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The Shanahtini – A Rosh Hashanah Cocktail

Toast to a sweet new year! Entertain your Rosh HaShanah guests while enjoying the traditional holiday nosh of apples, honey, and pomegranate seeds in a new way. This festive cocktail was designed by Henry Lopez, proprietor of Lucey’s Lounge in Brooklyn, NY, and will be featured on the bar’s fall cocktail list. Though the recipe requires a little extra effort, it pays off with a unique, flavorful creation. L’shanah tovah!

INGREDIENTS

2 Granny Smith apples
1 ½ oz. vodka or gin
¾ oz. Berentzen Apple Liqueur
½ oz. strained lemon juice
Fee Brothers Rhubarb Bitters
12 oz. honey
2 cinnamon sticks
1 tsp whole cloves
1 tsp whole allspice (not ground)
8 oz. water
Pomegranate seeds

DIRECTIONS

Prepare spiced honey syrup:

1. Pour honey into a bowl or plastic container with a cover.
2. Add cinnamon sticks, snapped in half. Add cloves and allspice, rubbing between the palms of your hands to break them up a bit.
3. Boil 8 oz. of water, and then stir into honey and spice mixture. Let sit at room temperature until desired spice level is reached. Strain twice and store the mixture in the refrigerator.

4. Prepare apple cubes:
5. Peel, core, and cut one of the apples into ¾” to 1” cubes.
6. Store immediately in water with a little lemon juice. This will keep it from oxidizing and turning brown.

Create the cocktail:

7. In mixing glass or shaker, crush the apple cubes quickly with a muddler, extracting fresh apple juice.
8. Add ¼ oz. of the spiced honey syrup.
9. Combine muddled apple cubes, spiced honey syrup, vodka or gin, apple liqueur, lemon juice, and a light dash of bitters in a shaker. Shake well.
10. Double strain into a martini glass, either straight-up or over ice, separating all the pulp and chunks of apple out of the cocktail.
11. Cut across the apple second horizontally, creating a paper-thin, circular slice of the apple.
12. If serving martini-style, float the apple slice and pomegranate seeds on the drink’s surface and sprinkle 3-5 pomegranate seeds on top of floating slice. If serving over ice, wedge apple slice between the glass and cubes, jutting out of the glass, and randomly sprinkle pomegranate seeds on top of the drink.
NOTES

Berentzen Apple Liqueur is less sweet and higher in proof than other apple liqueurs. You can substitute any other apple liqueur, but if you do, reduce the amount used to ½ oz. to avoid over-sweetening the cocktail.

Granny Smith apples give this cocktail a sweet and tart flavor, but you can substitute any other apple in a pinch.

Lopez recommends Fee Brothers Rhubarb Bitters but advises, “Less is more, so use only a light dash!”
Rosh Hashanah Sangria

By Lauren Foster – Temple Sinai

INGREDIENTS

1/2 cup honey
1/2 cup water
1 pomegranate
1 apple, cored and sliced thin
12 oz. seedless grapes halved
1 bottle red wine (Syrah/shiraz or zinfandel)
1 cups pomegranate juice
2 cup apple juice
1/4 cup brandy
1/4 cup triple sec

DIRECTIONS

1. Heat honey and water, stirring constantly, till the honey is completely dissolved into the water. Do not boil. Remove from heat and allow to cool. This is your honey simple syrup.

2. Meanwhile, seed the pomegranate.

3. Place the pomegranate seeds, apple slices and the grapes in your pitcher.

4. Pour the entire bottle of red wine into the pitcher.

5. Add the pomegranate juice, apple juice, brandy, triple sec, and honey simple syrup to the pitcher. Stir gently with a long handled spoon to blend all the flavors together.

6. Chill for at least 2 hours before serving. Stir again before serving.
Sides, Snacks & Breads
Amy’s Knishes

By Amy Asofsky as shared by Maida Asofsky – Temple Sinai

DOUGH INGREDIENTS
4 c sifted all-purpose flour
1 t salt
1 c butter or parve margarine
6 T vegetable shortening
10-13 T ice water
Egg yolk

POTATO FILLING INGREDIENTS
3 large baking potatoes, peeled and quartered
3 T butter or parve margarine
3 T oil
2 large onions, chopped
¼ c chopped parsley
Salt to taste
Cracked pepper to taste
2 eggs, lightly beaten

DIRECTIONS
1. Sift the flour and salt into a large bowl. Add the butter or margarine, cut to small pieces, and add the shortening. Blend with a pastry blender until the mixture resembles coarse flakes of oatmeal. Add the ice water and blend, with the cupped palm of your hand, until a single mass is formed.
2. Divide the dough in half. Place one portion on a lightly floured surface. Quickly push the dough away from you, taking small amounts at a time, to blend the flour and shortening. Gather it up in a ball, dust with flour, wrap in plastic wrap, and refrigerate overnight. Repeat the process with the second half of dough.
3. Preheat oven to 425 F
4. Taking the balls of dough one at a time, roll them out on a lightly floured surface into a rectangle. Cut the rectangle into strips about 8 inches long and 2 inches wide. Place a strip of filling down the center of the strip of pastry and fold over the sides to completely enclose the filling. Cut the pastry into 2 inch lengths and round the ends with your hands.
5. Place on an ungreased baking sheet and brush with a mixture of 1 egg yolk and 1 T water.
6. Bake for 20 min, or until the knishes are golden brown.

POTATO FILLING DIRECTIONS
1. Place the potatoes in a 2 Qt. sauce pan. Cover with cold water, bring to a boil, and cook until the potatoes are very tender (25 min).
2. While the potatoes are cooking, melt the butter or margarine and oil together in a skillet. Add the chopped onions and fry until golden brown but not quite crisp.
3. Drain the potatoes and mash with a ricer or masher until smooth. Stir in the sautéed onions, chopped parsley, salt pepper, and eggs. The filling should have a slightly peppery taste, which can be obtained by using cracked pepper instead of ground pepper.
NOTE

For the pastry, I used all butter, ½ salted and ½ unsalted.* Understand that means you add the 1 c butter and the 6 T shortening, for a total of 14 T of butter. Then you can divide it into half salted and half unsalted butter.

These knishes can be baked, cooled, and then frozen. Reheat on a cookie sheet in a 375 F oven for 12-15 min. The fillings can be made a day ahead and then refrigerated.

For the potato filling, I played a bit…I don’t add the eggs because I like to eat it while I am making them and I don’t want to eat raw egg.

Also, you can add whatever flavorings you like. Minced garlic? A touch of paprika? Maybe some minced bell pepper?

Most important, use a dumpling maker to shape them.

