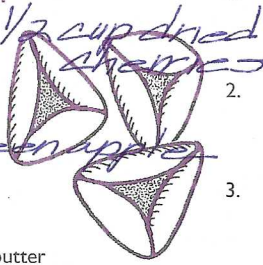


My "twist" of the recipe

Fruit-filled Hamantaschen

Fruit Filling

- $\frac{1}{2}$ ~~$\frac{3}{4}$~~ cup pitted prunes \rightarrow $\frac{1}{2}$ cup dried cherries
 $\frac{1}{3}$ cup seedless raisins
 $\frac{1}{4}$ cup water
 ~~$\frac{1}{4}$ cup shelled walnuts~~
 $\frac{1}{4}$ apple with peel - green apple
Juice and rind of $\frac{1}{2}$ lemon
2 tablespoons sugar



Dough

- $\frac{2}{3}$ cup pareve margarine or butter
 $\frac{1}{2}$ cup sugar
1 large egg
 $\frac{1}{2}$ teaspoon vanilla
 $2\frac{1}{2}$ to 3 cups unbleached all-purpose flour
1 teaspoon baking powder
Dash of salt

1. To make the filling, simmer the prunes and raisins together in the water, covered, for 15 minutes or until the prunes are softened but still firm.
2. Add the nuts, then put the mixture through a grinder or chop in a food processor with the apple. Add the lemon juice and rind and sugar and mix well.
3. To make the dough, cream the margarine or butter with the sugar. Add the egg and vanilla and continue creaming until smooth. A food processor is great for this.
4. Add the flour, baking powder and salt. Process until a ball of dough is formed.
5. Chill for 2 to 3 hours, or overnight.
6. Taking $\frac{1}{4}$ of the dough, roll out on a lightly floured board to a thickness of $\frac{1}{8}$ inch. Cut into $2\frac{1}{2}$ inch circles. With your finger, brush water around the rim of the circle. Drop 1 teaspoon of filling in the center. Then bring the dough around the filling and press 3 ends together.
7. Bake in a preheated 375 -degree oven on a well-greased cookie sheet for 10 to 15 minutes or until the tops are golden.

Yield: 36 cookies

Other add substitute ideas: dried apricots, pecans