



Nutty Bubbe Hamantaschen Filling

Serving:

Fills approximately 40-50 hamantaschen

Type:

Dairy free dessert

Author:

Jacob Shaw of Not Your Bubbe's Hamantaschen

Notes:

Jacob: "Like most recipes from our bubbes, this one operates better by feel and taste than by any semblance of precise measurements. Adjust the ratio of nuts, raisins, apricots to your liking. This is just how WE do it."

Liz: This filling is essentially the same as as classic rugelach filling. You may certainly substitute other fruit jams if apricot butter is not, well, your jam.

Ingredients:

3 TB. brown sugar

2/3 C. chopped walnuts

1 egg white

1/3 C. dark raisins

20 oz. Apricot butter *

Ceylon cinnamon**

white sugar**

Directions:

Boil a saucepan of water and preheat the oven to 300 degrees F.

In a small bowl, combine brown sugar, a pinch of cinnamon, and a pinch of salt.

In another small bowl, toss walnuts in egg white, then strain the walnuts well. You want them barely coated, not saturated.

Toss walnuts with brown sugar mixture.

Spread nuts, and remaining sugar mixture, on baking sheet lined with parchment paper. Bake 30 minutes, agitating the nuts every 10 minutes, until caramelized.

Meanwhile, pour the boiling water over the raisins (just to cover) in a heatproof bowl and let them sit to reconstitute until plump (5-10 minutes). If your bubble was more on the adventurous side, boil some red wine and reconstitute the raisins in that, instead!

Strain reconstituted raisins well, then fold, along with the walnuts, into cold apricot butter. Incorporate well.

Proceed with filling your hamantaschen as directed in other recipes on this blog.

Tips:

Tips from Jacob:

*Simon Fischer brand is great, but we like Bonne Maman's Intense Apricot Spread. Did you know that they harbored Jews during the Holocaust? Reason enough.

** We like to make our own cinnamon sugar in a 1:4 ratio of high-quality Ceylon cinnamon to white sugar, but you can use any cinnamon sugar you have around the house.

Before filling your Nutty Bubbe hamantaschen, press the disk into a plate of cinnamon sugar. This will coat the outside of the cookie.