I would brush with beaten eggs and bake according to the instruction. Bake fully if baking and serving. If freezing, bake slightly light to heat later.
Carrot Soufflé

By Carol Levin – Temple Sinai

This is a recipe that is great for the holidays

INGREDIENTS

1 cup vegetable shortening
1/2 cup brown sugar
2 eggs separated, whites beaten
2 cups mashed, cooked carrots (two bags small)
1 cup of flour
1/2 tsp baking soda
1/2 tsp Baking powder
1 tsp salt
1 Tbsp. water
1 Tbsp. Lemon juice
1 tsp vanilla

DIRECTIONS

1. Cream shortening with sugar,
2. Beat in yolks and mashed carrots
3. Mix in all dry ingredients
4. Add water, lemons juice and vanilla
5. Fold in beaten egg whites
6. Spoon into greased one and a half quart soufflé dish.
7. Set in pan of water and bake at 350 for 1 hour 15 minutes.

Enjoy
New England Yam Casserole

By Carol Levin – Temple Sinai

This recipe works great for the HHD feast and for Thanksgiving also! IF serving with Turkey or other poultry, cut up oranges and apples and stuff the bird with these for a lovely added flavor.

INGREDIENTS
1 20 oz. can pineapple slices
2 17oz cans of yams
¼ cup flour
3 Tbsp. brown sugar
½ tsp. Cinnamon
1/8 tsp. salt
3 Tbsp. Margarine
¼ cup chopped nuts - I like pecans or you can use walnuts

DIRECTIONS
1. Drain pineapple and reserve ¼ cup syrup
2. Line sides of 10 by 6 inch baking dish with pineapple slightly over-lapping, arrange yams in center.
3. Pour pineapple syrup over yams
4. Combine flour, brown sugar cinnamon and salt
5. Cut in margarine until mixture resembles coarse crumbs.
6. Stir in nuts and sprinkle over yams.
7. Bake at 350 degrees for 25 minutes
8. Top with marshmallows and broil until lightly browned

Makes 6 to 8 servings.

Enjoy
Cherry Noodle Pudding

By Temple Sha’arey Shalom Sisterhood, Springfield, NJ

Try this cherry noodle pudding recipe with your friends and family!

INGREDIENTS

- 8 ounces fine noodles
- 1/2 pound cream cheese
- 1 pint sour cream
- 2 teaspoons vanilla
- 1 cup sugar
- 1/2 pound butter or margarine
- 8 eggs
- 1 can cherry pie filling (can be other flavor, if wanted)

DIRECTIONS

1. Cook noodles and drain.
2. Butter 3 quart oblong pan and line with noodles.
3. Blend all other ingredients, except cherries.
4. Pour blended mixture over noodles. Top with spoonful of cherries.
5. Bake 1 hour at 350°. Watch that top doesn't burn/brown.
Rosh Hashanah Pizza

By Lauren Foster – Temple Sinai

To Make the Dough, Use Roberta’s Pizza Dough Recipe from Brooklyn!

YIELD: Two 12-inch pizzas
TIME: 20 minutes plus at least 3 hours’ rising

DOUGH INGREDIENTS
153 grams 00 flour (1 cup plus 1 tablespoon)
153 grams all-purpose flour (1 cup plus 1 tablespoon and 2 teaspoons)
8 grams fine sea salt (1 teaspoon)
2 grams active dry yeast (3/4 teaspoon)
4 grams extra-virgin olive oil (1 teaspoon)

TOPPING INGREDIENTS
Olive oil
½ Ricotta Cheese
2 Granny Smith Apples
8 oz. brie
2 tablespoons honey
4 tsp Thyme
Optional: Arugula to finish

DIRECTIONS:
1. In a large mixing bowl, combine flours and salt.
2. In a small mixing bowl, stir together 200 grams (a little less than 1 cup) lukewarm tap water, the yeast and the olive oil, and then pour it into flour mixture. Knead with your hands until well combined, approximately 3 minutes, and then let the mixture rest for 15 minutes.
3. Knead rested dough for 3 minutes. Cut into 2 equal pieces and shape each into a ball. Place on a heavily floured surface, cover with dampened cloth, and let rest and rise for 3 to 4 hours at room temperature or for 8 to 24 hours in the refrigerator. (If you refrigerate the dough, remove it 30 to 45 minutes before you begin to shape it for pizza.)
4. To make pizza, place each dough ball on a heavily floured surface and use your fingers to stretch it, then your hands to shape it into rounds or squares.
5. Preheat oven to hottest temperature (450 or 500°F). Place Pizza stone, baking sheets or cast iron skillet in oven to heat up.
6. Hand stretch pizza dough on a floured surface being sure to leave a lip all around.
7. Lightly coat with a small amount of olive oil and spread ¼ cup Ricotta on each pizza.
8. Thinly slice granny smith apples and place 1 sliced apple in circles on each pizza.
9. Sprinkle corn meal onto hot pizza stone or other cooking surface and gently slide pizza onto surface being very careful not to get burnt!
10. Bake in oven for 5 minutes
11. Add brie and thyme to tops of pizzas and continue baking for 8 minutes or until top is golden and bubbly.
12. Remove and drizzle with honey and add arugula if like this to be more savory.
Basic Applesauce
By Lauren Foster – Temple Sinai

INGREDIENTS
1 cup water (or enough to fill pot ½ inch)
1 teaspoon ground cinnamon
4–6 Fuji, Gala, or other sweet red apples
1 Granny Smith Apple
¼ cup sugar (optional)

DIRECTIONS
1. Core the apples and cut into eighths. Leave the skin on.
2. Cover the bottom of a 3-quart saucepan with ½ inch water. Place the cinnamon stick or ground cinnamon and the apples in the water. Cover the pot and simmer for 15 minutes or until the apples are tender.
3. Remove the cinnamon stick and strain the water from the pot into a bowl. Set aside.
4. Use a Ricer or a colander placed over a 2 quart bowl; Place the apples in basket or colander and “mash”, leaving the skins in the strainer.
5. If the mixture looks too thick, add some of the reserved liquid and cool.
6. Add sugar to taste. Serve warm or chilled.
Break-the-Fast Chopped Liver

By Steven Zeffert – Temple Sinai

INGREDIENTS
2 lb. chicken liver, rinsed
4 hard-boiled eggs
2 medium or 1 large sweet or yellow onion, finely chopped
1 tsp. olive oil
1 Tbsp. chicken broth
Kosher salt & freshly ground black pepper to taste
Optional flavorings: celery salt, Madeira wine; ground white pepper; finely chopped fresh thyme leaves

Chop eggs. Cover until needed.

