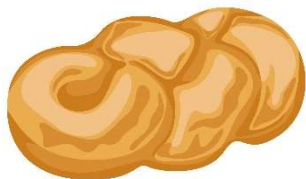


CINNAMON SWIRL CHALLAH

Shared By: Sarah Carroll



Ingredients:

2 pkg active dry yeast / 4 ½ t
¾ cup warm water (100-105 F)
¼ pound unsalted butter / one stick
1 cup boiling water
1 T salt
8 cups flour
6 eggs, lightly beaten
1 ½ cups sugar (divided)
3 T ground cinnamon

Directions:

Proof the yeast by dissolving it in the warm water. Allow to soften and expand for about 10 minutes. The yeast will foam and rise to the surface, proving that the yeast is alive and active.

Melt the butter in the boiling water. Let cool slightly. Stir in salt and ½ cup sugar. Add yeast. Stir in about three cups of the flour to make a soft batter or sponge. Beat for 5 minutes to develop elasticity in dough. Allow the sponge to rise for about 20 minutes.

Beat eggs into the developed sponge. Add enough additional flour (4-5 cups) to be able to knead the dough. Turn dough onto a floured board and work with floured hands, knead dough for about 10 minutes.

Place dough in a greased bowl and let stand, covered, in a warm place for about one hour, or till doubled in bulk.

Combine remaining cup sugar and cinnamon. Set aside. When dough is doubled punch down and divide in half. Divide each half into thirds. Roll out each third into a long rectangular shape and sprinkle the surface of the dough with the cinnamon-sugar mixture, taking care not to get the mixture too close to the edges. Starting at one long end, roll lengthwise into tight long (15") rolls and seal ends by poking the dough in on itself. Repeat with the other two sections, then braid.

Place braided loaves on a greased and floured baking sheet, or on parchment paper. Cover and let rise in a warm place for about 40 minutes. Preheat the oven to 375 F. Bake for 30-40

minutes. For a shiny surface, brush loaves with egg wash (1 yolk: 1T water). *If you are not using a convection oven, flip and rotate the sheets halfway through baking. Loaves are done when the sound hollow when tapped on the bottom.*

Makes two large loaves. (or as many as four) *Or one massive one for a potluck Shabbat!*

Variations:

Whole Wheat Challah: Substitute 1 cup of whole wheat flour for 1 cup of regular flour.

Parve Challah: Substitute one stick of parve margarine for butter.

Raisin Challah: After rolling out the dough, sprinkle raisins either on top of the cinnamon or do not use the cinnamon-sugar mixture and simply add raisins, then roll and seal.



MERINGUES, OR FORGOTTEN COOKIES

Shared By: Beth Chaville-Fuller

Ingredients:

2 egg whites
3/4 cup sugar
1 teaspoon flavoring (vanilla or mint)
1/4 cup mini chocolate chips (optional)

Directions:

Preheat oven to 350 degrees. In a very clean bowl, with very clean beaters, whip egg whites until peaks form, but not dry

Add sugar, 1/4 cup at a time, and beat for about 30 seconds after each addition.

Gently stir in flavoring and chocolate chips, if using.

Be gentle. I cannot stress this enough.

Drop by teaspoon onto parchment paper. I use silpat liners. You should get 2 trays.

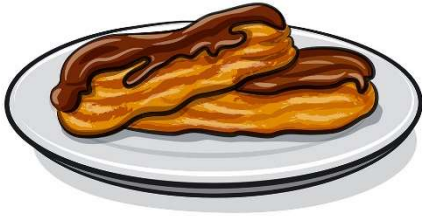
Place in oven. Close door. Then, shut off oven. Leave in overnight, or a minimum of 4 hours. Do not open oven door until time is up.

Notes:

- Gluten free and dairy free, depending on the brand of chocolate, if you use them
- It only works when it is not raining, not supposed to rain, not humid. I make them around the winter break.

CHOCOLATE ÉCLAIR, (a summertime favorite)

Shared By: Melissa Dunoff



Ingredients:

Butter/margarine to grease pan

2 boxes French vanilla instant pudding (3.4 oz size)

3 cups milk

8 oz. Cool Whip container

1 box graham crackers

1 tub of chocolate frosting

Directions:

Mix pudding mix and milk. Stir in cool whip.

Grease bottom of 9 x 13 pan with butter/marg. Place layer of graham crackers on bottom of pan, then layer 1/2 pudding mix, then layer of graham crackers, then other 1/2 pudding mix, and then 3rd layer of graham crackers.

Put in fridge 2 hours uncovered. Then ice with choc frosting. Allow to chill in fridge 12 hours uncovered before serving. Enjoy!

PASSOVER MEAT LOAF

Shared By: Pearl Kagel, her meat loaf from experiments



Ingredients:

1 pound ground beef (preferably 90% fat free)

3/4 cup matzo meal

2 tablespoons pizza spice

OR 1 teaspoon each: minced garlic, onion flakes, parsley, basil, oregano

1/2 cup mixed BBQ sauce and water (we prefer Gefen bold recipe)

OR 1/2 cup chicken broth

1 egg, slightly beaten

extra barbecue sauce for top of meat loaf

Directions:

Mix all ingredients together except extra barbecue sauce. Place in greased (bottom and sides) loaf pan and paint the top with barbecue sauce.

Bake in pre-heated 350 degree oven until done, 45-50 minutes.

Notes:

In this recipe, I have attempted to offer ingredient options to accommodate for taste, dietary restrictions, and the availability of K-P products.

HAMANTASCHEN

Shared By: Lois Lamond



Ingredients:

For the chocolate hamantaschen dough

- 1 egg
- 1 egg white
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup plus 2 tablespoons canola oil
- 3 tablespoons almond milk
- $2 \frac{1}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup unsweetened cocoa powder
- $1 \frac{3}{4}$ teaspoons baking powder

For the chocolate chip cookie dough

- 1 cup plus 2 tablespoons all-purpose flour
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{2}$ cup earth balance, at room temperature
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla extract
- 1 egg

Directions:

First, make the chocolate hamantaschen dough

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the egg, egg white and sugar on medium speed until combined. Add the oil and almond milk and beat until smooth.
2. In a small bowl, combine the flour, cocoa powder, and baking powder. With the mixer on low speed, gradually add the dry ingredients to the wet ingredients and mix until everything is just combined.

3. Form the dough into a disc and wrap it in plastic wrap. Let it chill in the fridge for at least an hour.

Meanwhile, make the chocolate chip cookie dough

1. In a small bowl, combine the flour and baking soda
2. Again in a stand mixer fitted with the paddle attachment, cream together the earth balance and both sugars on medium speed until the mixture is light and fluffy. Add the salt, vanilla, and eggs, and beat until combined. With the mixer on low, slowly add the dry ingredients and mix until everything is combined. Stir in the chocolate chips.

Then, assemble the hamantaschen

1. Preheat the oven to 350 degrees and line a baking sheet with parchment paper.
2. Take about a quarter of the hamantaschen dough and roll it out between two pieces of wax paper to about ¼ - inch thickness. Use some sort of circular item (a biscuit cutter, a round cookie cutter, a glass) to cut circles out of the dough. Top each circle with about a teaspoon of chocolate chip cookie dough.
3. For each circle, fold up the sides into a triangular shape, and pinch the corners together tightly.
4. Repeat this with the rest of the two doughs, re-rolling the scraps of hamantaschen dough as needed.
5. Bake the hamantaschen on the prepared baking sheet for about 10 minutes, until they are just starting to darken at the corners. The chocolate chip cookie dough should still be a bit soft. Let the hamantaschen cool for a few minutes on the baking sheet, then transfer them to a wire rack to cool completely.

