

# *Purim Hamantaschen Cookies*

Makes 2 dozen cookies

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8 ounces butter, softened  
8 ounces cream cheese, softened  
¼ cup sugar  
1 teaspoon vanilla  
2 cups flour  
Strawberry or apricot jam  
Powdered sugar for garnish

Cream together butter, cheese, sugar and vanilla. Add the flour. Then cover and refrigerate dough for 1 hour.

On floured surface, roll dough to about ¼ inch thick. Cut 3-4" circles with cookie cutter or glass dipped in flour. Place each circle onto cookie sheet.

Drop 1teaspoon jam in the center of each circle. Fold in half. Bake at 350 for 20-25 minutes until golden. Sprinkle with powdered sugar when cool.

Traditionally Hamantaschen are pinched into triangles to represent evil Haman's tri-cornered hat. But it's hard for some of us to get the cookies to stay in shape during baking. For us, folding them in half tends to end up with a more satisfying result. But feel free to try the traditional method. They are delicious either way.