DIRECTIONS
1. Use a food processor to finely chop the onion.
2. Sauté onion in olive oil until almost clear but not brown.
3. Place liver in a large pot and completely cover with water. Slowly boil livers. When livers are firm but not hard remove from boiling water and **immediately** place in food processor. (Letting boiled livers sit out of water will cause a hard skin to form). If you are not sure if the liver is cooked, break open a piece. It should be tan inside, not pink.
4. Using a food processor **for just seconds, briefly** chop liver. Cover liver until sautéed onion is ready.
5. Fold together liver, eggs and onions, using a flat plastic or rubber spatula and a slicing motion, adding a little broth, as needed, if too dry.
6. Add salt and pepper and other spices/herbs to taste. Serve with matzoh or crackers.
Bills Kugel

By Rabbi Annie Belford – Temple Sinai

“Bill’s Kugel” was the award-winning kugel recipe which my mom submitted for the temple’s kugel cook off!

INGREDIENTS

8 oz. fine noodles, slightly undercooked
8 eggs
8 oz. softened cream cheese
1 pint sour cream
½ pound melted butter
¾ cup sugar
1 tsp vanilla extract
1 oblong glass dish, greased with butter or pam

DIRECTIONS

1. Cook noodles and place in dish evenly
2. Mix together other ingredients well and pour over the noodles
3. Cover loosely with aluminum foil
4. Bake for 55 minutes or so at 350°F
5. Remove foil and sprinkle copious amounts of cinnamon sugar over the top
6. Cook for another 10 minutes until entire dish has firmed and sugar has melted
7. Serve hot, warm or cold

NOTE

Please remember to check the cholesterol levels of diners one hour after eating!
**Rosh Hashanah Noodle Kugel**

By Diane Statham – Temple Sinai

**INGREDIENTS**

Extra-wide dried egg noodles - 12 oz.
1/3 cup of oil
4 large eggs
2 3.9 oz. snack-size containers of unsweetened applesauce
1/3 cup of honey
1/4 cup of frozen apple juice concentrates
1 teaspoon cinnamon
1/4 cup of ground ginger
1/4 cup of nutmeg

3 Jonagold or Gala apples, cored and sliced into thin semicircles (reserve 8 for garnish)

1/2 cup of golden raisins (optional)

1/4 cup of sugar mixed with 1/2 tsp. cinnamon for topping

Non-stick cooking spray

**DIRECTIONS**

1. Preheat oven to 350 degrees. Grease 13" x 9" Pyrex dish with non-stick spray
2. Cook the noodles as directed. Drain but do not rinse. Place in a large mixing bowl. Add oil and stir gently with rubber spatula to coat and separate the noodles.
3. In a 2-quart mixing bowl lightly beat the eggs with a fork. Stir in the applesauce, honey, apple juice concentrate, cinnamon, ginger, and nutmeg. Mix with the noodles.
4. Stir the apple semicircles (and optional raisins) using the spatula.
5. Pour the apple mixture into the noodles. Mix gently, but thoroughly, and then pour into the prepared pan. Place the reserved apple slices down the center.
6. Lightly grease the shiny side of a sheet of foil. Then cover the casserole, greased side down.
7. Bake for 45 minutes, then uncover. Sprinkle with the cinnamon/sugar mixture and lightly mist with cooking spray.
8. Bake the casserole at 350 degrees for an additional 15 minutes or until lightly golden.

Serves 12 or more.
Noodle Kugel
By Susan Hertz – Temple Sinai

INGREDIENTS
16oz pkg wide egg noodles cooked according to directions on package
Four eggs beaten
One can crushed pineapple with juice
1/3 cup melted margarine
1/3 cup sugar
¼ cup raisins/ a little cinnamon if desired can be added
16oz small curd cottage cheese

DIRECTIONS
1. Mix all together well.
2. Grease 9 x 12 inch pan with butter or Pam.
3. Pour mixture into 9 by 12 pan.
4. Cook at 350 degrees for 45 minutes to 1 hour.


**Tsimmes**

By Lauren Foster – Temple Sinai

**INGREDIENTS**

4 pounds carrots (about 6 large carrots), peeled and cut into 1/4-inch coins
4 tablespoons canola oil
2 teaspoon Diamond Crystal kosher salt, plus more to taste
1/2 teaspoon freshly ground black pepper, plus more to taste
1 cup honey
Juice of 1 lemon
1 lemon fully pureed (skin and fruit – just remove seeds)
6 sprigs of thyme
2 cup quartered pitted prunes
1 cup golden raisins
2 teaspoon ground ginger
1 teaspoon ground cinnamon
1 1/2 cup sunflower seeds, toasted
Chopped fresh flat-leaf parsley, for garnish

**DIRECTIONS**

1. Preheat the oven to 400°F.

2. In a roasting pan, toss the carrots with the oil, salt, and pepper. Cook in the oven, stirring occasionally, until the carrots are lightly browned and somewhat tender, 30-40 minutes.

3. Meanwhile, combine the honey, juice and pureed 1 1/2 lemons (reserve the remaining lemon half), thyme, and 1/3 cup water in a large pan or skillet. Bring to a simmer and cook the mixture over medium-high heat for 5 minutes, then remove and discard the thyme. Remove the pan from the heat.

4. When the carrots are done cooking, pour the carrots, prunes, and raisins into the pan with the honey mixture and stir to coat completely.

5. Add the ginger and cinnamon and simmer the carrot-honey mixture over medium-high heat, stirring frequently, until the liquid has reduced to a thick glaze, 10 to 15 minutes. Then add the sunflower seeds and juice from the remaining 1/2 lemon and remove the pan from the heat. Season with salt and pepper to taste.

6. Garnish with the chopped parsley.
Melopita (Honey and Cheese Pie)

By Tina Wasserman

This ricotta cheese-filled honey pie is perfect to serve on both Shavuot and Rosh HaShanah. But most of all, it is a reminder of the Jewish community in Greece. Enjoy!

INGREDIENTS

CRUST
1 1/4 cup all-purpose flour
1/4 cup sugar
1/2 teaspoon salt
1 stick very cold, unsalted butter
1 egg, separated
1 teaspoon vanilla
1 tablespoon brandy or lemon juice
1 tablespoon ice water
Confectioners’ sugar (for rolling dough)

FILLING
15 ounce container whole milk ricotta
3 eggs
1/2 cup wildflower or orange blossom honey
Finely grated zest of 1 medium lemon
1 tablespoon flour
2 tablespoons sugar

GARNISH
Cinnamon (optional for garnish)

