating with milk
6. Roll out ¼ inch thick
7. Cut out 2 inch circles
8. Fill with choice of filling
9. Fold in triangle
10. Bake 375 degrees for 15 minutes