

Our State eats

Published in the March 2024 issue of Our State

Hamantaschen

- 1 cup sugar
 - 1½ sticks margarine
 - 1 teaspoon vanilla
 - 2 eggs
 - 4 cups flour
 - 4 teaspoons baking powder
 - 1 teaspoon salt
 - 4 tablespoons milk
- Fillings: Jam, jelly, prune, or poppy seed
are all available premade at the store**

Preheat oven to 350°. Line a cookie sheet with parchment paper.

Cream together sugar and margarine. Add vanilla and eggs. In a separate bowl, mix together flour, baking powder, and salt, and add to the sugar-egg mixture, alternating with milk. Mix until a ball forms. Wrap the ball of dough in wax paper and refrigerate until cold.

Roll the dough out onto a cutting board and cut into circles. Add a filling of choice to the center of dough circles. Press edges of dough circles to form three-cornered hats. Place on parchment paper and bake until golden, about 10 to 15 minutes.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters