

Double Chocolate Filling

Recipe By *Norene Gilletz*



Cooking and Prep:  15
m

Serves:  6

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: OU Kosher

A really scrumptious filling can make or break your pastries. This chocolate lover's dream is so rich and sophisticated.

Ingredients (9)

Main ingredients

- 4 ounces dairy or parve pound or chiffon cake
- 3 tablespoons sugar
- 3 tablespoons **Gefen Cocoa**, sifted
- 1 tablespoon butter or margarine, melted
- 1 large egg yolk
- 1/2 teaspoon **Gefen Vanilla Extract**

2 tablespoons chocolate syrup

1 tablespoon orange juice

1/3 cup mini chocolate chips

Start Cooking

Prepare the Filling

1. Process cake into fine crumbs and mix in sugar and cocoa. Add butter or margarine.
2. Beat in egg yolk and vanilla. Add chocolate syrup and juice. Fold in chocolate chips.
3. Fill hamantaschen or other cookies, strudel or Danish.

Note:

Try pairing this filling with [Paula Shoyer's basic hamantaschen dough](#).