

# MA'S RECIPES



### **Challah (Bubby Chippy)**

2 packets yeast  
8 c. flour  
3 eggs  
2 tsp. salt  
1  $\frac{3}{4}$  c. warm water  
 $\frac{1}{3}$ - $\frac{1}{2}$  c. honey  
 $\frac{1}{2}$  c. oil

Dissolve yeast in  $\frac{1}{2}$  cup water and honey. Add to remaining ingredients. Bake at 350 for 30-40 minutes.

**For Whole Wheat Challah:** Use 6 c. whole wheat flour and 2 c. white flour. Use only 1  $\frac{1}{4}$  cups warm water.

### **Potato Kugel**

7-8 potatoes (chopped finely in                      pepper  
processor)  
1/2 cup oil  
5 eggs  
2 tsp. salt

Combine all ingredients. Pour into greased 9x13 pan. Brush top with oil. Bake until evenly browned on top (about 1 hour) at 350 degrees.

### **Frozen Kneidlach**

2 T. oil  
2 eggs slightly beaten  
½ cup matzah meal  
1 tsp. salt  
2 T. water or soup

Freeze batter in greased ice cube tray. Pop out frozen matzah balls directly into boiling water/soup as needed.

### **Latkes**

5 large potatoes- Peel and place in a bowl of cold water  
1 onion  
4 eggs  
⅓ c. matzo meal  
1 tsp. salt  
¼ tsp. pepper  
⅓ c. oil for frying

Drain potatoes in colander. Using a food processor, grate the potatoes. Place potatoes in colander to squeeze out excess liquid. Add eggs and mix well. Add matzo meal, salt, and pepper and mix well. Pour ½ inch of oil in frying pan. Allow oil to become VERY hot. Add batter using a tablespoon. Fry latkes until golden brown on each side. Place on paper towels to drain oil.

## **Mushroom Pastry (Sharon Rosen, South Africa)**

### **Pastry:**

½ lb margarine  
1 c. boiling water  
3 c. flour  
1 tsp. salt

Melt margarine in boiling water. Allow to cool. Add the flour and salt to the margarine. Mix until dough comes clear away from sides of bowl. The dough will be soft, messy and lumpy. (I normally double the dough into 3 separate bags, as it is enough for 3 long rolls or 3 tops for pies and put them immediately into the freezer). I then take them out several hours before I need them. There is no need for kneading. Simply roll them on a little flour.

### **Mushroom Filling:**

Saute 1-1 ½ lb mushrooms. Make a thick mushroom sauce with margarine, flour and mushroom soup stock ( no exact amounts). Add the sauteed mushrooms. Allow the sauce to get cold. Spread onto rolled-out pastry. Close up rolls of pastry, brush with egg yolk and bake at 450 for 15 minutes.

### **Vegetarian Liver “Pate” (adapted from Beth)**

#### **Place the following in the food processor:**

handful walnuts- enough to cover bottom of the food processor  
5-6 chopped, sauteed onions  
1 can chickpeas (with a little of the liquid)  
3 hard boiled eggs

Add salt and pepper to taste.

### **Shavuos Blintzes**

#### **Crepe Dough:**

1 c. flour  
1 c. water  
2 eggs  
½ tsp. salt  
2 T. oil

Alternate adding flour and water to eggs. Mix in rest of ingredients.

Using a small frying pan pour a small amount of batter into the pan to cover bottom (pour out any excess to avoid a thick crepe). Place crepes on a paper towel.

#### **Filling:**

1 package Farmer Cheese  
vanilla  
1 egg  
¼ cup sugar (optional)  
raisins

Place 1 tsp. of filling in the middle of each crepe. Fold down over filling, then fold the sides in and fold again. Fry blintzes until brown.

### **Israeli Eggplant (adapted from Bubby Blima)**

Slice eggplant into thin rounds. Dip each piece of eggplant into a ziplock bag of flour until fully coated with flour. Dip the eggplant into beaten egg. Fry lightly in oiled pan.

Place eggplant rounds into pan covered in tomato sauce, garlic powder and oregano. Bake at 350 for 10 minutes on the stovetop.

