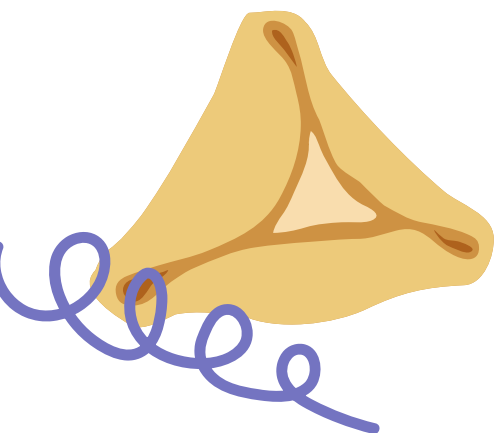


Grandma Anne's Hamantaschen

Prep Time: 25 min

Cook Time: 30 min

Servings: 30



Ingredients:

Dough

2 cups flour

½ cup sugar

½ teaspoon salt

2 teaspoons baking powder

2 eggs, beaten

1 stick butter, cut into small pieces



Filling

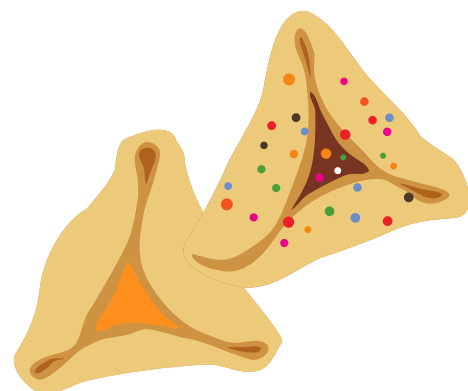
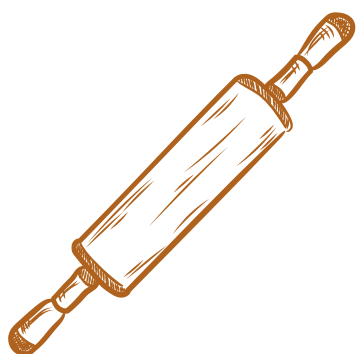
2 cups dried apricots

1 cup water

¼ cup orange juice

1 tablespoon lemon juice

pinch of salt



Procedure:

1. Put all dry ingredients in a food processor and pulse to combine. Add butter. Pulse until dough resembles cornmeal. Add eggs and pulse until the dough comes together. Turn dough out onto a floured work surface and knead until it forms a ball. Wrap in plastic wrap and let chill 20 minutes.
2. While the dough chills, make the filling.
3. Put all filling ingredients in a saucepan and cook apricots until very soft, about 30 minutes. Mash with a potato masher. You can sub the apricots for pitted prunes, dried cherries, or any other dried fruit you want.
4. When dough is ready to use, roll out with rolling pin (you may need to add flour until it's easy to roll out). Cut out circles (use a water glass) and fill, then fold into triangles.
5. Bake on cookie sheet at 375 degrees for 20-25 minutes.