

Haman's Ear Cookie

Serves: approx. 80 cookies



Ingredients

2 sticks of butter
2 C sugar
2 large eggs
2 tsp. vanilla
4 tsp. baking powder
4 C flour
Apricot preserves for filling

Directions

Cut butter into the sugar. Blend thoroughly. Add eggs and vanilla, blending thoroughly. Add baking powder and flour 1/2 cup at time, blending thoroughly between each. (It may feel tough at the end, but try to get it all blended in...)

Put batter in fridge overnight or for a few hours.

Roll it out about 1/4" thick and cut circles using cookie/biscuit cutter or a drinking glass. You want your circles to be at least 3" wide.

Put about a teaspoon of preserves in the center of the circle and fold the sides to make a triangle, overlapping the sides as much as possible so only a little filling shows through the middle. I also kind of crimped the corners to seal the filling in.

Bake at 375 degrees for 10-15 minutes, until just turning golden brown. Like shortbread, you don't want to overcook these.