DIRECTIONS

1. Preheat oven to 375°F.
2. Add the flour sugar and salt to a processor work bowl and pulse the machine 3 times to combine the ingredients.
3. Cut the butter into 8 pieces and add them around the mixture and pulse the machine on and off about 10 times or until the mixture looks like lumpy sand.
4. In a small custard cup combine the egg yolk with the vanilla, brandy (or lemon juice and the ice water. Stir together with the tip of a knife or a bar whisk. Immediately add to the dough and pulse the machine on and off until the mixture begins to come together. If mixture appears too dry add 1 more tablespoon of ice water. Do not let a ball of dough form or crust will be tough
5. Remove dough and gently knead a few strokes to form a smooth ball. Pat dough into a disk, cover and refrigerate while you make the filling.
6. Wipe out processor bowl (no need to wash) and add the remaining ingredients (except the cinnamon). Process until mixture is combined and free of all lumps. Scrape down bowl once during this process. Set aside.
7. Generously sprinkle confectioner sugar on a board or your counter top. Place dough on prepared board cover with plastic wrap and roll out into a circle that is at least 10 inches in diameter (this will fill a 9 -10 inch quiche pan or 9 " pie plate-whichever you choose to use)
8. Transfer the dough to the quiche pan (I like to fold the dough in half and then quarters and place the point of the fold in the center of the pan and then unfold the dough.) Starting from the center, gently pat dough so that it is an even thickness on the bottom and pressed into the fluted sides of the pan. Use a rolling pin on the sides to cut off any excess dough.
9. Brush some of the egg white on the dough and bake for 10-15 minutes until dough just begins to look a little dry.

10. Remove pan from oven, lower temperature to 350°F, pour cheese mixture into crust and return to the oven for another 25 minutes or until custard doesn't jiggle and is lightly golden.

11. Additional Notes

12. Brushing egg white on the top of the crust before filling helps prevent a soggy crust from forming.

13. When working with cheese fillings, a slight movement of the filling is okay because it will solidify more upon refrigeration.

14. If you want to eat this pie warm, let it rest for at least 15 minutes so that the pie will cut easily.
Carol’s Every Friday Night Challah

By Carol Osterman – Temple Sinai

Friday night Oneg at Temple Sinai wouldn’t be the same without Carol’s perfect Challah!

INGREDIENTS

- 5 lbs. + 260 grams Gold Medal Better for Bread flour
- 4 cups warm water
- 2 T + 1 tsp yeast
- 1 T sugar
- 8 eggs (Eggland’s Best Large)
- 475 grams sugar
- 1-1/2 cups canola oil, plus extra to oil the bowl for rising
- 46 grams kosher salt
- 4 egg yolks
- 1 T + 1 tsp water
- 3 big bowls

DIRECTIONS

1. Preheat oven to 200 F.

2. In the first bowl add 5 lbs. plus 260 grams Better for Bread flour and make a well in the center - this should be your biggest bowl.

3. In the second bowl add 4 cups warm water, 2 T + 1 tsp yeast, and 1 T sugar. Whisk and let the mixture sit for about 10 minutes and get bubbly while you prepare the rest.

4. In the third bowl, Beat together 8 large eggs and 475 grams sugar until mixture is thick and lemony colored.

5. Add 1-1/2 c canola oil and 46 grams salt, beat again.

6. Then add yeast/water mixture (which should be bubbly by now) and beat until combined.

7. Add all this to the flour in the first bowl and mix with a fork until well combined - use your hands if necessary.

8. Oil the bowl, picking up the dough so that the bowl and the dough have a light covering of canola oil.

9. Cover with foil. Turn off the oven - it should be a nice cozy place now to let the dough rise. Let it rise for 2 hours. Punch down the dough, and then let it rise again for 1 hour.

10. Now you are ready to braid. Punch down the dough and divide into 2 pieces, one for each loaf.

11. Flour your counter. Divide each of these dough balls into either 3 or 6 even pieces depending on how you'd like to braid.
12. Roll each piece into long strands, and braid. Pinch the ends together and tuck underneath - I usually pinch a bit off and make a few rolls with the ends,

13. Place the loaves on two baking pans covered in parchment paper and let rise in the oven for 45 minutes.

14. Remove from oven and preheat the oven to 350 F.

15. Mix 4 egg yolks with 1 T + 1 tsp water. Brush the egg wash over the loaves with a pastry brush.

16. When the oven is ready place the loaves in the oven to bake for 60 - 65 minutes altogether.

17. After 20 minutes or so cover the top loaf with foil to prevent it from browning too much.

18. After 30 minutes remove the loaves and rotate them - put the loaf that was on the top onto the bottom rack, Brush additional egg wash over the loaf that was on the bottom rack, then place in the oven on the top rack this time.

19. Bake for 15 minutes, and then cover the top loaf with foil to prevent it from browning too much. Bake an additional 15 - 20 minutes until done.

Remove from oven and let cool. Enjoy! Have a wonderful Shabbat.
Apple-Filled Star Challah

By Tina Wasserman

Family and guests will *ooh* and *aah* over this beautiful Rosh HaShanah challah, which tastes as good as it looks!

**INGREDIENTS**

**DOUGH:**
- 2 cups whole-wheat flour
- 6 cups white bread flour
- 2 packages rapid rise yeast
- 1/2 teaspoon cinnamon
- 1 tablespoon salt
- 1 cup corn oil plus 1 tablespoon for greasing bowl
- 4 large eggs
- 1 teaspoon vanilla
- 1 1/2 cups unfiltered apple juice or apple cider
- 3/4 cup sugar

**EGG WASH:**
- 1 egg mixed with 1 tablespoon water

**FILLING:**
- 4 large Honeycrisp or Fuji apples, about 1 1/4 pounds
- 1/2 cup light brown sugar
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/4 teaspoon salt
- 2 teaspoons cornstarch combined with 2 tablespoons water
- 2 teaspoon coconut oil or unsalted butter
- 1/3 cup wildflower or clover honey, as needed

**DIRECTIONS**

**Dough**

1. In a large mixer bowl combine 2 cups whole-wheat flour with 5 cups of the bread flour, yeast, cinnamon, and salt. Turn machine to low (#1) for 10 seconds to combine.

2. Measure 1 cup oil in a one-cup liquid measuring cup. Set aside.

3. Lightly beat eggs and vanilla with a fork in a 1-quart bowl until combined. Set aside.

4. Measure the apple juice or cider in a 2-cup glass measuring cup. Add the sugar and stir once or twice. Microwave juice/sugar mixture on high for exactly 1 minute 20 seconds.

5. Turn mixer to low (#1). Immediately add the hot juice/sugar mixture straight from the microwave, and then add the eggs and then the oil.

6. Turn mixer to medium (#2) and continue mixing with dough hook for six minutes. Scrape down sides of bowl as necessary to incorporate all of the flour before adding any additional flour. If dough is too sticky add as much as 1 cup more flour or until a floured finger poked into the dough comes out clean.

7. Grease a 4-quart bowl with the tablespoon of oil. Add the dough to the bowl, turning the dough over to coat it on all sides. Cover the bowl with plastic wrap and let the dough rise in a draft-free spot until
doubled in size, about 1 hour (I like to use an out-of-the-way corner in my kitchen or a warming drawer set on low.) Dough can also be put in the refrigerator to rise overnight.

