

Hamantashen Fillings Made at CBA:
(Various recipes from Ahuva, Myrna, Leanne, and j&J)

Apricot Filling:

Filling #1: (pareve)

I've added some canned apricots for juiciness and lemon juice for tartness.

Ingredients

- 1 cup dried apricots, coarsely chopped
- ½ can apricots in lite syrup (15 oz.), drained
- ½ cup apricot nectar(Kern's)
- ¼ cup sugar
- 1 ½ tbsp lemon juice (want it tarter? Add more)
- chopped nuts is optional

Combine dried apricots, canned apricots, nectar and sugar in a small saucepan. Bring mixture to a boil, reduce heat to medium. Cover and cook over medium heat for 10 minutes until apricots have softened. Stir in the lemon juice, remove from heat, and cool to room temperature. Use an immersion blender or food processor to blend ingredients till smooth. Refrigerate filling until cold, then use to fill cookies (about a teaspoon per cookie). (note: we doubled recipe & it filled #75). Fills about 60 Hamantashen

Filling #2:

(no cooking)

Ingredients:

- ▲ 6 oz package dried cots (Mediterranean preferred)
- ▲ 1/2 up water -or-
- ▲ 1 can Solo Brand apricot filling and less water
- ▲ juice of one lemon

....(soaking ingredients overnight before blending softens the mixture) blend in strong blender. Don't over blend.

Prune filling: (pareve)

(No cooking):

- 2 lbs dried, moist prunes
- 2 oranges
- extra orange juice or water

Pour hot water over prunes and soak for a few days in fridge. I have a powerful blender so plopped them in it. Found out I had to add water for the blender to work and add pulped oranges into the whole thing. If I had had orange juice handy would have used that instead of water to blend. I didn't know how much liquid I needed to pulp prunes. Did use water from soaking them too. Not much left after soaking them for a few days. One batch filled about 100. Pareve

Cherry filling: (pareve)

Ingredients:

- 1 can Comstock cherries. Look for can which says it has the most cherries.
- 1 small pck frozen cherries, Whole Foods..
- corn starch to thicken.

I believe first batch used a few tsps and set up faster because on the second batch I was conservative and diluted starch in water before adding to cherries as they were **cooked** at Shul. Two batches filled about 120. Pareve.

Blueberry filling: (pareve)

Ingredients:

- 2 Cans Comstock More Fruit Blueberry
- 3 packages frozen blueberries (total 12 ounces)
- lemon juice, to taste
- cornstarch enough to thicken mixture.

Heat Comstock and frozen blueberries and slowly, carefully stir in cornstarch a tiny bit at a time until mixture thickens. Add enough lemon juice to bring out the blueberry flavor. Let cool in refrigerator. Enough to fill about 120 Hamantashen

Prune, raisin, & other dried filling: (pareve)

Filling for Hamantashen = 150 cookies

(No cooking)

3 lbs Prunes	1.364 kg	100.00%
1lb raisins	682 g	50.00%
½ lb other dried fruit	227 g	16.60%
1 ½ C Walnuts finely chopped	172 g	12.60%
1/3 C Orange & Lemon rind		
1/3 C juice of Orange & Lemons	76 g	5.50%

Mix the prunes, raisins, dried fruit, walnuts, and citrus rind in a bowl then grind in small batches in a food processor or food grinder. Moisten with orange lemon juice, if still dry may add extra. Put aside in refrigerator until dough is ready.

Poppyseed fillings: (pareve)**Filling #1:**

Ingredients:

- 1 cup water 227 g
- 1 cup sugar 200g
- Poppy seeds, ground 200g
- juice from 1 to 2 lemons
- 1 cup bread crumbs
- 1/2 cup raisins

Dissolve 1 cup in sugar in 1 cup water.

Remove pan from heat and mix in lemon juice, bread crumbs and 1 cup of raisins

Filling #2

Ingredients:

- 3 & 1/4 cups poppy seeds, ground
- 2 tsp lemon rind
- 1 cup water
- 4 tbsp honey
- 1/4 cup sugar
- 3 tsp lemon juice
- enough bread crumbs

Over heat dissolve the sugar in water and then mix in lemon zest, lemon juice, honey, ground poppy seeds and slowly add bread crumbs until mixture is thick and not crumbly.

Date-nut filling: (pareve)

Ingredients:

- 12-15 chopped dates , medjool
- equal portion chopped nuts (used walnuts or pecans)
- water
- lemon zest, to taste
- lemon juice, to taste

Mix together over heat, until thick and gooey, if you need to you may add bread crumbs to thicken.

Hazelnut-chocolate filling: (pareve)

(no cooking)

from: <http://ediblemarinandwinecountry.com/recipes-recipes/condiments/homemade-nutella/>

Ingredients:

- 2 cups peeled & lightly toasted hazelnuts
- 1/2 cup dark cocoa powder
- 1 cup powdered sugar
- 1 & 1/2 tsps vanilla extract
- 1/2 tsp kosher salt
- 8 tbsp canola oil

Place hazelnuts in food processor and blend continuously until they are turned into a smooth butter (about 3 minutes). Add remaining ingredients and continue blending until smooth and creamy, then store in refrigerator for at least 30 minutes to thicken. If it doesn't thicken, add ground nuts to thicken. Use within 2 weeks. This makes enough filling for about 60 hamantaschen.