



REBBETZIN' S HAMANTASCHEN

makes 3 dozen

Pastry:

1 C. (2 sticks) butter
1 C. (8 oz.) cream cheese
3½ C. whole wheat flour
3 Tbsp. sour cream
¼ C. raw sugar

Filling:

chocolate kisses; fruit preserves,
savory or cheese filling

1. Cream butter and cream cheese together. Add remaining ingredients.
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.