SWEET KUGEL

Shared By: Harriette Nadler, from her 102 year old Aunt



Ingredients:

12 oz med noodles (I use entire package of Healthy Harvest noodles which are at least partially whole grain and still taste good!)

4 eggs

1 cup sugar (I use at least 1/3 less!)

¼ cup orange juice

½ lemon, juiced and strained (I used the lemon juice concentrate equivalent amount)

1 cup raisins (You can use dried blueberries without added sugar although I haven't tried this variation)

1 can pineapple (no sugar added; I have substituted no sugar added fruit cocktail for a colorful variation!)

¼ lb. margarine melted (Fleishman's)

Directions:

Grease pan well.

Bake at 350 for 1 hour.

Notes:

I still keep this recipe on the original (now 'dog-eared', 'yellowed') paper 'given to me by my 93-year old aunt. So it is time to ensure this dairy-free, lactose-free recipe is computerized and passed along to congregants for their future enjoyment. It has been transferred from one family member to another on handwritten notepaper!!!

VEGETARIAN PATE

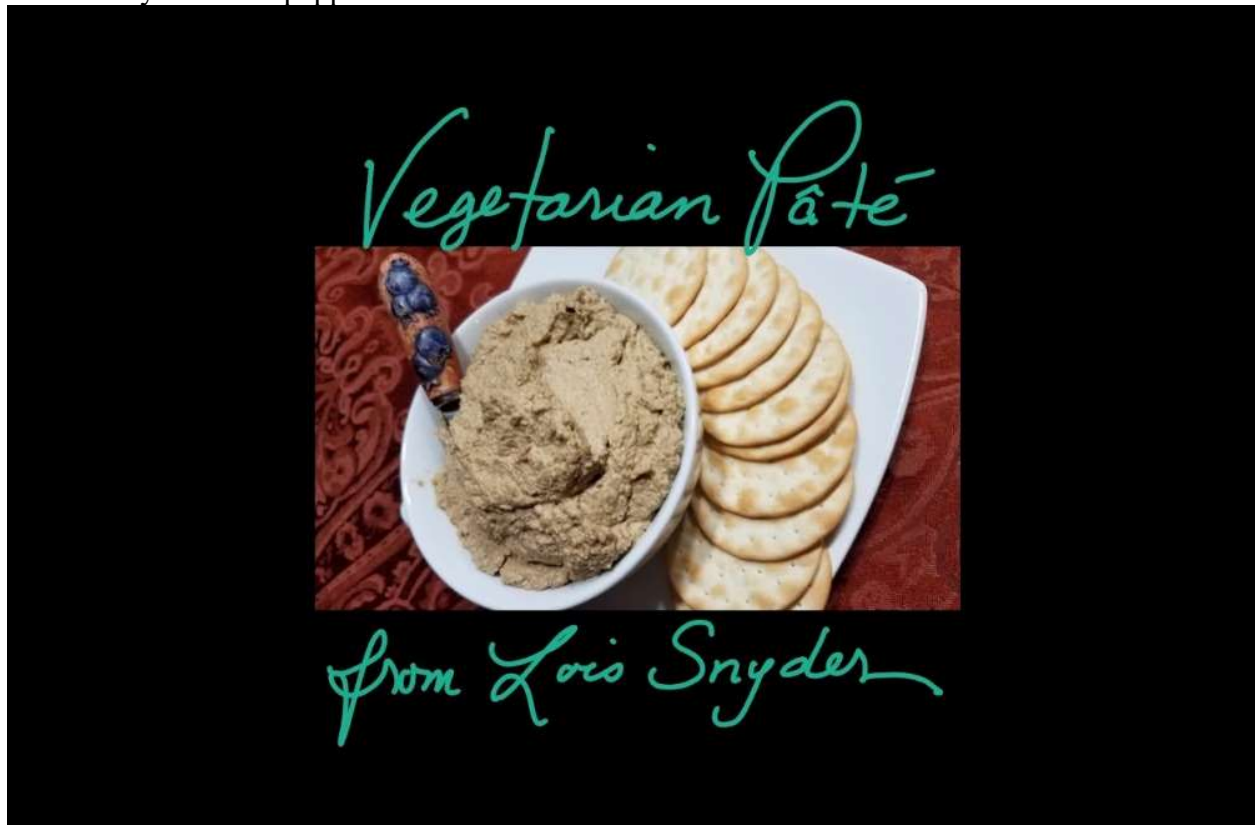
Shared By: Sarah Carroll, on behalf of Lois Snyder

Ingredients:

1 large onion, chopped
2 tablespoons vegetable oil
1 – 14 oz. can green peas
1 – 14 oz. can green beans
2 cups walnuts
2 hard boiled eggs (vegan alt. 1/2 block tofu, extra firm)

Directions:

Sauté onion in oil until caramelized. Combine all ingredients in food processor until desired consistency. Salt and pepper to taste.





SWEET KUGEL

Shared By: Barbara Schlenger-Faber

1 lb. egg noodles
1 can apple pie filling
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup orange juice
3 eggs
1.5 cup milk
 $\frac{1}{4}$ cup raisins
1 tablespoon vanilla extract
Cinnamon and butter or margarine

Directions:

1. Cook noodles 8 minutes and drain.
2. Remove any hard pieces of apple from the filling and cut the apples into smaller pieces.
3. Beat eggs and add remaining ingredients except cinnamon and butter/margarine.
4. Add noodles and mix.
5. Put into a 9" x 13" pan.
6. Sprinkle cinnamon over top.
7. Add pieces of the butter/margarine on top.
8. Bake at 350 F for 1 hour.

Notes: Can add walnuts, cranberries and a hint of dried cloves and a little less sugar to make a dinner kugel.



KOSHER OATMEAL RAISON COOKIES

Shared By: David Kagel

Ingredients:

1 cup (226 grams) unsalted butter, room temperature

1 cup (205 grams) firmly packed light brown sugar 1/3 cup (65 grams) granulated white sugar

2 large eggs, at room temperature

2 teaspoon pure vanilla extract

1 cup matzo cake meal (instead of flour)

1/2 cup potato starch (instead of flour)

1 teaspoon (5 grams) baking soda

1 teaspoon (5 grams) kosher salt

1/2 teaspoon (1 gram) ground cinnamon

2 cups matzo farfel OR 2.5 boards of crumbled matzo (Instead of rolled oats)

1 cup (140 grams) dark or golden raisins Adapted from the Joy of Cooking Oatmeal Raisin cookies

Directions:

Preheat your oven to 350 degrees F (180 degrees C). Line two baking sheets with parchment paper. Or you can simply butter your baking sheets or spray them with a non-stick cooking spray.

In the bowl of your electric mixer (or with a hand mixer), beat the butter until smooth. Then add the brown and white sugars and beat until creamy and smooth (about 2 - 3 minutes). Scrape down the sides of your bowl as needed. Then add one egg and beat until it's mixed into the batter and then beat in the second egg, along with the vanilla extract. In a separate bowl, whisk together the cake meal, potato starch, baking soda, salt, and ground cinnamon. Add this mixture to the batter and beat until incorporated. Stir in the matzo farfel and raisins.

For large cookies, use 1/4 cup (60 ml) (60 grams) of batter (I like to use an ice cream scoop). Flatten the cookies slightly until they are about 1/2 inch (1.25 cm) thick. Bake the cookies for about 12-14 minutes, rotating the cookie sheets halfway through the baking time. Bake for a total of 12 minutes for soft "cakey" cookies, and bake for a total of 14 minutes for crisp cookies. The cookies are done when golden brown around the edges but still a little soft in the centers. (The longer the cookies bake, the more crispy they will be.) Remove from the oven and let the cookies cool a few minutes on the baking sheet before transferring them to a wire rack to finish cooling. These cookies will keep several days at room temperature. They can also be frozen.

