

Hanukkah @ Home



RECIPES



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RECIPES

TRADITIONAL LATKES

Submitted by Sue Center

YIELD

Approximately 25 latkes

INGREDIENTS

4 large Idaho potatoes, peeled, grated and well drained
1 large onion, grated
3 eggs, beaten
¼ to ½ c. flour (add ¼ c. and if mixture is too moist add more)
¼ tsp. baking powder
canola oil to cover bottom of fry pan
salt and pepper to taste

DIRECTIONS

Grate potatoes and onions (with mandolin if possible); drain potatoes very well in colander or sieve by pressing with spoon or using hands.

Transfer to bowl; add grated onion, eggs, flour, salt, and pepper; add additional flour if mixture is too watery. Heat oil in fry pan; drop potato mixture by tablespoons into pan, approximately 4 or 5 at a time; cook latkes until golden brown and edges are crispy. Flip and cook other side. Place latkes on paper towel lined baking sheet. Repeat until all of potato mixture is cooked. Add a little more oil if necessary between batches. If not serving latkes immediately, reheat in 350° oven briefly prior to eating.

EASY & QUICK APPLESAUCE WITH CINNAMON RED HOTS

Submitted by Sue Center

This recipe is a family favorite for the four generations—originally just at Hanukkah, but occasionally other times as well when we are all together.

I usually make a double batch because my family loves this with their latkes and eats it in general as a side dish.

INGREDIENTS

24 oz. jar of Motts applesauce
12 cinnamon red hot candies (found in baking aisle with cookie decorations)

DIRECTIONS

Heat all in saucepan at medium-low temperature until candies are completely melted, stirring occasionally. Let cool; return to jar and refrigerate.



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RECIPES

LATKE FRIES

Submitted by Linda Berman

Recipe from Ratners in NYC

Great way to use leftover latkes, or make the recipe for potato pancakes.

Potato Pancakes (for 6)

INGREDIENTS

6 potatoes
1 onion
2 eggs, well beaten
1 ½ teaspoons salt
½ cup flour
vegetable oil (not olive oil)

DIRECTIONS

1. Peel potatoes and grate finely (or use processor) into a bowl of cold water.
(This removes excess starch and makes potatoes stiff and not soggy.)
2. In another bowl, grate onion.
3. Add to onion eggs, salt, and flour.
4. Drain potatoes and press out all liquid.
5. Stir potatoes into batter and mix well.
6. Heat ½ inch oil in a 10" skillet.
7. Drop batter by tablespoons into hot oil.
8. Flatten out to 4-inch pancakes and fry slowly until lightly brown.
9. Turn and brown other side, lightly. (This is the regular recipe for potato pancakes.)



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RECIPES

OVEN LATKES

Submitted by Melissa Osborne

Recipe from <https://reformjudaism.org/reform-jewish-life/food-recipes/oven-latkes>
Featured in Quarantine Kitchen

INGREDIENTS

1 1/2 to 1 3/4 pounds Russet baking potatoes or yellow boiling potatoes, about 3 medium potatoes
1 teaspoon to 2 tablespoons salt
1 medium onion, peeled and finely diced or shredded; about 3/4 cup shredded onion
1 large egg
2 tablespoons unbleached all-purpose flour
about 1/2 cup peanut oil or vegetable oil