**Apple filling (make the apple filling while dough is rising)**

8. Peel, core and cut apples into 1/4-inch dice.

9. Heat a 10-inch non-stick pan over medium-high heat for 10 seconds and then add the diced apples and brown sugar. Stir the apple mixture until the apples begin to give up their juices (about 3-4 minutes). Turn down heat if apples look like they are browning.

10. Add the spices to the apples and cook, stirring often, until the apples are tender but not mushy and some of the liquid has evaporated (about another 4 minutes).

11. Stir the cornstarch and water together to dissolve and then add to the apples, stirring constantly. Mixture will be shiny and no liquid will be visible.

12. Turn off the heat and add the coconut oil or butter. Stir to combine and set aside to cool while dough is rising.

**Assemble Bread**

13. Punch down the dough and divide into 4 equal pieces.

14. Roll the first piece of dough into a 12-inch circle on a floured board. Spread a thin layer of honey over the dough and then 1/3 of the apple mixture over that.

15. Repeat the previous step with the remaining pieces of dough ending with the fourth circle of dough. Gently pull the top layer over and tuck in all the edges underneath.

16. Place a 3 inch glass bowl or cup face down in the center of the bread and lightly trace around it with a knife to mark a circle. Remove the glass. Make 12 cuts from the line of the circle to the end of the dough (I find it easiest to imagine a clock making my first cuts at 12, 6, 3 and 9 and then filling in the other cuts evenly. Make sure to cut through all layers of the dough.

17. Working in pairs around the dough (clock!), take a wedge of dough in each hand and twist them over once, away from each other. Pinch the middle bottom of the pair together. Repeat with the remaining 5 pairs and then pinch the ends of each dough pair together to form a circle that has the design of a Jewish Star of David in the middle and little stripes of spiced apple peeking through.

18. Carefully transfer the dough to a parchment lined cookie sheet and allow it to rise for 30-45 minutes.

**Bake**

19. Preheat the oven to 350°F. Use a pastry brush to coat the top of the loaf with the egg wash and place the cookie sheet in the lower third of your oven.

20. Bake for 30-35 minutes depending on the size of the round and the heat of your oven. When the bread is done, it will be golden brown and have a hollow sound when tapped. You can also insert an instant read-thermometer into the center and the bread is done at about 195-205°F.

21. Allow the bread to cool for at least 20-30 minutes before cutting.

**Notes**

Apple filling can be doubled and dough can be divided into eighths to create two 8-inch braided loaves. *Watch Tina Wasserman demonstrate how to make this recipe:*
MAIN COURSE
Rosh Hashanah Brisket

By Sharon Hooson – Temple Sinai

This is a family favorite with a secret ingredient! Delicious and Enjoy!

INGREDIENTS

3-4 lb. Brisket
28-oz can tomatoes
1 package onion soup mix
12oz bottle Heinz chili sauce
1 can of coke

DIRECTIONS

1. Spray the bottom of the pan with a non-stick spray.
2. In a large bowl mix together can of tomatoes, can of cola, onion soup mix and chili sauce Place meat in the pan and pour all the ingredients on top of meat.
3. Cover meat with foil.
4. Cook at 350 degree for 2-3 hours or until meat temperature is 160 degrees.
My Mother's (Carolyn Katz's) Tzimmes Brisket

By Karen Westall – Temple Sinai

INGREDIENTS
3-4 lb. brisket
6 carrots cubed
1 package prunes
5 white potatoes cubed
1 cup brown sugar
1 cup orange juice
1/8 tsp ginger
1/4 tsp cinnamon

DIRECTIONS
1. Season brisket with salt and pepper several hours before cooking.
2. Soak prunes overnight.
3. Place brisket, carrots and prunes in pot, cover with water and simmer 1 hour.
4. Put potatoes in baking pan, then place brisket, prunes and carrots on top.
5. Use one cup of boiling liquid and mix with one cup of brown sugar and one cup of orange juice. Pour over brisket.
6. Add cinnamon and ginger.
7. Bake in oven at 350 degrees until fork tender.
Pomegranate Brisket With Cranberry Succotash

By Debbie Simon – Temple Sinai

INGREDIENTS

4 pound brisket
Salt & Pepper
2 TBL. grapeseed oil
2 medium onions, chopped in large pieces
2 garlic cloves, minced
2 cups pomegranate juice
½ cup dry red wine
1-2 cups chicken broth
2 sprigs rosemary

2 sprigs thyme
1 can corn
1 cup dried cranberries or pomegranate arils
2 TBL. EVOO
2 tsp. honey
2 tsp. red wine vinegar
¼ cup cilantro
Salt to taste

DIRECTIONS

1. Preheat oven to 275 degrees.
2. In a large Dutch oven heat the grapeseed oil and sear (brown) both sides of brisket.
3. Remove brisket to rest. Add onions and garlic and sauté for about 5 minutes.
4. Add brisket back in pot over the vegetables fat side down and cover with pomegranate juice, red wine and broth so the meat is covered about ¾ of the way. Add rosemary and thyme.
5. Cover and braise in the oven for 3-3 ½ hours or until fork tender.
6. Remove to rest and heat pan juices over medium-high heat until reduced and thickened. Strain and add salt & pepper.

Succotash

1. In a bowl combine corn and cranberries.
2. In a separate bowl whisk together EVOO, honey and red vinegar. Toss with corn, cilantro and salt to taste.
3. Once the brisket has cooled, slice across the grain and top with sauce and succotash.
Short Ribs Provençale
By Lauren Foster – Temple Sinai

INGREDIENTS

1/3 cup all-purpose flour
Salt and black pepper
5 pounds short ribs
4 tablespoons olive oil, divided
2 medium red onions cut into 1-inch pieces
4 carrots cut into 1/2-inch pieces
2 celery rib, cut into 1/2-inch pieces
3 large garlic cloves, chopped
3 tablespoons chopped fresh rosemary
1 ½ tablespoon fresh thyme leaves
3-4 cups full-bodied red wine,
2 cups low-sodium chicken broth
1 (15-ounce) can whole peeled tomatoes in juice
1/3 cup balsamic vinegar
2/3 cup (3 1/2 ounces) pitted Kalamata olives, rinsed and patted dry
1 navel orange and its zest

DIRECTIONS

1. Heat oven to 350°F with rack in lower third.
2. Stir together flour with 1 1/2 teaspoons salt and 1/2 teaspoon pepper in a bowl. Pat ribs dry and lightly dredge in flour mixture, knocking off excess.
3. Heat 2 tablespoons oil in a wide 6- to 8-quart heavy pot over medium-high heat.
4. Brown ribs in batches, about 8 minutes per batch. Transfer as browned to a platter. Discard fat from pot.
5. Cook onions, carrots, and celery in remaining 2 tablespoons oil with 1/2 teaspoon salt over medium heat, stirring occasionally, until just softened and beginning to brown, 8 to 10 minutes.
6. Add garlic and herbs and cook, stirring frequently, until garlic is softened and fragrant, 2 minutes.
7. Add wine and boil until reduced by half, about 8 minutes, then stir in broth, tomatoes with juice, juice of orange and vinegar and bring to a simmer.
8. Return ribs to pot. Cover with the lid, then place in oven, and braise until ribs are fork-tender, 3 to 3 1/4 hours.
9. Transfer ribs with a slotted spoon to a bowl. Let cooking liquid stand briefly, then skim fat from top. Stir in olives. Adjust seasoning to taste, if necessary.
10. Return meat to pot. Grate zest from orange over top just before serving.
11. Serve with potatoes, noodles, couscous or polenta.

