

Cream cheese dough for hamentashen

1/2 cup butter
1/2 cup cream cheese
2/3 cup sugar
1 egg
1 tsp vanilla extract
2 1/2 cups flour
1/4 tsp salt

cream butter and sugar
Beat in egg and vanilla
Combine and add flour salt and optional ingredients
Chill dough 3-4 hours before rolling
Preheat oven to 350 degrees
Roll and cut cookies, fill and shape
Bake on greased cookie sheet – time depends on fillings. Look for slight traces of browning at the edges.

Fruit fillings

Thicken jam by adding an equal amount of dried fruit and chopped nuts. The food processor works for this.
Add sugar if needed.

Combinations:

Raspberry preserves, golden raisins, almonds
Apricot jam, dried apricots, almonds
Orange marmalade, prunes, walnuts

Poppyseed

1 cup poppyseed
2/3 c milk or more (or milk substitute)
1/3 c raisins
1/3 c chopped dates
1/3 c honey
1/4 c chopped walnuts
dash of cinnamon

Cook it all in a small pot until the liquid is absorbed. Amounts can vary quite a bit to taste. More cooking time absorbs more liquid. This recipe depends on the softness of the dates and raisins to cushion the hard poppyseeds.