DIRECTIONS

1. Peel the potatoes. Cut each potato into about 6 chunks.
2. If you're using baking potatoes, place them on a microwave-safe plate. Sprinkle with 1 to 1 1/2 teaspoons salt, to taste (more if you like a saltier latke). Cover the plate with plastic wrap, and microwave for about 10 minutes, until the potatoes are soft.
3. If you're using yellow boiling potatoes, cut each of the chunks in half, and place them in a medium saucepan. Cover with about 4 cups of water; the water should cover the potatoes by about 1/2". Add 1 1/2 to 2 tablespoons salt to the water (yes, tablespoons; use the greater amount if you like saltier latkes). Boil the potatoes for about 8 minutes, or until they're fork tender. Drain in a colander.
4. Allow the potatoes to cool a bit while you shred or dice the onion, and whisk the egg. Preheat the oven to 400°F.
5. Use a potato ricer to rice about 1/3 of the cooked potatoes into a bowl. Sprinkle with half the onions and 1 tablespoon of the flour, and drizzle with about half the beaten egg. Rice another third of the potatoes into the bowl, and sprinkle with the remaining onions and flour; drizzle with the remaining egg. Rice the remaining potatoes into the bowl.
6. Gently combine all of the ingredients. Don't stir too much; you don't want thoroughly mashed potatoes.
7. Line two rimmed baking sheets with easy-release aluminum foil (for easiest cleanup, and guaranteed no-stick latkes). Or simply get out two rimmed baking sheets. Pour 1/4 cup oil into each, tilting the pan to spread it around.
8. Place one of the pans into the oven, and allow the oil to heat for 2 minutes. this step isn't necessary if you use easy-release aluminum foil, but helps avoid sticking if you're using a plain aluminum foil.
9. If you've heated the pan, remove it from the oven. Scoop a heaping 1/4 cup of potatoes onto the pan; a muffin scoop works well here. Repeat till you've scooped 6 or 7 latkes onto the pan. Using the back of a spoon or your fingers (be careful!), gently flatten the latkes to about 3/8" thick.
10. Repeat with the second pan and the remaining potatoes.
11. Bake the latkes for 10 minutes. Reverse the pans in the oven—upper pan to the lower rack, lower pan to the upper rack—and bake for an additional 15 minutes, till the bottoms of the latkes are golden brown.
12. Remove the pans from the oven, and carefully flip the latkes. If you're not using easy release foil, and they stick, try baking for a few more minutes; when they're thoroughly cooked on the bottom, they should flip over without sticking.
13. Bake for an additional 10 minutes, until the bottoms are nicely browned.
14. Remove the latkes from the oven, and serve warm.



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RECIPES

LATKE TOPPING IDEAS

Submitted by the TBE Hanukkah team

Applesauce
Sour cream
Guacamole
Salsa
Kimchee
Tzatziki
Sloppy joe
Chili
Ketchup
BBQ sauce
Hot sauce
Cranberry sauce

LATKE TIP

Submitted by Nicole Jahr

Instead of fresh potatoes, use dehydrated hash browns, the kind that come in a pint milk carton. Hydrate per package instructions. Once the hash browns are hydrated, use in your favorite latke recipe. No need to grate all those potatoes—easy peasy!



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RECIPES

GIMEL ME ANOTHER HANUKKAH DRINK

Submitted by Ellie Silver
Featured in Quarantine Kitchen

INGREDIENTS

Vodka
Kahlúa
Non-dairy creamer
Whipped cream
Blue sprinkles
Donut hole
Cherry
Gelt

DIRECTIONS

1 part kahlúa
1 part vodka
1 part cream

Fill a rocks glass with ice. Mix kahlúa, vodka, and cream.

Top with whipped cream, sprinkle blue sprinkles. Skewer a donut hole and a cherry on a toothpick, and place in the glass. Get some gelt and add as a final garnish.



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RECIPES

BRAD KAHN'S FALAFEL

Submitted by Susan Golden

INGREDIENTS

10.6 oz (300g) dried chickpeas (soak overnight in water, at least 8 hours)
¾ of a medium onion
3 green onions
3 garlic cloves, peeled and roughly chopped
1 handful parsley
1 small handful cilantro
2½ tsp ground cumin
2½ tsp ground coriander
½ tsp baking soda
2 tbsp flour (can be almond flour, rice flour, chickpea flour, cornstarch)
Salt and pepper to taste

DIRECTIONS

1. Heat peanut oil to 350°.
2. In a food processor, pulse onion, green onions, garlic cloves, parsley, and cilantro until roughly chopped.
3. Add in the chickpeas, spices, baking soda and flour in the food processor and continue to chop until ground up.
4. Use a medium cookie scoop (1½ tbsp size) and press mixture tightly into scoop and put on baking sheet. Then, take and roll them between your wet hands to make them into nice round balls.
5. Deep fry for about 3 minutes.
6. Place on paper towel on a plate. Enjoy!



