

## HESED 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. You can pick up one from Adas as another option.

Also, you must use canned corn; frozen corn does not work for this recipe. It is very important that you stick to the exact ingredients listed as each loaf is labeled with an ingredients list due to allergies and dietary restrictions

1/2 stick butter (4 tablespoons), softened to room temperature  
1/4 cup 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. Serve warm. The dish can be frozen. Cool completely before wrapping and freezing. To serve, defrost and warm at 350 degrees for 15-20 minutes, loosely covered with foil to prevent further browning.

**FOR HESED:** Let cool completely, then wrap well in aluminum foil and freeze. Please deliver frozen to Adas Israel.

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

## THE GREAT AND EASY PUMPKIN BREAD

Susan Barocas

For Hesed, it is very important that you stick to the exact ingredients listed as each loaf is labeled with an ingredients list due to allergies and dietary restrictions.

Please make 2 large loafs to deliver to Adas. There are instructions about smaller pans and muffins for making the recipe outside of Hesed. If you need any large loaf pans, let Marcy know and you can pick them up at Adas in advance of baking at home.

3 1/2 cups all-purpose flour or white whole wheat flour  
1/2 cup sugar  
2 teaspoons baking soda  
2 teaspoons ground cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground ginger  
1/2 teaspoon salt  
3/4 cup milk\*  
1/3 cup good vegetable oil  
1/2 cup honey or maple syrup  
4 eggs, beaten  
3/4 cup apple sauce  
1 15-oz can pumpkin (about 1 3/4 cups)

Preheat oven to 350 degrees. Grease 2 large loaf pans (or when not making this for Hesed, 4-5 small loaf pans or paper-line 24 standard muffin cups).

In a large bowl, sift or whisk together dry ingredients very well making sure there are no lumps, especially of baking soda.

Make a well in the middle and add remaining wet ingredients. With a whisk or fork, mix the wet ingredients together well, then use a large spoon to mix wet and dry together just until all the ingredients are blended. Pour into prepared pans. Bake large loaves for 50 to 60 minutes (small for 35 to 40 minutes and muffins about 20 minutes), turning the baking pans around in the oven for even baking. Test for doneness.

**FOR HESED:** Leave the loaves in the pans and cool completely, then wrap well in aluminum foil and freeze. Please deliver frozen to Adas Israel.

\* When not cooking for Hesed, you can use water, apple juice or alternative milks instead.

\*\* Chopped nuts and/or chocolate chips can be mixed into prepared batter when baking outside of Hesed.