### **Chocolate Cake**

(1)

Beat well 3-5 minutes:

2 c. sugar

5 eggs

1 c. oil

4 tsp. vanilla

(2)

1 c. cocoa

3 c. flour

2 tsp. baking soda

2 tsp. baking powder

1 tsp. salt

Combine (1) and (2)

Add the following slowly while continuing to beat:

2 cups hot water

(optional- 1 1/2 tsp. instant coffee added to water)

Grease pan. Bake at 325 for about 1 hour.

### **Sponge Cake (adapted from Gloria)**

10 eggs  
1  $\frac{1}{8}$  cup sugar or more  
salt  
 $\frac{1}{4}$  cup cold water  
1 cup cake meal (flour if chametz)  
rind and juice of 1 lemon

Separate eggs.

Beat egg whites and salt until foamy. Start to gradually add sugar alternatively with cold water). Beat until stiff. Beat egg yolks with lemon. Fold in egg yolks and flour alternatively to egg whites.

Pour into greased tube pan at 350 degrees for about 1 hour.  
(Optional: Serve with whipped cream and strawberries)

### **Passover Brownies ( adapted from Gloria)**

1 cup cake meal (flour if making for chametz)  
4 eggs  
 $\frac{1}{4}$ - $\frac{1}{2}$  cup sugar  
pinch of salt  
2 tsp. vanilla  
1 tsp. almond extract (opt.)  
 $\frac{1}{2}$  tsp. baking powder  
 $\frac{2}{3}$  c. cocoa  
1 c. nuts (opt.)  
1  $\frac{1}{2}$  c. chocolate chips

Bake at 350 for about 30 minutes.

### **Passover Macaroons**

½ c. sugar

2 c. almond flour

½ tsp. vanilla

2 eggs

Mix all together. Use a teaspoon to place mixture on a baking pan.  
Refrigerate 10 minutes. Bake at 350 for 10 minutes.

### **Classic Pie Crust**

1. Mix together 2 ½ c. flour and cut in ¾ c. margarine until large crumbs appear
2. Remove ¼ cup of mixture into a second bowl and mix in ⅓ cup ice water
3. Mix together (1) and (2)
4. Make a roll and wrap in plastic

### **Sugar Cookies**

½ c. oil

¼-½ c. sugar

1 tsp. lemon rind

1 egg

2 T. water

1 tsp. vanilla

2 c. flour

1 tsp. baking powder

1.2 tsp. baking soda

¼ tsp. salt

Roll out cookies on floured surface to shape into circles. Sprinkle with sugar and cinnamon.

Bake at 350 for 15 minutes.



### **Hamantaschen (adapted from Ann Gordon)**

$\frac{3}{4}$  c. oil

$\frac{3}{4}$  c. sugar

3 eggs

$\frac{1}{4}$  c. orange juice

1 tsp. anilla

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

3 tsp. baking powder

More than 4 cups flour- add as needed to handle dough.

Add dry ingredients to wet.

Roll thin. Fill with apricot jam and ground walnuts (or filling of your choice)

### **Cheesecake Pie**

#### **Pie Mixture:**

$\frac{3}{4}$  lb. cream cheese

$\frac{1}{2}$  c. sugar

2 eggs

$\frac{1}{2}$  tsp. vanilla

Place in graham cracker crust and bake at 350 for 25 minutes. Then add topping mixture below and continue to bake at 450 for another 5 minutes.

#### **Topping:**

2 c. sour cream

2 T. sugar

2 T. vanilla

## **Fruit Cobbler**

### **Crust:**

1 c. oil

$\frac{3}{4}$  c. sugar

2 tsp. baking powder

salt

vanilla

3 eggs

$\frac{1}{3}$  c. pineapple/orange juice

Add flour to make a smooth soft dough

Spread dough with fingers into a large round circle on cookie sheet. Sprinkle challah or cookie crumbs to cover .

**Mix** together jelly and unsweetened apple sauce to pour on top of crumbs. Top with canned fruit of choice such as apricots, peaches etc.