Makes about 16 large cookies



VEGETARIAN CHILI

Shared By: Amanda Snyder

Ingredients:

- 1 large uncooked onion, minced
- 1 medium garlic clove, minced
- 30 oz. canned black beans, rinsed and drained
- 30 oz. canned kidney beans, rinsed and drained
- 30 oz. canned pinto beans, rinsed and drained
- 29 oz. canned diced tomatoes, with chilies

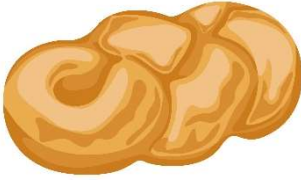
- 15 oz. canned tomato sauce
- 1 ¾ oz. spiced seasoning mix, chili variety
- 14 oz. frozen corn kernels, thawed
- 1 tbsp (or to taste) fresh lime juice
- ½ cup fresh chopped cilantro

Directions:

Combine onion, garlic, beans, tomatoes, tomato sauce and seasoning mix in a slow cooker. Cover and cook on high heat for 2-3 hours (or low heat for 4-6 hours). Add frozen corn during last hour of cooking. Stir in lime juice and cilantro just before serving.

Notes

Serves about 10



CHALLAH RECIPE

Shared By: Janine Ure

Combine water, yeast and sugar in bowl. Stir together with a spoon.

Let stand until mixture is bubbly.

2 cups lukewarm water

2 tbsp + $\frac{3}{4}$ tsp dry yeast

1 $\frac{1}{2}$ tsp sugar

Place flour in a large bowl; stir in sugar and salt, mix well.

Push the flour mixture against the sides of the bowl, leaving a well in the center.

2 lbs 8 oz. high gluten or bread flour

$\frac{3}{4}$ cup sugar

2 $\frac{1}{4}$ tsp salt

Put eggs and oil into separate bowl.

1 egg plus 1 egg yolk (use the egg white for the egg wash)

$\frac{3}{4}$ cups canola oil

Add yeast mixture and egg/oil mixture to well in flour bowl.

Mix until you can no longer stir.

Knead the dough with your hands until it no longer sticks to the sides of the bowl. The dough should be smooth and springy. Add flour or water if necessary.

Separate dough into 4 - 1# ish balls and put on oiled baking sheet.

Lightly cover top of dough balls with oil (prevents crusting).

Cover dough sheet pan with saran and let dough rise for 1 hour-ish.

*Note: This is the point at which challah is taken and the blessing is recited.

*Baruch Atah Ado-Nai Elo-Hai-Nu Melech HaOlam Asher Kidishanu B'Mitzvotav V'Tzivanu L'Hafsih Challah.

Blessed are You, L-rd our G-d, King of the universe, who has sanctified us with His commandments and commanded us to separate challah.

Separate a small piece (approx. one ounce) and say: "This is challah." Harei Zeh Challah. ^{וְהָיָה} Wrap the challah in foil and place it in the empty broiler or oven, or burn it by any other method.

Make egg wash by whisking

1 large egg

egg white leftover from egg/oil mixture

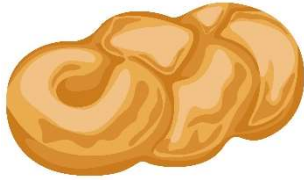
AFTER 1# DOUGH BALLS RISE – Separate into even parts for braiding your challoos.

1# dough can be a 3 or 4 braid.

Place braided challoos on parchment lined baking pans. Brush with egg wash.

Let braided challoos rise for 45 minutes to an hour.

Preheat oven to 325. Bake challoos for 35-40 minutes until golden brown and challa sounds hollow when tapped on the bottom.



CHALLAH NAPKIN RINGS

Shared By: Janine Ure

1. Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
2. Take empty paper towel rolls. Smoothly cover them with a layer of foil. Cover the foil with a sheet of parchment paper. Fold edges inside the tube.
3. Divide pieces of dough in to 3 for a braid. Braid the dough and loosely pinch the bottom ends together.
4. Place the braid over the wrapped tube. Wrap it around so the top and bottom ends meet and pinch the ends together to make a complete circle.
5. Repeat this for all the dough. 3 or 4 rings can be placed on each tube (depending on size of braid).
6. Brush each ring with beaten egg and sprinkle with both poppy and sesame seeds.
7. Set the tubes down on the prepared baking sheets. Bake for 30 mins. or until golden.



GLUTEN FREE CHEESEBURGER PIE

Shared By: Beth Chaville-Fuller

Ingredients:

1 lb. ground meat or turkey
1 chopped onion
1/2 tsp salt
1/8 tsp pepper
1 C shredded Cheddar cheese - I use Cabot - lactose and gluten free
1 C milk (any type, I use lactose free)
3 eggs
1/2 C Bisquick gluten free

Directions:

Preheat oven to 400 degrees. Cook meat / turkey and onion on stovetop. Drain grease. put in bottom of pie plate, already sprayed with cooking spray or lightly oiled. Sprinkle with cheese. In a bowl, combine Bisquick gluten free, eggs and milk. Pour over meat/turkey. Cook in over 25-30 minutes. Knife in middle should be clean.

Delicious! Enjoy!

CRANBERRY CHICKEN

Shared By: Jennifer Tribulski



Ingredients:

2 Whole chickens, cut in pieces, or equivalent amount of boneless breasts

1 can whole berry cranberry sauce

1 small jar French dressing

1 package onion soup mix

$\frac{3}{4}$ bag dried craisins

Pam cooking spray

Directions:

Preheat oven to 350 degrees. Combine cranberry sauce, French dressing, onion soup mix and craisins. Set aside. Remove skin from chicken and layer in baking pan sprayed with Pam. Top with $\frac{1}{2}$ sauce mixtures. Bake, uncovered, for about 45 minutes. Add remaining sauce mixture and continue baking for about 30 minutes. Serve with rice or noodles.

MASHED SWEET POTATOES

Shared By: Heidi Lehman

Ingredients:

2 ½ pounds sweet potatoes, peeled
¾ cup fresh orange juice
½ cup pure maple syrup
3 tbsp unsalted butter
1 ½ tsp ground ginger
Salt, to taste



Miniature marshmallows (optional)

Directions:

Cut the potatoes into 1-inch pieces; cook in boiling, salted water until very tender, about 15 minutes. Drain well; remove to a bowl. Mash with remaining ingredients (except marshmallows) while the potatoes are hot. Spoon into an oven-to-table dish. Dot with marshmallows, if desired.

Notes:

Serves 8 to 10



GRANDMA BEA'S NOODLE KUGEL

Shared By: Lynn Jacobs

- Two eggs beaten
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 16 oz can of crushed pineapple with juice (unsweetened)
- 1 tsp vanilla
- 1 tsp cinnamon
- 2 apples cut into slices and then cut each slice in half
- 1 stick of butter
- 1 package of 12-16 oz wide egg noodles

Directions:

In a large mixing bowl add the following:

- Two eggs beaten
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 16 oz can of crushed pineapple with juice (unsweetened)
- 1 tsp vanilla
- 1 tsp cinnamon
- 2 apples cut into slices and then cut each slice in half

Boil one package of 12-16 oz wide egg noodles. When oven is heated, melt one stick of butter in a glass 14X9 baking dish. Remove dish from oven and pour melted butter into the mixing bowl with all the ingredients. Pour the ingredients into the glass baking dish. Sprinkle with cinnamon. Bake at 375 degrees until noodles start browning (about 30-45 minutes) Serve warm or at room temperature. Bon appetite!!