NOTES

Short ribs can be braised up to 3 days ahead. Once braised, bring to room temperature, uncovered, and then keep chilled, covered.
Tzimmes Chicken

By Lauren Foster – Temple Sinai

Easy, sheet pan dinner for the holidays with all the savory and sweet flavors we love!

INGREDIENTS

2 whole chickens (about 4 pounds), broken down or 4 pounds of chicken thighs
4 teaspoons kosher salt
¼ cup plus 2 tablespoons honey
¼ cup pomegranate molasses
1/2 cup olive oil
1/2 cup fresh lemon juice
2 teaspoons freshly ground black pepper
1 1/2 tablespoon ground cinnamon
1 teaspoon coriander
2 teaspoon ground cumin
1/4 teaspoon cayenne pepper

2 pounds carrots, preferably young carrots with greens attached, halved lengthwise or quartered if large
1 large red onion, cut into 1/2“ wedges
4 garlic cloves, peeled
8 ounces dried apricots (about 1 1/2 cups)
8 ounces dried prunes (about 1 1/2 cups)
20 sprigs thyme
1 1/2 cups dry white wine
Parsley leaves with tender stems (optional, for serving)

DIRECTIONS

1. Arrange racks in top and lower thirds of oven; preheat to 400°F.
2. Season chicken pieces with 2 tsp. salt.
3. Whisk honey, pomegranate molasses, oil, lemon juice, pepper, coriander, cinnamon, cumin, cayenne, and remaining 2 tsp. salt in a large bowl.
4. Add chicken, carrots, onion, garlic, apricots, prunes, and thyme and toss to combine.
5. Divide everything but chicken between 2 rimmed baking sheets.
6. Stir wine and 1/2 cup water in a 2-cup measuring cup, and then pour half over each sheet. Cover sheets tightly with foil.
7. Roast 15 minutes, and then remove from oven. Remove foil, divide chicken between sheets, and continue to roast, rotating sheets top to bottom halfway through, until chicken is done (meat temp reads 165 degrees).
8. Transfer chicken mixture to serving platter. Pour pan juices over. Top with carrot greens or parsley before serving.
Sweet and Spicy Roast Chicken

By Melissa Clark – NYT; Adapted by Lauren Foster – Temple Sinai

YIELD: 4 to 6 servings

INGREDIENTS

- 1 lemon, plus 3 tablespoons freshly squeezed lemon juice
- 2 ½ teaspoons kosher salt
- 4 tablespoons orange juice
- 4 tablespoons olive oil
- 2 ½ tablespoons whole grain mustard
- 3 tablespoons honey
- 1 bay leaf
- 1 teaspoon crushed red pepper flakes, to taste
- Black pepper, to taste
- 1 4-pound chicken, cut into 8 pieces
- 3 cups sliced carrots (1/4-inch thick)
- 1 onion, halved and thinly sliced
- ¾ cup sliced dates
- 1 ½ tablespoon fresh thyme leaves
- ¼ cup chopped cilantro or parsley, for garnish
- 2 scallions, thinly sliced, for garnish
- ¼ cup chopped toasted pistachio nuts, for garnish

DIRECTIONS

1. Quarter the lemon and remove seeds. Thinly slice crosswise into small wedges and add to small pot of boiling, salted water. Blanch for 2 minutes and drain. Reserve slices.

2. In a saucepan, whisk together 3 Tbsp. lemon juice, orange juice, oil, mustard, honey, salt, bay leaf, red pepper flakes and black pepper to taste. Bring to a boil and simmer for 5 minutes. Let cool.

3. Mix Honey/spice mixture and Chicken in a bowl. Add carrots, onion, dates, thyme and blanched lemon slices. Let marinate for at least 30 minutes or overnight in the refrigerator.

4. Heat oven to 425 degrees.

5. Transfer all ingredients, including marinade, to a sheet pan with a rim. Chicken should be skin side up. Roast until chicken is browned and cooked through, about 20 to 30 minutes for breasts and 30 to 40 for legs and wings (remove the pieces as they are done cooking).

6. When the chicken is done, give the carrot mixture in the pan a stir; if the pan looks dry add 2 to 3 tablespoons water. Continue roasting the carrots until they are tender, about 7 to 12 minutes longer.

7. Spoon carrots over chicken and top with cilantro, scallions and pistachio nuts.
Pomegranate Roast Chicken

By: Itta Werdiger-Roth

With pomegranates and leeks, a tasty way to enjoy both foods and the Rosh Hashanah blessings they bring

INGREDIENTS

1 whole chicken
1 pomegranate
2 cups Pom (or similar) pomegranate juice
2 Tablespoons corn or potato starch
1 large bunch leeks, cleaned well and sliced into rounds
1-2 heads heads of fennel, sliced into wedges (reserve fronds/tops and roughly chop)
1/4 bunch tarragon, chopped
salt
pepper
3/4 cup honey
2 Tablespoons balsamic vinegar
2 Tablespoons olive oil

DIRECTIONS

1. Preheat the oven to 350F.
2. Remove the pomegranate seeds and discard the skin*.
3. Place the chicken in a roasting pan and sprinkle the leeks, fennel and 1/3 of the pomegranate seeds around, over it and inside the crevice.
4. Combine the salt, pepper, olive oil and most of the tarragon and fennel fronds and in a bowl and rub it all over the chicken.
5. Mix remaining wet ingredients in the same bowl, then whisk in the corn or potato starch until smooth.
6. Pour over the chicken and vegetables and roast for about an hour and a half or until the skin is crispy, and when pierced with a knife, the juices of the chicken run clear.
7. Use the rest of the pomegranates seeds as a gorgeous colorful garnish together with the extra tarragon and fennel fronds.
Grilled Salmon On Cedar Plank

By Lauren Foster – Temple Sinai

INGREDIENTS

4 tablespoons grainy mustard
1 tablespoons honey or maple syrup
1 teaspoon minced rosemary
2 tablespoon grated lemon zest
1 (2-pounds) salmon fillet with skin

Equipment: a cedar grilling plank (about 15 by 6 inches)

DIRECTIONS

1. Soak cedar grilling plank in water to cover 2 hours, keeping it immersed. If don’t have a plan can cook on aluminum foil coated with cooking spray.

