

Mikey Frank's Famous Hamentashen Recipe



- 1 ¼ Cup soft butter or margarine
- 2 Cups sugar
- 2 eggs
- 5 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon ground nutmeg
- Up to ½ cup milk or orange juice

Preheat oven to 375 degrees. Cream Butter and sugar together till creamy. Add eggs and beat in one at a time. Sift together next four ingredients in a separate bowl. Mix flour mixture into the sugar mixture a little bit at a time, stirring till uniform. If the dough gets too stiff, add a little milk and continue to add the flour until all is incorporated. Refrigerate till firm. Roll out, fill, shape and bake at 375 degrees for 8-10 minutes, or till golden.