MINI NO BAKE KEY LIME CHEESECAKES

Shared By: The Holtzer Family

Ingredients:

- 3/4 cup graham cracker crumbs
- 3 tablespoons butter, melted
- 8 ounces cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 1/3 cup bottled key lime juice
- 1 teaspoon lime zest
- 1 (8 oz.) container frozen whipped topping, thawed
- 1-2 drops green food coloring (optional)

Directions:

Line 12 muffin pan cups with paper liners. Alternately, cheesecakes can be made in 12 mini Mason jars.

In a small bowl, combine graham cracker crumbs and melted butter. Press one tablespoon of crumbs into the bottom of each liner.

With an electric mixer on medium speed, beat the cream cheese until smooth.

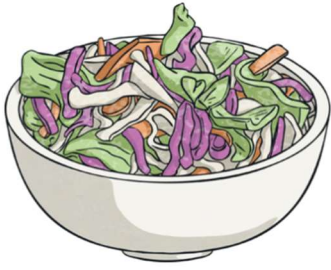
Add the condensed milk and lime juice and mix well. Mix in the food coloring, if using. Fold in the lime zest and 1 cup of the whipped topping.

Divide the mixture evenly among the lined muffin cups. Cover pan with foil or plastic wrap and freeze until firm, at least 3 hours. Let stand about 5 minutes before serving.

Top with remaining whipped topping and fresh lime slices before serving.

Notes:

- Prep time: 15 minutes
- Total time: 15 minutes
- Total time includes freezing.



NUTTY COLESLAW

Shared By: Nancy Shenker

Ingredients:

Cole Slaw

1 bag coleslaw (1 lb.)

1 bag red cabbage (comes shredded in smaller sized bags) You determine amount according to preference

2 packs Raman Soup – package may say “Soy Sauce” or “Oriental” flavor (vegan-friendly)

½ cup scallions, chopped

1 cup sunflower seeds

1 cup sliced almonds

Dressing

1 cup vegetable or canola oil

½ cup sugar

1/3 cup balsamic vinegar

Dry seasoning from both packs of the soup

Directions:

Mix the dressing well, manually or with mixer or blender. Refrigerate overnight.

Using a large mixing bowl will make mixing the coleslaw ingredients much easier.

Close to the time of serving, mix cabbages, scallions, seeds and nuts. Break up the noodles and mix with all the other ingredients. (To avoid hurting your hands, you might want to put them in a plastic bag and use a mallet-like utensil. Don't crush the noodles, but break them into easily eaten pieces!)

Add dressing at the last minute, mixing well.

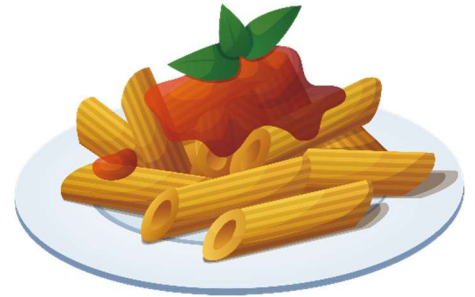
Leftovers will be much softer than the first serving, but remain flavorful and delicious.

LORI PLOTKIN'S NOT YET BUT SOON TO BE FAMOUS PENNE IN VODKA SAUCE

Shared By: Lori Plotkin

Ingredients:

- 1 Stick of butter
- 1/2 tsp red pepper flakes (or more if you like spicy)
- 3/4 cup Vodka
- 1 1/2 cup Tomato Puree
- 1 cup Light Cream
- Grated Parmesan
- 1 Pound box of Penne



Directions:

THIS RECIPE TAKES AS LONG AS THE PASTA TAKES TO COOK! So start the water to boil and as soon as you throw the pasta into the water, start to make the sauce.

Also, PLEASE be very careful when adding the Vodka in. I may have had a small cooktop fire. Pour the vodka in away from the open flame!

Melt Butter in a large skillet. Add Red Pepper Flakes and Vodka. Bring to a boil and lower to simmer for 2 minutes.

Add Puree and Cream. Bring to a boil and lower to simmer for 5 minutes.

Add a few tablespoons of Parmesan cheese to thicken the sauce.

Drain noodles, and pour them into a large bowl. Pour the sauce over the noodles. Sprinkle with cheese.

Enjoy!

Notes:

Goes great with leftover chicken mixed into the dish.

JEWISH APPLE CAKE

Shared By: Lydia and Ben Shields, on behalf of their Great-Grandmother Selma Prince

Ingredients:

2 cups flour
1 cup sugar
¼ lb butter
1 tsp vanilla
1 cup milk
2 tsp Baking powder
1 egg



Directions:

Cream butter. Add sugar and egg. Add flour and baking powder alternately with milk. Add vanilla. Put sliced apples on top of batter. Sprinkle with cinnamon and chopped walnuts.

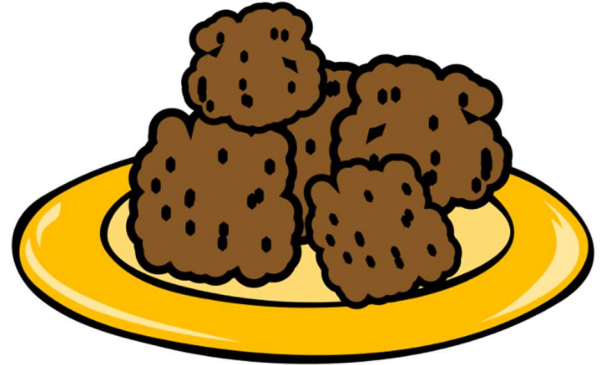
Bak at 350 degrees for 1 hour 20 minutes.

FAMOUS SWEET AND SOUR MEATBALLS

Shared By: Lydia and Ben Shields, on behalf of their Great-Grandmother Selma Prince

Ingredients:

2 pounds of ground beef or turkey
1 very large tomato sauce can
1 small can of jelly cranberry sauce (use half of the can)
2 beaten eggs
1 tablespoon of soy sauce
¼ teaspoon of garlic powder
2 tablespoons of minced onion
1 bottle of chili sauce
½ cup of cornflake crumbs
Few drops of Worcestershire sauce
1/3 cup of ice water



Directions:

- Heat tomato sauce, cranberry sauce and the chili sauce in one pot.
- In a separate bowl, mix all remaining ingredients (including the meat) and form small meatballs.
- Continue to heat the sauce; add the meatballs to the sauce.
- Cook the meatballs in the sauce for approximately 1 hour.

Recommendation to double the recipe and use 4 pounds of meat. Meatballs freeze well!

SESAME CHICKEN

Shared By: Lydia and Ben Shields, on behalf of their Great-Great Aunt Evie

Ingredients:

Boneless, skinless chicken breast

Italian-seasoned bread crumbs

Canola oil

Garlic powder

Salt

Paprika

Sesame seeds



Directions:

Cut chicken into nuggets. Coat with bread crumbs. Place in frying pan in Canola oil. Turn on both sides until brown.

Shake on garlic powder, salt and paprika.

Put handful of sesame seeds onto chicken. Turn and put on more seed. Use more oil if needed.

Enjoy!



NOODLE PUDDING

Shared By: Lydia and Ben Shields, on behalf of their Great-Great Aunt Ollie Ceaser

Ingredients:

12 ounces noodles, cooked and drained well (medium size)

1 large cream cheese, melted with 1 stick butter and 2 cups milk (do not boil)

4 eggs, beaten with 2 tbsp sugar, dash of salt and 1 tsp cinnamon.

Directions:

Sprinkle top with brown sugar and dot with butter. Prepare the day before baking in fridge to blend flavors.

