



## QUEEN ESTHER'S HAMANTASCHEN

Makes 3 dozen

Preheat oven to 375°

2 sticks butter  
3 Tbsp. sour cream  
8 oz. cream cheese  
1/4 cup sugar  
3 1/2 C. flour

1. Cream butter and cream cheese together. Add remaining ingredients. Chill dough for several hours until firm.

Filling:  
  
fruit preserves,  
chocolate kisses,  
maraschino cherries or  
cream cheese filling

2. Roll out one-quarter of the dough 1/8" thick, and cut with 3" round cookie cutter and place filling in center of each being careful not to get any on edge of circle where dough must join.

3. Shape into pointed triangles, pinching closed (may open slightly during baking) and bake on oiled cookie sheets at 375° for 15 minutes or until light golden brown.