Chocolate Berry Cream Cheese Hamentashen

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Ingredients (makes 12):

1 stick butter, softened
4 ounces cream cheese, softened
1 cup flour

1 cup mixed fresh berries
OPT: For frozen berries, defrost and drain them, then increase the cornstarch by 1 – 2 tsp
1/4 cup sugar
1 TBSP cornstarch
¼ cup mini chocolate chips

¼ cup powdered sugar, divided
1/4 tsp cinnamon
2 TBSP brown sugar

Directions:

*Beat cream cheese and butter. Stir in flour. Form a ball with the dough, cut in half, wrap each half in plastic wrap, flatten and refrigerate for at least an hour.
*Clean and dry all the berries. Chop the larger ones. Mix together the berries, 1/4 cup sugar, cornstarch and mini chocolate chips.
*Mix the cinnamon and brown sugar together.
*Preheat oven to 350 degrees. Line a baking sheet with parchment paper. NOTE: you may want to cover the bottom of your oven with tin foil as the filling in these cookies will run.
*Sprinkle your rolling surface with powdered sugar. Place each half of the dough, separately, in the powdered sugar, cover each with the plastic wrap it had been refrigerated in and roll them out to 8 or 9 inch circles.
*Remove plastic wrap and cut out approximately 3 1/2 iinch circles using a round cookie cutter or floured rim of a glass. Wrap the excess dough in plastic wrap, refrigerate while making this batch, then use to make more cookies.
*Roll the sides in and pinch together to form a triangle. Sprinkle a pinch of the cinnamon/sugar into the center of each cookie. Gently tamp down with your finger.
*Place some of the fruit filling into the center of each cookie. Don't mound high, it spills over the sides while cooking. Sprinkle tops with the rest of the cinnamon/brown sugar mixture.
*Bake the cookies for about 35 - 40 minutes, until they're brown and the sides start to crisp.
*Cool on the parchment paper on the cookie sheet. After they've been out of the oven for a minute, gently run a spatula under them.
*Store in the refrigerator. Bring to room temperature for serving.