

Prune Filling for Hamantaschen – Lekvar Plum Butter

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Total Time: 30 Minutes – Servings: About 2 cups of filling || Kosher Key: Pareve

INGREDIENTS

2 CUPS pitted prunes

1 CUP water

1/4 CUP orange juice

1 tsp orange zest

1/4 tsp salt

1/3 CUP brown sugar

- 1) Combine all the ingredients in a saucepan except for the brown sugar. Stir and bring to a boil for one minute.
- 2) Reduce heat to med-low so the mixture simmers slowly and constantly. Cover the pot. Let the mixture simmer covered for 20 minutes, stirring every few minutes.
- 3) Remove the lid from the pan. Let the prunes continue to simmer for 3-5 more mins, stirring frequently, until most of the liquid has evaporated/absorbed. Keep a close eye on the pan to make sure the prunes don't burn. When there are about 3 tbsps of liquid left in the pan, remove from heat.
- 4) Stir the brown sugar into the prune mixture till brown sugar melts and dissolves.
- 5) Mash the prune mixture with a potato masher till a smooth puree forms. Run a fork through the mixture to break up any pieces the potato masher missed. You can also use an immersion blender for a smoother puree, if you want to.
- 6) Let cool to room temperature before using. Store in a sealed, airtight container in the refrigerator. Refrigerating the filling to chill completely will make it easier to work with when filling hamantaschen.