2. With plank, prepare grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas. With Foil, put fish to the side to cook more indirectly.

3. Stir together mustard, honey, rosemary, zest, and 1/2 teaspoon each of salt and pepper. Spread mixture on flesh side of salmon and let stand at room temperature 15 minutes.

4. Put salmon on plank, skin side down

5. Grill, covered with lid, until salmon is just cooked through and edges are browned, 13 to 15 minutes. Let salmon stand on plank 5 minutes before serving.
Sea Bass with Honeyed Apples

By Nina Train – Temple Sinai

INGREDIENTS

4 medium (2-3/4” diameter or ~3 per lbs. apples) - peeled, cored and cut into thin wedges
½ cup margarine, divided
¼ cup honey
¼ cup all-purpose flour
¼ teaspoon salt
¼ teaspoon ground black pepper
2 cups dried bread crumbs
1 egg, beaten
4 (6 ounce) fillets sea bass or any firm mild white fish

DIRECTIONS

1. Melt 1/4 cup of the margarine in a large skillet over medium-high heat.
2. Fry the apples in margarine until tender.
3. Stir in honey, reduce heat, and keep warm.
4. In a shallow bowl, mix together flour, salt, and pepper.
5. Place bread crumbs in another shallow bowl, and egg in a third bowl.
6. Melt the remaining 1/4 cup margarine in a large skillet over medium heat.
7. Dredge the fish in the seasoned flour, dip in egg, then coat with breadcrumbs.
8. Place the coated fillets in the hot skillet and cook for about 3 to 4 minutes per side. The fillets should be nicely browned, and they should flake easily with a fork.
9. Place fish on a serving dish and spoon the apples with honey over the top of each fillet.
Break the Fast Bread Pudding

By Karen Westall – Temple Sinai

This recipe is great for break-fast as it can all be made in advance.

INGREDIENTS
1 loaf French bread (preferably stale)
1 quart milk (any kind will work)
2 eggs, beaten
2 cups sugar
2 apples, peeled, cored and chopped
1 cup seedless raisins
1/2 lemon, sliced thinly and chopped (including rind)
2 T vanillas
Pinch of salt
1 pat butter

Whiskey Sauce
1 1/2 sticks butter
1 cup sugar
1 egg, beaten
3 or 4 ounces bourbon whiskey

DIRECTIONS
1. Pull bread apart, put in large bowl and cover with milk.
2. Allow to soak for several minutes, and then fold in all other ingredients.
3. Melt butter in baking pan and then pour mixture into the greased pan.

WHISKEY SAUCE
DIRECTIONS
1. Cream butter and sugar in small saucepan over low heat.
2. Remove from heat and whip in the egg until thickened.
4. Serve the sauce very warm over room temp/cool pudding.
Apple Cake for Rosh Hashanah

By Judy Davis – Temple Sinai

This apple cake is the family favorite for Rosh Hashanah.

INGREDIENTS

6 Medium apples – sliced, quartered and peeled
3 eggs – beaten
1 ½ cups sugar
¾ cup oil
2 cups flour
1 tsp. salt
1 tsp. baking soda
1 Tablespoon cinnamon

DIRECTIONS

1. Mix together everything but the apples. (When it gets hard to mix—use hands.)
2. Add quartered apples to mixture
3. Bake at 350 degrees for 30-45 minutes. (I use a Bundt pan and grease it first.)
Nana’s Banana Bread

By Rabbi Annie Belford – Temple Sinai

This is my favorite banana bread (we use chocolate chips instead of nuts since Ahava is allergic).

INGREDIENTS

½ cup shortening (I use margarine)
1 cup sugar
2 beaten eggs
2 cups flour
1 tsp salt
1 tsp baking powder
3 mashed bananas
½ cup nut meats or chocolate chips or both!

DIRECTIONS

1. Cream shortening and sugar
2. Add eggs
3. Add dry ingredients alternately with mashed bananas
4. Add nuts or chocolate chips or both!
5. Bake in a moderate oven (350°F) for about 1 hour
6. Test with a toothpick.
Grandma’s Coffee Cake

By Rabbi Annie Belford – Temple Sinai

Grandma’s Coffee Cake is a cake I’ve spoken about at yizkor and in other sermons - I’m the only one in my family who can make it - and I made it at mom’s shiva.

INGREDIENTS

1 ½ cup milk, scalded
1 cup sugar
1 cup butter
3 beaten eggs
3 Tablespoons sugar
2 Envelopes Yeast
6 cups flour
1 ½ tsp salt

DIRECTIONS

1. Mix yeast with 3 Tablespoons sugar
2. Melt shortening in milk
3. Add sugar and when lukewarm, add yeast and stir
4. Sift flour with salt
5. Add beaten eggs and sifted flour
6. Beat with a spoon
7. Cover and put in the refrigerator overnight
8. Roll out into any desired shapes
9. Cover and let rise until looking light
10. Bake at 350°F until done (check at 45 minutes)

EVELYNNE’S VARIATION:

Let rise 2-3 times. Shape dough into balls then roll in butter, then sugar and cinnamon. Put into a funnel pan. Sprinkle with pecans if desired. Let rise until doubled and bake until done.
Bourbon Balls
By Rabbi Annie Belford – Temple Sinai
Mom's bourbon balls need no explanation

INGREDIENTS
1 lb. vanilla wafers, finely crushed
½ cup mild flavored honey
1/3 cup bourbon
1/3 cup dark rum
1 lb. finely chopped nuts (pecans, walnuts or a combination)
Granulated sugar

DIRECTIONS
1. Combine all ingredients except sugar and work together thoroughly using your hands
2. Form into small balls and roll generously in granulated sugar
3. Store in covered containers at least 24 hours before serving

VERY Potent! Perhaps you shouldn't drive if eat more than one!!
Makes 5 dozen
Praline Squares

By Rabbi Annie Belford – Temple Sinai

Praline squares should be called “Lietzie’s Crack”. She would bring them to all of the potluck Onegs and people couldn’t stop eating it!

