

Hamentaschen by Hack (makes 2 to 3 dozen) NOT a quick recipe. Make the dough and filling ahead of time, and then plan a couple of hours to roll and bake. Really.

1 cup unsalted parve margarine, softened

1 ¼ cup sugar

1 egg + enough water to equal ½ cup

1 ½ tsp vanilla

1 tsp almond extract (the secret ingredient!)

2 tsp Featherweight baking powder (may need less of normal, salted brand)

--- 1 tsp salt (I omit this)

4 cups flour

Filling – 1 ½ cups or 30 oz (1 can) of any pie filling. Traditional choices include prune, poppy, apricot, cherry, and apple. We love a cinnamon apple, cinnamon-raisin-apple, or blueberry. Be sure to taste and re-season canned fillings – slightly tart is best as the dough is very sweet.

--- if desired: sugar or cinnamon-sugar to sprinkle on before baking (especially for apple or cherry)

--- if desired: powdered sugar for after baking for prune or apricot or poppy seeds for poppy. (I usually skip this. You have to wait for them to cool before adding the sugar, and then if you freeze them or if it's humid the sugar looks weird. You could sprinkle right before serving....)

Parchment paper (cheap, recycled brand works fine) – needed for rolling & baking

Round cookie cutter or cup with 3" diameter (minimum 2", but 3" best)

This works best with a mixer with dough hooks.

Cream margarine and sugar in a mixing bowl. Add liquids. Sift dry ingredients together and, 1 cup at a time, add to the margarine mixture while beating on low or medium. Divide the dough into four flattened balls (so you can roll them out easier later) and put into sandwich bags, and freeze them for about 1 hour or longer till solid.

Prepare filling and, if desired, sugar or poppy seeds for topping. Place near rolling area with spoons at ready. Line 2 cookie sheets with parchment paper, and keep the roll nearby. Preheat oven to 350 degrees.

Tear 2 sheets of parchment paper on which to roll out dough. (The 2nd sheet is for the top in case the dough is sticking to the rolling pin.) Dough will become sticky as it heats up. Re-freeze if needed. Roll out to ¼" thickness. Too thin will tear, too thick won't cook right. Cut into 3" circles. Place small amount (maximum 1 TBS) of filling into the middle of circle and fold 3 sides up to make a sealed triangular cookie. Lightly crimp the edges where they meet. Sprinkle with sugar, cinnamon sugar or poppy seeds if desired, and place onto cookie sheet covered with parchment paper.

Bake 350 degrees for 10 minutes or till golden brown. Allow to cool before packaging.
You can freeze these. Without salt, they will only last about a week at room temp.