

# EASY FRUIT FILLINGS

## 2 RECIPES

### STRAWBERRY FILLING

#### INGREDIENTS

- 2 C** Strawberries (sliced)
- 1 t** Cinnamon
- 1/4 C** Coconut Sugar **OR** brown sugar

#### DIRECTIONS

- 1** In a sauce pan, combine all the ingredients & cook at medium heat
- 2** When the sugar dissolves & the mix thickens (takes 15 minutes), remove the mix from the heat allow it to cool completely

#### NOTES

Makes 1 1/2 C



Copyright © 2015 KoshersWoman.com All rights reserved

---

### PRUNE & RAISIN FILLING

#### INGREDIENTS

- 1 1/4 C** Prunes (dried) (pitted)
- 3/4 C** Raisins (golden)  
Water **OR** prune juice (to cover)
- 2 T** Sugar substitute **OR** sugar
- 1** Lemon (only using the zest)
- 1/2 t** Cinnamon
- Pinch** Cloves (ground)

#### DIRECTIONS

- 1** Place all the ingredients in a sauce pan & add the water or juice just to cover
- 2** Bring the mix to a boil, turn off the heat & let it stand for 30 minutes
- 3** Place the mix in a food processor & process to a slightly chunky paste
- 4** Place the mixture in a food processor and process to a slightly chunky paste

#### NOTES

Makes approximately 2 C



**Copyright © 2015 KosherWoman.com All rights reserved**