INGREDIENTS

1 ¾ cups butter
1 ½ cup light brown sugar
¼ cup granulated sugar
Yolk of one large egg
1 tsp vanilla extract
½ tsp salt
2 cups flour
1 cup chopped pecans

DIRECTIONS

1. Heat oven to 350°F
2. In a medium size bowl, beat 1 cup butter, ¾ cup brown sugar and the white sugar.
3. When creamy, beat in egg yolk, vanilla and salt.
4. Stir in ½ cup nuts and the flour.
5. Press into a jelly roll pan (15” x 10” x 1”)
6. Bake 15 minutes
7. While baking, combine remaining ¾ cup butter and ¾ cup brown sugar in a saucepan. Bring to a boil over high heat. Boil 3 minutes stirring constantly.
8. Prick dough all over when out of oven
9. Pour sugar syrup over dough, spreading evenly
10. Return to oven and bake 5 minutes longer.
11. Remove from the oven and place on a cooling rack
12. Immediately sprinkle remaining nuts over top
13. Cool 15 minutes and cut into 1 inch squares
14. Let cool completely and remove from pan

ENJOY!
Tzimmes Cake

By Ann Brandt

We eat honey and other sweet foods on Rosh HaShanah to usher in a sweet New Year. Ann Brandt of Congregation Ner Tamid in Henderson, NV, uses this recipe to turn the ever-popular side dish of tzimmes into a rich, flavorful cake.

INGREDIENTS

2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 cup sugar
3/4 cup vegetable oil
3/4 cup honey
4 eggs, separated
1 1/2 cups shredded sweet potatoes
1 cup shredded carrots
1/2 cup chopped walnuts
3/4 cup snipped prunes
1/3 cup hot water

DIRECTIONS

1. Preheat oven to 350°F. Grease and flour a Bundt (tube) pan and set aside.

2. Combine flour, baking powder, baking soda, cinnamon, and salt. Set aside.


4. In a separate bowl, beat the egg whites until they form stiff peaks. Fold stiffly beaten egg whites in to the batter.

5. Pour batter into cake pan. Bake at 350°F for 55-60 minutes, until a knife inserted into the cake comes out clean.

6. Let cool completely and then remove from pan.
Basic Honey Cake for Rosh Hashana

Reprinted with permission from Jewish Family & Life!

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

1. Preheat oven to 300 degrees.
2. Grease and flour two 9x5-inch loaf pans or one 9x13 pan. Set aside.
3. In a saucepan, combine the honey and coffee and bring to a boil. Cool and set aside.
4. In a large mixing bowl, blend the eggs, brown sugar and oil. Do not overbeat.
5. Sift the flour, baking powder and baking soda and spices together.
6. Stir the flour and honey into the eggs alternating and ending with the liquid.
7. Stir in the raisins.
8. Blend well.
9. Pour into the prepared pans and place the almonds over the cake.
10. Bake for 60-70 minutes or until the cake springs back.
11. Let sit overnight before serving.
Teiglach

By Tina Wasserman

Three weeks prior to Rosh HaShanah, all the New York Jewish bakeries put up signs urging customers to place their teiglach orders. Most American Jews outside of New York are not familiar with this great dessert, honey-soaked balls of baked dough. I have fond memories of sitting around the table discussing politics and picking on this dessert, trying to dislodge a sweet morsel.

INGREDIENTS

3 eggs
3 tablespoons oil
2 tablespoons water
1/2 teaspoon vanilla
2 1/2 cups flour
1/4 teaspoon salt
1/4 teaspoon ginger
1 teaspoon baking powder
1 pound wildflower honey (any honey is OK, but wildflower is the best)
1/2 cup sugar
1/2 teaspoon ginger
One 2-inch piece of orange zest, 1/2 inch wide
1 cup toasted hazelnuts, peeled
1/2 cup candied cherries or raisins

DIRECTIONS

1. Preheat the oven to 375°F.
2. Combine the eggs, oil, water, and vanilla, and beat with a fork or whisk until light and combined.
3. In a medium bowl, combine the flour, salt, ginger, and baking powder.
4. Add the liquid ingredients to the bowl with the dry ingredients and stir with a fork until well combined. Knead with your hands for a few minutes until the dough is smooth and shiny. Cover with plastic wrap and let rest for 10 minutes.
5. Roll out small chunks of dough into long 1/2-inchwide snakes and cut into 1/3-inch pieces. Roll the dough pieces briefly in your hands to make balls, and place them on ungreased cookie sheets. Bake for 20–22 minutes or until golden brown.
6. Meanwhile, combine the honey, sugar, ginger, and orange zest in a heavy 3-quart saucepan and bring slowly to a boil. Simmer for exactly10 minutes.
7. Add the teiglach balls, the nuts, and the raisins or cherries to the honey mixture and stir with a wooden spoon to coat well. Place in a pie plate or individual tart tins mounded to form a pyramid.
8. Additional Notes
9. The balls of dough can be made and frozen until you are ready to assemble the teiglach.

10. Always freeze baked goods after they are thoroughly cooled. Place in a freezer bag and close almost all the way. Insert a straw and suck out all of the air and then seal. Defrost before using.

11. Always stir hot sugar syrup with a wooden spoon. Metal will conduct the heat and get too hot and plastic will melt.
Apple & Honey Cake With Caramel Drizzle

By: Eric Heppen – Temple Sinai

INGREDIENTS

2 ½ cups Flour
1 Teaspoon of Baking Powder
1 Teaspoon of Baking Soda,
1 Teaspoon of Salt
1 Teaspoon of Cinnamon
¼ teaspoon Allspice
1 Cup White Sugar
1 Cup Vegetable Oil
2 Eggs
½ cup Honey
1 Teaspoon Vanilla,
3 Apples -Honeycrisp Preferred (Must be firm & sweet)
¾ cup of Walnuts or preferred baking nut. (Optional)

Caramel Drizzle

1 Cup Brown Sugar (dark if available)
¼ Cup butter
½ Cup cream

Directions

1. Grease Bundt Pan and preheat oven to 325
2. Core, Peal, and Shred apples in food processor (or by Hand). Hold separate for later use.
3. Sift all dry ingredients into bowl
4. Combine sugar and oil till well blended. This should be done in a large mixing bowl or mixer.
5. Add both eggs to oil and sugar. Blend.
6. Mix vanilla and honey to wet ingredients
7. Mix Dry Ingredients into Wet Ingredients; 1 cup at a time. It may look dry but do not worry about it.
8. Fold Apples into cake mixture (add nuts if desired) and mix well
9. Pour into the Bundt Pan (make sure you greased it); bake for 55-65 mins (till firm).
10. Let rest for 10 mins and then flip and add optional drizzle
Optional Drizzle

11. Melt Butter in Microwave.

12. Add Brown Sugar and Stir

13. Add Cream to Brown Sugar Mixture and cook 30 seconds at a time in microwave till combined and is syrup. Stir after every 30 seconds.

14. Once mixed let cool slightly and drizzle over cake. It will make a fair amount so add generously to cake.
Additional Wonderful Recipe Links

If you want to search for more holiday recipes, feel free to check out the links below:

https://whatjewwannaeat.com/
https://www.jewishfoodfest.org/
https://reformjudaism.org/recipe-search?keys=&field_jewish_holiday_target_id=22816

Kid Friendly recipes: