

CORN PUDDING

This is an easy, delicious dish to serve as a main or side. Please be sure to get a 9x12 or 9x13 disposable aluminum baking dish when you do your ingredient shopping. Also, you must use canned corn; frozen corn does not work for this recipe. It is very important that you stick to the ingredients listed as each loaf is labeled with recipe ingredients list due to allergies and dietary restrictions

1/2 stick butter (4 tablespoons), softened to room temperature
1/4 cup of sugar
5 large eggs
1/2 cup all-purpose flour*
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 15¼-ounce cans corn niblets, drained
2 14¾-ounce cans creamed corn
1 4-ounce can diced roasted green chiles

Preheat oven to 350 degrees. Grease a 9x12-inch (or 9x13) disposable aluminum pan with butter, oil or an oil spray

In a mixing bowl, cream butter and sugar with an electric beater or wooden spoon until fluffy. Add eggs, one at a time, beating well after each addition. Add the flour, baking powder, salt and pepper and beat again just until the ingredients are completely combined.

With a large spoon, stir in the 4 cans of corns and the green chiles. Pour evenly into the baking dish. Bake for about 1 hour or until top is a crusty golden brown.

Let cool completely, they wrap well in aluminum foil and freeze. To serve, defrost and warm at 350 degrees for 15-20 minutes, loosely covered with foil to prevent further browning.

*For Hased, please use regular all-purpose flour, but when making it in the future, you can use a gluten-free flour.

PUMPKIN BREAD

By Susan Barocas

This is an easy, flavorful sweet bread to make. Be sure to use plain pumpkin puree, *not* pre-spiced pumpkin pie filling. Follow the recipe for one loaf or, if you want to double for two loaves, use 1 full can of pumpkin purée. It will be slightly less than 2 cups, but will work fine.

No muffins for Hased delivery and no add-ins for Hased. You can enjoy making this recipe for yourself in the future as either bread or muffins and with whatever add-ins you like. (See the notes below.) It is very important that you stick to the ingredients listed as each loaf is labeled with recipe ingredients list due to allergies and dietary restrictions.

1 3/4 cups all-purpose flour or white whole wheat flour*
1 teaspoon baking soda
1 1/2 teaspoons pumpkin spice blend (OR 1 teaspoon cinnamon, 1/2 teaspoon ground ginger, 1/4 teaspoon nutmeg and a pinch of cloves)
1/2 teaspoon salt
2 large eggs, beaten
1/4 cup safflower or other good vegetable oil
1/4 cup water
1 teaspoon vanilla extra
1/2 cup honey or maple syrup
1 cup pumpkin purée (a little over half of a 15-ounce can)

Preheat oven to 350 degrees. Grease one 9x5-inch loaf pan.**

In a large bowl, whisk together until well blended the flour, baking soda, spices and salt.

In a second bowl, use a large spoon or wooden spoon to mix the rest of the ingredients until very well blended and smooth. Add dry ingredients to wet and stir just until completely combined. Don't over-mix. (See note below for add-ins here.***)

Pour into greased loaf pan. Bake for 50 to 60 minutes until a toothpick inserted into the center comes out clean. Let cool at least 20 minutes before slicing or wrapping and freezing. This bread is moist and it will keep for up to 3 days at room temperature. Store it in the refrigerator for up to 7 days or freeze for about 3 months. Defrost before slicing. Can be reheated in 350-degree oven for 5-8 minutes before serving.

FOR HESED: Once cool, remove from the pan. Wrap well aluminum foil and freeze. Please deliver to Adas frozen.

NOTES

*Do not use regular whole wheat flour as it is too dense for this recipe.

** When not baking for Hased, you can make 12 muffins using paper-lined standard muffin cups baked muffins for about 22 minutes, or 2 smaller loaves baked for 35 minutes. Use the toothpick test to check if they are done.

***When not baking for Hased, you can add 1/2 cup chopped walnuts, chocolate chips and/or raisins to the batter and mix just enough to blend before pouring into the loaf pan or muffin tins.