Bake at 350 degrees for 1 hour. Use Pam on cooking dish.

FROZEN STRAWBERRY MOUSSE

Shared By: Karen Pollak

Ingredients:

1 pint strawberries, sliced

2 egg whites

½ cup sugar

1 T lemon juice
(serves 8-12)



Directions: Beat all ingredients in a large bowl with electric mixer at medium speed until mixture begins to thicken. Increase speed to high and continue beating about 10 minutes until stiff peaks form. Volume will have increased significantly. Freeze and serve frozen.

Notes: This is a great Passover or parve dessert. My grandkids love it anytime. It is like as sorbet.

BLUEBERRIES AND SOUR CREAM COFFEE CAKE

Shared By: Karen Pollak



Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla
- 1 3/4 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup sour cream
- 1 cup fresh or frozen unsweetened blueberries
- 1/2 cup packed brown sugar
- 1/2 cup chopped pecans (optional)
- 1 teaspoon cinnamon

Directions:

- 1) Cream butter and sugar until fluffy (about 5 minutes). Add eggs, one at a time, beating well after addition. Beat in vanilla. Combine flour, salt and baking powder. Add flour mixture alternating with the sour cream. Fold in blueberries.
- 2) Spoon half of batter into greased and floured bundt pan. Combine brown sugar and cinnamon (and pecans). Sprinkle half over batter. Top with remaining batter and sprinkle with remaining sugar/cinnamon. Cut through batter with knife to swirl mixture.

3) Bake 350 degrees for 55-60 minutes or until toothpick comes out clean. Cool 10 minutes and then remove from pan to finish cooling.

Notes: If using frozen berries, use without thawing.

CRUSTLESS CRANBERRY PIE

Shared By: Karen Pollak



Ingredients:

3 cups fresh cranberries

3/4 cup sugar

1/2 cup chopped walnuts or pecans

2 eggs

3/4 cup sugar

3/4 cup flour

3/4 cup butter

Directions:

Spread 3 cups of fresh cranberries over 10 inch greased pie plate. Sprinkle cranberries with 3/4 cup of sugar and 1/2 cup of nuts. Stir right in pie plate and smooth out.

For the crust, beat 2 eggs in mixing bowl until lemon colored and light. Add, gradually and still beating, 3/4 cup sugar, 3/4 cup flour and 3/4 cup melted butter. When thoroughly combined and smooth, spread it over cranberries. You may need spatula. Bake at 325 degrees for 45 minutes or until crust browns. Serve hot or cold and with or without whipped cream.

Notes: This cranberry pie is terrific as a thanksgiving desert.

NANCY'S PHONY STUFFED CABBAGE

Shared By: Karen Pollak

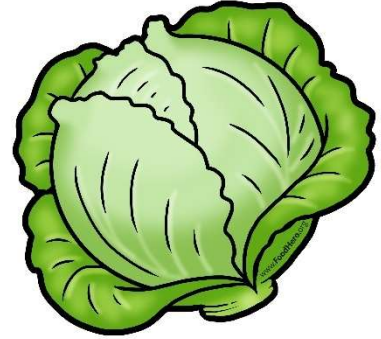
Ingredients:

medium cabbage

1 bottle chili sauce

2 pounds ground beef

1 large can whole cranberries



Directions:

Shred cabbage. Place cabbage on the bottom of baking dish. Form meatballs (salt pepper, etc. to taste) and place on top of cabbage. Mix chili sauce and cranberries together. Place mixture on top of meatballs and cabbage. Bake 1 1/2 -2 hours at 350 degrees.



POTATO KUGEL CUPS

Shared By: Karen Pollak

Ingredients:

- 1½ cups extra virgin olive oil, divided
- 4 eggs
- 2 teaspoons kosher salt
- ½ teaspoon freshly ground black pepper
- 6-8 large red skin or Yukon gold potatoes
- 1 large onion

Directions:

1. Preheat oven to 425°F. Liberally oil a jumbo size 6-well muffin tin or six (4- to 6-ounce) glass dessert dishes/custard cups with 1 to 2 tablespoons of extra virgin olive oil (evoo) each. If using custard cups, place on a baking sheet.
2. Place the muffin pan/cups on baking sheet in 425°F oven to heat up the evoo.
3. Fill a large bowl with cold water and, as you peel the potatoes, place them in cold water to prevent browning.
4. Beat eggs in a small bowl. Add salt and pepper, mix well, and set aside.
5. Pour ¾ cup of evoo in a small saucepan and place over medium-low heat.
6. Cut potatoes & onions lengthwise into halves or quarters so they fit into food processor feed tube. Process the potatoes and onions using the disc blade that creates thin, shoestring-like strips.
7. Transfer shredded potatoes and onions in a large cheesecloth lined bowl and squeeze out as much liquid from the potatoes as possible.
7. Return the shredded potatoes and onions to a large bowl and remove any large pieces of potatoes or onions that weren't processed properly. Add the egg mixture and heated oil from stovetop and mix very well.

8. Remove heated pan/cups from the oven and spoon potato mixture evenly into the hot, oiled cups.

9. Bake at 425°F for about 1 hour. If the sides are still pale, cook for 20 minutes longer until the tops look crunchy and sides look golden and browned. Loosen edges with a knife, unmold and serve on a platter.

Notes:

*Make Ahead Tip: While potato kugel will be at its best made fresh (refrigeration or freezing will cause it to lose some crunch), you can make it ahead and even freeze it with these instructions.

1. Slightly under bake, cool completely, wrap tightly, and freeze.

2. Thaw at room temperature, reheat, uncovered at 375°F for 10 minutes.

*To get the best results from this kugel, use a great quality extra virgin olive oil.



APPLE, APRICOT KUGEL

Shared By: Joanne Borin

Ingredients:

- 4 large Apples, cored and cut into medium dice
(Granny Smith or any tart apple)
- ½ cup light brown sugar
- ¼ cup orange juice
- 6 plain Matzohs (can use 7 Gluten Free Matzohs)
- 8 eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- ¾ cup sugar
- ½ cup butter or margarine melted
- 1 cup raisins
- 1 cup dried apricots, medium chopped
- 4 tablespoons butter on top

Directions:

Preheat oven to 350 degrees

Toss the apples with the brown sugar and orange juice, set aside in a medium bowl.

Break the matzoh into 2-to-3-inch pieces and soak in warm water until soft but not mushy. Set aside.

While the matzoh soaks, beat the eggs with a wire whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins, and apricots.

Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2 1/2 quart casserole dish or 9x13 inch pan. Dot the top of the Kugel with the 4 tablespoons of butter.

Bake the kugel for 1 hour. Cover the top with foil if the top begins to become too brown early in the baking. Remove the kugel from the oven and serve.

Notes:

This is a favorite recipe for my family's Passover dinner. It can be made Gluten free and tastes great any way. I love that you can make it 2 days in advance and reheat. It also freezes well! Enjoy!

Tip: The kugel can be made 2 days ahead, cooled, covered and refrigerated. When ready to serve, bring to room temperature and reheat in a 350 degree oven.



EASY PEASY CHAROSET

Shared By: Joanne Borin

Ingredients:

1 pound apples – use a mixture of 4 MacIntosh and 2 Red Delicious (or any apple you prefer)

1 plus 1/4 cups walnut halves

3/4 Tablespoon ground cinnamon – or more to taste

3- 5 Tablespoons sweet red wine – our family loves Manischewitz Concord Grape Wine

Directions:

Core the apples. No need to peel the apples. Put apples and walnuts in food processor and pulse quickly. Add cinnamon and wine and mix well. Taste and add more cinnamon and wine as needed. Makes 4 cups.

