

# CHOCOLATE & COFFEE FILLING

## Dairy or Pareve

### INGREDIENTS

- 5 oz Chocolate (semi-sweet)
- 3 oz Chocolate (unsweetened)
- 6 T Earth Balance margarine **OR** Smart Balance Omega or Flax
- 2/3 C Whole Wheat Pastry flour **OR** Gluten-Free flour of your choice
- 1 t Baking powder
- 1/4 t Salt
- 1/2 C Egg substitute **OR** 2 eggs
- 2 t Vanilla
- 1 T Coffee (instant)
- 3/4 C Sugar substitute **OR** sugar
- 3/4 C Carob chips **OR** chocolate chips (semi-sweet)
- 1/3 C Pecans (chopped)
- 1/3 C Walnuts (chopped)



### DIRECTIONS

- 1 In a glass microwavable bowl, melt the margarine, semi-sweet chocolate & unsweetened chocolate together
- 2 Mix in the flour, baking powder, salt, eggs, vanilla, coffee & sugar
- 3 Fold in the carob **OR** chocolate chips & nuts

### NOTES

Makes enough filling for 24 to 36 hammentashen depending on the size

