

Apricot Hamentaschen filling

1 $\frac{1}{4}$ C orange juice
1 $\frac{1}{2}$ C dried apricots
2 tsp grated orange rind
1 orange, peeled & cut in pieces
 $\frac{1}{2}$ apple, peeled, cored & cut in pieces
6 T sugar or honey
 $\frac{1}{2}$ C raisins
 $\frac{1}{3}$ C chopped almonds

In saucepan put oj & apricots and bring to boil, cover, simmer 10 min or until most of oj is absorbed (2 T left in pan). Pour into blender, add oj rind, oj pieces, apple & sugar/honey. Thoroughly blend. In bowl combine apricot mixture with raisins & nuts. Cool. Yield 2 cups.

Prune Hamentaschen filling

1 C orange juice
1 $\frac{1}{2}$ C pitted prunes (12 oz pkg)
2 tsp grated orange rind
1 orange, peeled & cut in pieces
2 T honey
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{1}{2}$ C chopped nuts

In saucepan combine oj & prunes and bring to boil, cover, simmer 10 min or until most of juice is absorbed (2 T left in pan). Put in blender, add oj rind, oj pieces, honey & cinnamon. Blend until smooth, add nuts. Cool. Yield 2 cups.