Notes:

For most of my life we peeled and cored the apples, then chopped them up. We then chopped the walnuts and mixed them all together. And then someone told me the Easy Peasy Method. It tastes great and is so quick and easy. My family loves that I can make a huge amount of this favorite Passover Dish!



CHOCOLATE DIPPED MACAROONS

Shared By: Joanne Borin, her daughter Jill Borin's recipe.

Ingredients:

3 egg whites from large eggs

2/3 cup sugar

1 ½ teaspoon vanilla extract

2 ½ cups packages shredded coconut

3 oz. bittersweet chocolate, chopped into small bits (I like to use Ghiradelli Bittersweet chocolate morsels)

Directions:

Preheat oven to 350 degrees. Line one or 2 large cookie sheets with parchment paper.

In a large bowl, whisk egg whites with sugar. Add vanilla and coconut and stir to combine.

Scoop up a level teaspoonful of batter and form into a ball with your hands; repeat with all remaining batter. Place each ball about 1 inch apart on prepared cookie sheets.

Bake until tops just start to turn light tan- about 15 to 18 minutes. Remove cookies to a cooling rack for about 30 minutes.

Melt chocolate (microwave, double boiler or heavy pot) Stir occasionally but do not burn. Keep chocolate warm and pliable as you dip tops of cookies into chocolate. Place dipped cookies on metal tray evenly spread apart so they are not touching. Freeze until chocolate sets- about 20 to 30 minutes.

Notes:

This is my favorite Macaroon. It is sweet, tasty and dipped in dark chocolate. Irresistible!! It is a must have for any Jewish holiday – but easy and delicious enough to make all year long.

Yields: about 32 cookies

DEEP DISH APPLE PIE WITH NUT TOPPING

Shared By: Victoria M, Robinson and Stephen A. Shalet, Founding Members



Crust (if not using a pre-made commercial crust:

1 3/4 cup flour

1/4 cup sugar

1 tsp cinnamon

1/2 tsp salt

2/3 cup butter

A little apple cider or water, enough to bind these elements and combine all

Cook at 450 for 10 minutes, then at 350 for 35-40 minutes

Then, add filling

I have successfully used pre-made deep-dish commercial pie crusts. I melt butter and bourbon and generously coat the entire crust with this, including the edges.

Filling:

1 1/2 cups sour cream (you could probably use labneh instead)

1 large egg

1 cup sugar

1/4 cup flour

2 tsp vanilla

1/2 tsp salt

2 1/2 lbs apples (about eight), peeled (if preferred, works if not), cored and sliced (a combination of MacIntosh, Rome, Granny Smith and Gala works very nicely)

Spread into pie crust, top with topping and bake at 350 for 15 minutes or until a tester comes out clean.

Topping:

1/2 cup butter

1/2 cup flour

1/3 cup white sugar (or substitute, such as Splenda, using their equivalent)

1/4 tsp salt

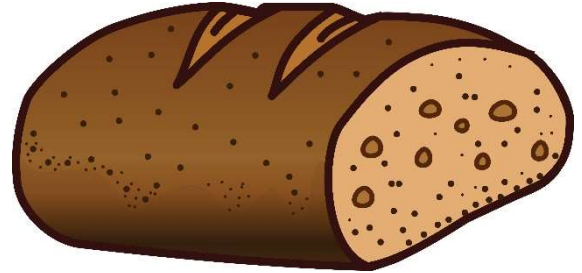
1/3 cup brown sugar (same option as for white)

1 TBS cinnamon

1 cup of chopped pecans or walnuts

SYLVIA'S SHREDDED WHEAT BREAD

Shared By: Victoria M, Robinson and Stephen A. Shalet, Founding Members



Ingredients:

- 2 cups boiling water
- 2 large shredded wheat biscuits (Post cereal)
- 2 tsp salt
- 1/3 cup sugar
- 1/3 cup molasses
- 3 TBS butter
- 2 packages regular dry yeast
- 7 - 8 cups all-purpose flour (or less)

Directions:

Pour boiling water over the shredded wheat biscuits in a large bowl

Add salt, sugar, molasses and butter and stir well

Let mixture cool to lukewarm

Dissolve the yeast in 1/2 cup very warm water; stir well; when dissolved, add to large bowl mixture

Gradually add 6 - 7 cups of flour to make a very stiff dough

Cover with waxed paper and a dishtowel wrung out in hot water.

Put in cool over (or other warm place) with a bowl of hot water to make the oven warm and humid, close the door

Let bread rise until doubled in bulk, about an hour

Put bread on floured surface, knead well and add the rest of the flour

Divide bread in half and put each half into a greased 9-inch loaf pan

Cover loaf pans with a wet towel and return to the other or other warm place

Let rise for about an hour

Preheat oven to 350

Bake 45 minutes or until done

Take bread out of pans and let cool on a wire rack. If desired, brush tops of loaves with melted butter.

Notes:

The trademark recipe of a beloved family member; makes two loaves.

BROCCOLI, CARROT, AND CAULIFLOWER LAYERED CASSEROLE

Shared By: Victoria M, Robinson and Stephen A. Shalet, Founding Members



Broccoli layer:

1 lb broccoli, freshly blanched or frozen, chopped fine

1 cup eggs or egg substitute

1/2 cup matzo meal

1 1/2 tsp garlic powder

1 tsp salt

1/2 tsp white pepper

Carrot layer:

1/2 cup oil

1 cup brown sugar (or substitute, such as Splenda, according to their conversion)

1 large egg

1 1/2 cups matzo meal

1 tsp baking power

1 tsp salt

1/2 tsp cinnamon

2 cups shredded carrots

1/4 cup orange juice

1/2 cup lemon juice

Cauliflower layer:

1/2 cup oil

1/2 cup sliced onions

1 1/2 cups sliced or chopped mushrooms

1 lb cauliflower, freshly blanched or frozen, chopped fine

1 cup eggs or egg substitute

1 cup matzo meal

1 tsp salt

1/2 tsp white pepper

Directions:

Prepare a 9" x 13" baking dish by rubbing it with olive oil or non-dairy margarine

Broccoli layer: Combine all ingredients and spread in an even layer in the baking pan

Carrot layer: Cream together oil, brown sugar and eggs

In a separate bowl, combine the matzo meal, baking powder, salt and cinnamon; add to oil mixture

Blend in carrots, orange and lemon juice

Spread over the broccoli layer, taking care not to mix vegetables

Cauliflower layer: Heat the oil and onions over low heat about 20 - 25 minutes until the onions are translucent and golden brown. In a separate pan, sauté the mushrooms. Let cool. In a large mixing bowl, combine the cauliflower, eggs, matzo meal, salt and pepper. Add sauteed vegetables. Spread over carrot layer, taking care not to mix the vegetables.

Bake at 350 for one hour or until a tester inserted in the center comes out dry.



JEWISH APPLE CAKE

Shared By: Sherry Nimitz

Ingredients:

Combine to make the apple mixture:

2 teaspoons cinnamon

5 Tablespoons sugar

5-6 apples (peeled & sliced)

Mix well to make the batter:

3 cups flour

2 cups sugar

1 teaspoon salt

1 cup oil

4 eggs

¼ cup orange juice

3 teaspoons baking powder

2 ½ teaspoons vanilla

Directions:

Pour into a greased tube pan:

1st layer – ½ the batter

2nd layer – apple mixture

3rd layer – remainder of batter

Bake at 350 degrees for 1 ½ hours.

