

PURIM RECIPE

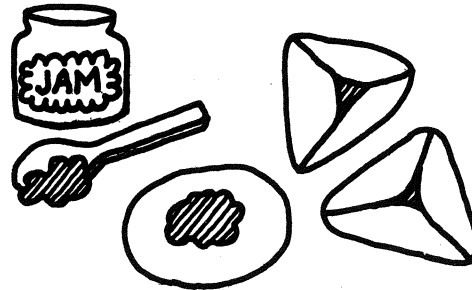
On Purim we eat hamantashen, a three-cornered cookie filled with fruit or poppy seeds. The literal translation of *hamantashen* is “Haman’s pockets,” but over the years it has come to symbolize Haman’s three-cornered hat and, indeed, the headgear of any tyrant who would try to destroy us.

This recipe is guaranteed to enhance the atmosphere of good feeling that is such an important part of the Purim celebration. Try it. You and your children will enjoy the results.

Hamantashen

For the dough:

- $\frac{1}{2}$ cup butter
- 1 cup sugar
- 1 egg
- 1 tablespoon milk
- 1 tablespoon vanilla extract
- 2 cups sifted flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt



For the filling:

- your favorite jam or jelly

1. Cream, or soften, the butter by rubbing it with the back of a wooden spoon.
2. Add the sugar gradually and beat the mixture until it's fluffy.
3. Add the egg, milk, and vanilla and beat well.
4. Sift together the flour, salt, and baking powder.
5. Stir the sifted ingredients into the mixture to make a soft dough. Chill the dough in the refrigerator for 20 minutes.
6. Sprinkle a board lightly with flour. Roll dough out on board until it is $\frac{1}{8}$ inch thick. Using a round cutter dipped in flour, cut dough into circles about 3 inches in diameter.
7. Place a heaping teaspoonful of jam on each circle. Bring three sides of the circle together to form a triangle. Pinch the edges together to make a seam.
8. Arrange the hamantashen far apart on an ungreased cookie sheet. Bake in a hot oven (400°F) for 10 to 12 minutes.

Makes about 36 hamantashen

