

Hamantaschen Fillings: (Tory Avey Recipes)

Chocolate Cream Cheese Fillings – 35 Hamantaschen

INGREDIENTS

- 0.75 cups brown sugar
- 3 oz cream cheese
- 0.5 tsp vanilla
- 0.5 cup chocolate chips

Cut the cream cheese into small chunks. Mix together all filling ingredients until well combined.

Carmel Apple Filling

This thick and rich Caramel Apple Filling can be used for cookies, pastries, and our favorite Purim treat – hamantaschen! Green apples are cooked together with dulce de leche to create a creamy, sweet and slightly salted filling that is absolutely irresistible. Use it for hamantaschen, kolache, cookies, pastries, or any baked treat you can dream up!

PREP TIME - 15 mins

COOK TIME - 35 mins
20 Servings

TOTAL TIME - 50 mins

INGREDIENTS

- 1 1/2 lbs Granny Smith apples (about 4 medium apples)
- 3/4 cup sugar
- 1/3 cup dulce de leche – see below for recipe
- Salt to taste

NOTES

You will also need: Grater or food processor with grating attachment, saucepan

INSTRUCTIONS

1. Before you begin this recipe, you'll need to make a batch of dulce de leche – see below. The process is very easy, but it takes about 90 minutes. To save time, you can make it ahead and store it in the refrigerator till you're ready to begin.
2. Peel and core the apples. Shred them into fine shreds using a hand grater or food processor shredding attachment.
3. In a medium saucepan, combine the sugar and 3/4 cup of water. Bring to a boil.

4. Add the shredded apples to the boiling water and return to a boil.
5. Reduce heat to medium and let the mixture simmer for 25-35 minutes, stirring occasionally, till most of the liquid evaporates and the mixture resembles a very thick applesauce. When the mixture is ready, it will start to sizzle lightly in the pan and clump together when you stir it. Don't let the mixture burn, but do let it get quite thick.
6. Stir in the dulce de leche; add salt to taste. The salt adds depth and gives the flavor of a salted caramel. It also offsets the sweetness a bit.
7. Note that the filling is quite sweet on its own (it may initially taste "too sweet"), but it bakes to perfection when used for filling hamantaschen. Let the mixture cool.
8. Refrigerate mixture for at least 1 hour before using it to fill hamantaschen; this will thicken it and make it easier to manage when filling.

Use filling with your favorite hamantaschen dough. Use about 1 tsp of filling per co

Dulce de Leche

PREP TIME - 5 mins

COOK TIME - 1 hr 15 mins

TOTAL TIME -1 hr 20 mins

Total Servings 20

INGREDIENTS

- 14 oz sweetened condensed milk (not evaporated milk) (1 can)
- 1/8 tsp salt (or more to taste)

NOTES

You will also need: Pie plate or dish, large roasting pan, whisk

INSTRUCTIONS

1. Preheat oven to 425 degrees F. Pour can of sweetened condensed milk into a ceramic pie plate or dish. Sprinkle the milk lightly with about 1/8 tsp of salt (for a more salted caramel flavor, use 1/4 tsp salt).
2. Cover tightly with foil. Place the filled pie plate into a large roasting pan and fill the roasting pan with water till it reaches about halfway up the sides of the pie plate.
3. Place the roasting pan into the oven. Let the mixture cook slowly for 75-90 minutes, check the water level every half hour to make sure it hasn't dried out too much. Add water as needed.
4. At 75 minutes, begin checking the color of the dulce de leche. When it reaches a rich light brown caramel color, you'll know it's ready. The longer you let it cook, the thicker and darker it will become.

5. Take the pie plate and roasting pan out of the oven. Carefully remove the pie plate from the hot roasting pan. Take off the foil.
6. Whisk the dulce de leche mixture. Use warm, or allow to cool to room temperature depending on your intended use.
7. Store in the refrigerator. The sauce will keep for up to 4 weeks when refrigerated.

Other Fillings

Nutella

Pie Fillings – cherry, apple, blueberry, or use your imagination

Chocolate chips, nuts, prune, apricots