BRISKET

Shared By: Sherry Nimitz, her mother Ethel Krim's recipe

Ingredients:

4 pounds beef brisket

1 onion (sliced)

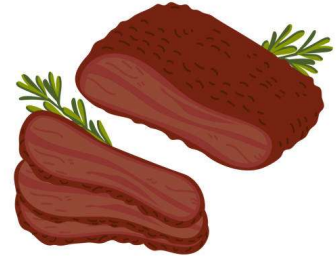
½ cup ketchup

½ cup chili sauce

2 Tablespoons brown sugar

5 to 6 cloves garlic

1 (12 ounce) can beer



Directions:

Season meat with salt & pepper, and place in a proper size pan and cover with sliced onion.

Combine ketchup, chili sauce, brown sugar, garlic, and beer...and pour over meat.

Cover tightly with foil and bake at 300 degrees for 4 hours.

Remove foil and bake uncovered for additional 35 or 40 minutes.

Remove meat from pan. Let cool a bit...then slice off fat. Wrap meat in foil and refrigerate.

To make gravy:

With an immersion blender or a blender, blend all liquid from the pan (including the onions that were on top of the meat).

Cook and stir until thick.

Cool gravy in refrigerator.

After cooled, remove fat from gravy.

When ready to prepare for dinner, slice meat cross-grain, lay in baking dish and reheat (at about 300 degrees covered) ...moistened with some of the gravy. Serve the rest of the gravy with the meal.

FANNY'S SOUR CREAM CAKE

Shared By: Lisa Baines, her great-grandmother Fanny's recipe



Ingredients:

1 cup sugar

¼ cup Crisco

1 cup sour cream

2 eggs

1 tsp. vanilla

2 cups flour

1 tsp. baking soda

1 tsp. baking powder

1 pinch salt

½ cup brown sugar with small amount of cinnamon for taste

Directions:

Mix all ingredients except brown sugar and cinnamon. If too thick add a little milk.

Pour ½ batter into greased and floured bunt pan or spring form pan. Sprinkle ½ of brown sugar and cinnamon mixture. Pour the remaining batter in pan and top with brown sugar and cinnamon mixture.

Bake at 325 degrees for 35-45 minutes.

CHOCOLATE CHIP CAKE

Shared By: Ken and Susan Grossman



Ingredients:

3 cups flour

2 sticks butter

4 eggs

Teaspoon of baking powder

Teaspoon of baking soda

Tablespoon of Vanilla extract

1 cup milk

2 cups sugar-maybe a little less if need be

12 oz Unsweetened chocolate bar to grate

Directions:

Put ingredients together and beat the batter

Put in Bundt Pan

Bake in oven-350 degrees for 1 hour

Enjoy



SANDY SEGAL'S SWEET KUGEL

Shared By: Denise Moser, her mother's recipe

Ingredients:

1 Can Carnation milk (refrigerated)

Generous tsp. cinnamon

10 eggs – separated

2 tsps. Vanilla

½ stock of butter – melted

2 pounds cottage cheese

¾ box raising

2 cup sugar

1 pound medium noodles – cooked

1 pint whole milk

Directions:

Pour carnation milk into a bowl and whip. Add cottage cheese, cinnamon and raisins. In a separate bowl beat egg whites stiff and add sugar and vanilla. Set aside. Mix noodles into cottage cheese mixture. Slide butter back and forth in long pan (along with using Pam). Pour noodle mixture into pan and add ¾ cup whole milk. Then, add stiff egg whites and cut into mixture (noodles should be evenly mixed in on top). Beat egg yolks and add to mixture (cutting through to make swirls). Sprinkle top with cinnamon and dot with butter. Bake 1 hour at 310 degrees. Best served same day.



SWEET NOODLE KUGEL

Shared By: Carrie Fromer, a recipe from her friend

Ingredients:

1 lb of broad egg noodles

$\frac{3}{4}$ Cup sugar

3 eggs

1 16 oz can of fruit cocktail, drained

1 can crushed pineapple, drained

1 jar of apple pie filling

Directions:

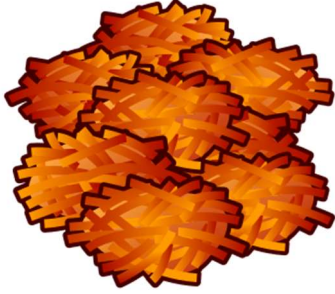
Preheat oven to 350 degrees

Oil a 9x13 baking dish

Cook noodles till soft and drain

Mix all ingredients together and dump in oiled baking dish

Bake about 50-60 minutes



SILVIA'S LATKES

Shared By: Sherrie Klein, The Men's Club FAMOUS Latke Recipe

Ingredients:

4 pounds of russet potatoes, shredded. (Yields about 2 quarts)

1 1/2 cup shredded onions

4 eggs

2 cups flour

<1 tablespoon pepper

2 tablespoons of salt, adjusted for taste.

Directions:

Mix the ingredients thoroughly in the order listed. We let the bags sit overnight before use. If you are concerned about browning of the shredded potatoes overnight, add a dash of lemon juice.

Form small scoops of the mixture into thin patties.

Fry in corn oil over medium heat until golden brown.

Let the finished patties rest on paper towels or kraft paper bags to release excess oil. Do not use Brawny paper towels as they impart an unpleasant flavor to the latkes.

Notes:

Serve with traditional sour cream and applesauce, or any other topping that suits your mood. Kids love ketchup. Salsa or chutney is a flavor fiesta. Frank's RedHot sauce goes on everything.

Be creative! Have a family topping contest; most creative, most interesting taste, best presentation!

Have FUN!! Suggested song: “Latke Recipe” by the Maccabeats.

The video is a hoot.

JANINE'S FAMOUS HAMANTASCHEN RECIPE

Shared By: Sherrie Klein, Janine Ure's Hamantaschen recipe she makes for Purim



Ingredients:

1 ½ cup sugar

1 cup unsalted margarine

2 eggs

¼ cup orange juice

2 tsp vanilla

4 cups flour

½ tsp salt

2 tsp baking powder

Filling: fruit preserves, poppy seeds, pastry filling.

Directions:

Combine flour, salt and baking powder in a bowl and set aside.

Cream together sugar and margarine.

Add eggs, orange juice and vanilla. Mix well.

Add flour, salt and baking powder combination to the mixture.

Mix well. Cover bowl with plastic wrap and chill in refrigerator overnight. At least 6 – 8 hours.

Preheat oven to 350 degrees.

Generously flour the counter/tabletop and rolling pin.

Roll out the dough.

Cut dough into 2 ½ inch circles (using a floured glass)

Place a dollop of filling in the center of the circle.

Shape into a triangle/hamantaschen by pinching the edges together.

Place on large cookie sheet lined with parchment paper.

Space apart as they expand.

Bake for 16 – 18 minutes or until edges are golden brown.

Notes:

Double Batch...Can't have too many Hamantaschen!!

Enjoy! Be creative: make your favorite filling!

Let us know how they turned out! Take a family picture and post on our Facebook page!!

HONEY CAKE FOR ROSH HASHANAH

Shared By: Sherrie Klein



Ingredients:

- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 Tablespoon baking powder
- 3 1/2 cups unbleached flour
- 1 1/4 cups packed dark brown sugar
- 4 Tablespoons canola oil
- 1 3/4 cups honey
- 4 extra large eggs
- 1 cup very strong coffee (decaf is fine)
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg
- 1 cup whole or half candied or plain almonds
- 1 cup raisins

Directions:

Preheat oven to 300 degrees. Grease and flour two 9×5-inch loaf pans or one 9×13 pan. Set aside.

In a saucepan, combine the honey and coffee and bring to a boil. Cool and set aside.

In a large mixing bowl, blend the eggs, brown sugar and oil. Do not overbeat.