## **Apple Strudel**

### **Dough:**

1 ½ tsp. apple cider vinegar  
2. c. flour  
½ c. lukewarm water  
1 egg  
1 T. vegetable oil  
¼ tsp. salt

### **Filling:**

1 c. wet raisins  
chopped walnuts  
7 c. chopped apples  
1 tsp. cinnamon

Mix dry ingredients and make a well in the center for wet ingredients. Mix quickly. Knead dough until smooth and does not stick to bowl. Cover with hot towel. Let stand in warm place in 30 minutes.

Use your hands to carefully stretch the dough very thinly into a rectangle. On the right side of the rectangle, leave a few inches space, then sprinkle the breadcrumbs top to bottom over the dough. Pile the apple filling on top of the breadcrumbs. Fold the top and bottom of the dough over onto the filling then roll up the strudel from the short side. Tuck the ends.

### **Honey Cake (adapted from Leah M.)**

#### **(1) Mix together:**

1 c. honey  
1 c. brown sugar  
1 c. coffee  
½ c. oil  
4 egg yolks( save whites)  
lemon/orange zest  
3 ½ c. flour  
2 ½ tsp. baking powder  
1 tsp. baking soda  
½ tsp. cinnamon

#### **(2) In a separate bowl beat together:**

4 egg whites  
¼ tsp. cream of tartar  
¾ tsp. salt

Add egg white mixture (2) to flour mixture (1).

Fold in ½ c. raisins soaked in brandy and 1 c. slivered almonds

Pour into greased tube pan. Bake at 350 for 1 hour or until toothpick comes out clean.

### **Mandel Bread**

3-4 eggs  
¾ c. oil  
1 c. sugar  
2 tsp. vanilla  
1 ½ tsp. lemon or orange juice  
1 tsp. salt  
3 ½ c. flour  
2 tsp. baking powder  
1 c chopped nuts (optional)  
⅓ package chocolate chips

Mix all ingredients and place in fridge for 30 minutes. Make 4 long logs. Sprinkle with sugar. Bakes at 350 until brown. Slice when hot.

### **Taiglach (Bubbie Chippy)**

In a large pot combine:

1 c. sugar

1 c. honey

¼ c. water

lemon rind

Bring to a boil.

Add:

6 large eggs

2 T. oil

1 T. sugar

¼ tsp. baking powder

¼ tsp. baking soda

salt

Add enough flour to make a soft dough. Cut pieces of dough. Roll each piece in flour. Make into frankfurter shape ( about 3 inches long). Make into a knot and place walnut in the center.

Simmer knots in pot of honey for about 10 minutes.

## **Apple Cake**

### **Apple Mixture:**

3 sliced apples  
cinnamon  
brown sugar (optional)

### **Cake Mixture:**

3 cups flour  
1 cup oil  
4-5 eggs  
1 Tbsp vanilla  
1 ¼ cup sugar  
1 Tbsp baking powder  
⅓ cup orange juice

Grease tube pan. Mix together apple mixture in one bowl. Beat together cake mixture in second bowl. Stir in majority of apple mixture into cake mixture (leave some apple mixture remaining for the top). Pour into tube pan and place remaining apple mixture on top. Bake at 350 for 50 minutes

### **Spice Cake (adapted from Gloria)**

#### **Apple Mixture:**

3 diced apples

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

ALLOW TO STAND AT LEAST 10 MINUTES

ADD:

3 cups flour

1 tsp. salt

1  $\frac{1}{2}$  tsp. baking soda

ADD:

$\frac{1}{2}$  cup raisins

1 cup chopped nuts

2 tsp. cinnamon

Pour into a greased rectangular pan. Bake at 350 for 35 minutes

### **Brown Sugar Crumb Cake**

#### **(1) Mix together**

2 sticks margarine

4 c. flour

2  $\frac{1}{2}$  c. brown sugar

2 tsp. baking powder

salt

**Reserve  $\frac{1}{3}$  of mixture for topping**

#### **(2) Mix together**

2 c. water

2 tsp. baking soda

2 eggs

2 tsp. vanilla

Combine mixtures (1) and (2). Top with reserved crumbs. Bake at 350 for 50-60 Minutes.

