

Tzimmes Puffs (from Kosher by Design Short on Time)

18 puff pastry squares or 1 (17.5-ounce) box frozen puff pastry sheets, defrosted according to package directions 1/4 cup whole berry cranberry sauce
1 (8-ounce) can crushed pineapple, drained

1 1/2 cups firmly packed sweet potatoes, from a 28-ounce can, drained 2 tablespoons all-purpose flour
2 tablespoons dark-brown sugar

1 cup frozen carrot coins or frozen baby carrots

Preheat oven to 400 degrees F. Spray muffin tins with nonstick cooking spray. Set aside.

Lay out the puff pastry squares on a work surface or cut each puff pastry sheet into 9 equal squares to total 18 squares.

Empty the drained sweet potatoes into a medium bowl. Mash with the back of a fork. Combine with the carrots, cranberry sauce, crushed pineapple, flour, and brown sugar. Toss to combine.

Place a heaping tablespoon of filling into the center of each pastry square.

Moisten the edges of each square with water. Gently stretch the dough and pull to two sets of opposite corners so they almost meet in the center, leaving some of the filling visible. Let all four triangular tips flop over; they will open slightly as they bake.

Place each puff pastry packet into the cup of a muffin tin.
Bake, uncovered for 20-25 minutes, until puffed and golden. Serve warm.

Sweet Potato Stuffed Apples

Dairy (or parve)
Prep Time: 30 min (?)
Bake Time: 1 1/2 hours
Yield: 8 apples

8 small baking apples Dash each of Nutmeg and Black Pepper
2 cups mashed sweet potatoes 1/4 cup sugar
1/2 teaspoon salt 1/4 cup melted butter or margarine
1/4 teaspoon cinnamon Pecans (optional)

Pre-heat oven to 350 degrees. Line a glass baking dish with parchment paper-- dish should be large enough to hold the apples without touching.

Core apples and peel about 1 1/2 inches down from top edges. With a small sharp knife, cut a large funnel-shaped cavity out of the center of each apple, removing most of the top and leaving a thick wall of apple. Smooth the sides of the cavity with an apple corer.

Discard the apple core, but shred the rest of the cut apple into the mashed sweet potatoes. Blend in the salt, cinnamon, nutmeg and pepper. Roll the apples in the melted butter and then in the sugar, coating the inside and outside of each, then place the apples in the baking dish.

Stuff the apples with the sweet potato mixture, mounding slightly on the tops; top each with nuts. Drizzle remaining butter and sugar over the apples. Bake in moderate 350 degree oven for about 1 1/2 hours basting until well glazed.