Sift the flour, baking powder and baking soda and spices together. Stir the flour and honey into the eggs alternating and ending with the liquid. Stir in the raisins. Blend well. Pour into the prepared pans and place the almonds over the cake. Bake for 60-70 minutes, or until the cake springs back. Let sit overnight before serving.

Notes:

A classic dessert for a sweet new year!

HONEY POMEGRANATE CAKE

Shared By: Sherrie Klein



Ingredients:

For the cake:

4 eggs

1 cup sugar

1 cup oil

1 ½ cups honey

3 cups flour

3 tsp baking powder

½ tsp baking soda

1 cup cold brewed pomegranate tea

(brewed for 30 min)

For the glaze:

½ cup pomegranate juice

¼ cup sugar

juice of ½ lemon

4 Tbsp powdered sugar

Directions:

Using a hand mixer or a stand mixer beat eggs and sugar until smooth. Add oil, brewed tea and honey and mix well.

In a separate bowl, combine dry ingredients and slowly add to liquid ingredients. Pour into 10" ungreased angel food cake pan (tube pan), not a Bundt pan.

Bake at 350 degrees for 15 minutes, then reduce heat to 300 degrees and bake for an additional 45 minutes.

When the cake is done invert and allow to cool completely before removing.

For the glaze, combine pomegranate juice, sugar and lemon juice in a small pot over medium heat. Bring to a boil then let simmer uncovered for 15 minutes stirring frequently. It will become a syrup and reduce to about half. Remove from heat, let cool slightly and whisk in powdered sugar until smooth.

Stir in pomegranate seeds and pour over the cake.

CINNAMON CHOCOLATE CHIP COFFEE CAKE

Shared By: Amy Rosenstein, a recipe passed down from her Grandmother



Ingredients:

1/2 cup (1 stick) butter

1 cup sugar

2 cups flour

1 tsp baking powder

1 tsp baking soda

2 eggs

1/4 tsp salt

1 cup sour cream

1 tsp vanilla extract

Topping (mix all together):

1/2 cup sugar

1/4 cup brown sugar

1/2 tsp cinnamon

1 cup chocolate chips

Directions:

1. Cream butter and sugar.
2. Adds eggs 1 at a time.
3. Sift dry ingredients. Add dry ingredients gradually, alternately with sour cream.

4. Put half of the batter in a greased pan.
5. Sprinkle with half of the topping.
6. Add the rest of the batter.
7. Top with the remaining topping.



MOM'S APPLE CAKE

Shared By: Rachel Pozun

Ingredients:

For the apples:

6 apples, preferably McIntosh apples

1 tablespoon cinnamon

5 tablespoons sugar

For the cake:

2 3/4 cups flour

1 tablespoon baking powder

1 teaspoon salt

1 cup vegetable oil (safflower, sunflower, olive and coconut oil also work, as does melted butter)

2 cups sugar

1/4 cup orange juice

2 1/2 teaspoons vanilla extract

4 large eggs

Directions:

Heat oven to 350°F.

Grease a tube pan.

Peel, core, and chop apples into 1-inch chunks. Toss with cinnamon and 5 tablespoons sugar and set aside.

Stir together flour, baking powder, and salt in a large mixing bowl.

In a separate bowl, whisk together oil, orange juice, sugar, vanilla, and eggs.

Mix wet ingredients into dry ones. Scrape down the bowl to ensure all ingredients are incorporated.

Pour half the batter into the prepared tube pan. Spread half of the apples (and their juices) over it. Pour the remaining batter over the apples and arrange the remaining apples on top. Bake for about 1 1/2 hours, or until a tester comes out clean.

Cool completely before running a knife between the cake and pan and unmolding onto a platter.

Notes:

Tip: Make this a day ahead! It gets so much more moist and flavorful on the second day. Keep it at room temperature covered with foil.

To make this recipe gluten free, substitute equal parts gluten free flour.

ELEANOR'S CHOCOLATE CHEESECAKE

Shared By: Catherine Martin, a recipe she created for her daughter Eleanor



Ingredients:

CRUST:

1 package Nabisco famous chocolate wafers (or about 9 ounces of any thin, crispy, chocolate cookies)

1/2 cup (1 stick) unsalted butter, melted

1/4 teaspoon table salt

pinch ground cayenne pepper

FILLING:

6 ounces unsweetened chocolate, coarsely chopped

1/4 cup heavy cream

1/4 cup cocoa powder

1 teaspoon freeze dried (instant) espresso powder

4 packages (2 pounds) cream cheese

4 eggs

1.5 cups sugar

1 teaspoon vanilla extract

Directions:

Preheat the oven to 325F.

Make crust.

Crush chocolate wafers until like coarse sand. Mix with rest of crust ingredients. Press into bottom of 9" springform pan and up the sides about 1-1.5". Set aside. Note: You can absolutely make the crust by hand. I usually use my food processor though. If using a food processor, whir the chocolate wafers until like sand, then dump in the remaining crust ingredients, and pulse until uniformly mixed. Then proceed with pressing into the pan.

Make filling.

Melt chocolate slowly over a double boiler or in microwave on low power stirring every 30 seconds or so. Set aside.

Warm the cream in a saucepan over low to medium heat until barely simmering. Remove from heat. Stir in espresso powder and cocoa powder until well mixed. Set aside.

Beat cream cheese with an electric mixer until fluffy. Add eggs one at a time and beat until mixed. Wait to add the next egg until the previous is well incorporated. Beat in the sugar and vanilla. Then beat in the melted chocolate and cream/cocoa mixture. Note: I use a stand mixer fitted with a paddle attachment (not a whisk). I start on stir (the lowest setting) until the cream cheese really starts to soften. Then I continue mixing on medium low. It can be mixed by hand, although that will be a workout at first. Or, it can be mixed with a hand mixer. Using a hand mixer or a whisk attachment on a stand mixer, can incorporate a lot of air into the batter though. Excess air can lead to the cheesecake puffing up a lot during baking and then collapsing and cracking. This will not affect the flavor, but it may not look as pretty after baking.

Pour filling into crust. Smooth out the top. Bake for roughly 1 hour 15 minutes or until cheesecake is 150F when tested. It should puff up slightly while baking and be a little jiggly when you remove it from the oven. Let it cool for about 30 minutes before running a knife around the edge of the pan and gently removing the spring ring. Cool completely before serving. Stores well in the fridge for a few days if covered.

Notes:

It is very rich and delicious on its own, but the cheesecake can be decorated with ganache, whipped cream, berries, etc., if desired.



MUSHROOM CASSEROLE

Shared By: Narda Oz

Ingredients:

8 ounces Mexican or Cheddar cheese, shredded

3, 8 ounces cans, pieces and stems mushrooms, drained

3 large onions, chopped

3-4 tablespoons oil

3 eggs

2-3 tablespoons chicken soup powder

Ground black pepper at your taste

Directions:

Heat oil in a large frying pan, and brown onions. Add mushrooms and continue to fry for 5 more minutes. Add chicken soup powder and continue to cook for 5 more minutes. In a large bowl, beat eggs with yellow cheese, and black pepper. Pour mixture from pan into the bowl and mix well. Pour all mixture into a greased baking pan and bake at 350 degrees for 45 minutes.

MURIEL SCHENKER'S CHICKEN SOUP

Shared By: Shirley Schenker, her mother-in-law Muriel Schenker's recipe



Directions:

Divide a large hen into quarters. Put in a large pot and cover with water. Bring to a boil and skim. Add 3 onions, 3 carrots, 4 celery stalks, 1 parsley root, and 1 tablespoon each of salt, pepper and dill weed. Simmer two hours then strain. Refrigerate and skim hardened fat off top. Serve as broth or add cooked chicken and vegetables – whatever you wish.