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RECIPES

VEGETABLE STIR FRY

Submitted by Rabbi Jonathan Biatch

Featured in Quarantine Kitchen

INGREDIENTS

1/2 c. low-sodium soy sauce
2 tbsp. vegetable stock
2 tbsp. cornstarch
2 tbsp. sriracha (more or less to taste)
1 tbsp. minced fresh ginger
2 tbsp. crushed garlic
3 tbsp. peanut or olive oil
1 whole white onion, cut into large chunks
1 whole red bell pepper, seeded and cut into large chunks
1 whole yellow bell pepper, seeded and cut into large chunks
2 whole garlic cloves, sliced
2 whole medium zucchinis, cut into 1/4 inch slices
1 15-ounce can baby corn, drained and halved crosswise
1 head broccoli, cut into bite-size florets
Cooked brown rice
Sesame seeds and chopped green onion, for garnish

DIRECTIONS

Prepare brown rice per package instructions; usually 45 minutes are required for simmering.

In a bowl, mix together the soy sauce, stock, cornstarch, sriracha, crushed garlic, and ginger. Set aside.

About ten minutes before the rice is done: Heat the oil in a large skillet over medium-high heat. Add the onion and peppers, and stir, cooking for 2 to 3 minutes. Add the sliced garlic and cook for 30 seconds to 1 minute more, stirring continuously. Add the zucchini and stir it around, cooking it for 2 minutes more. Add the baby corn and broccoli and cook for a couple of minutes, then, while the veggies are still firm, pour the sauce into the vegetables.

Stir the veggies in the sauce, cooking for 1 to 2 minutes more, or until the sauce is very thick. If it needs to be a little saucier, pour in 1/4 to 1/2 cup hot water and splash in a little more soy sauce. Serve over noodles or brown rice, with a sprinkling of sesame seeds.

TIPS

Prepare the vegetables and make the sauce up to 24 hours ahead of time. Keep in separate containers in the refrigerator. White rice, noodles of various kinds, and other starches can be used in place of brown rice depending upon your tastes.



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RECIPES

COLD SESAME NOODLES

Submitted By Susan Golden
Recipe from Gourmet, September 1991

I will usually serve with pan-fried tofu in sesame oil.

YIELD

Serves 4 to 6

INGREDIENTS

3 tablespoons soy sauce
2 tablespoons rice vinegar or white-wine vinegar
½ teaspoon dried hot red pepper flakes, or to taste
2 tablespoons firmly packed brown sugar or granulated sugar, or to taste
½ cup creamy peanut butter
1 tablespoon Oriental sesame oil
1 teaspoon grated peeled fresh ginger
½ cup chicken broth
1 pound linguine or lo mein noodles
chopped scallion and cucumber strips for garnish

DIRECTIONS

In a saucepan combine the soy sauce, the vinegar, the red pepper flakes, the brown sugar, the peanut butter, the oil, the ginger, and the broth, simmer the mixture, stirring, until it is thickened and smooth, and let it cool slightly. In a kettle of boiling salted water cook the noodles until they are al dente, drain them in a colander, and rinse them under cold water. Drain the noodles well, transfer them to a bowl, and toss them with the sauce. Serve the noodles at room temperature and garnish them with the scallion and the cucumber.



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RECIPES

CARROT LATKES/PANCAKES

Submitted by Betsy Abramson

Recipe from <https://www.allrecipes.com/recipe/234857/carrot-latkes-pancakes/>

I don't like potato latkes. I am one of the few people on earth who doesn't like potatoes, plus they just stink up your house for so long! So I make carrot latkes and sweet potato latkes.

YIELD

5 dozen latkes

INGREDIENTS

oil for frying, or as needed
2 cups grated carrots
6 green onions, chopped
½ cup all-purpose flour
½ teaspoon baking powder
3 eggs
¾ teaspoon salt
1 pinch freshly ground black pepper

DIRECTIONS

1. Pour about 1/2-inch depth of oil in a large saucepan or electric skillet and heat to 350°F (175°C).
2. Mix carrots, green onion, flour, and baking powder together in a bowl until carrots are evenly coated. Beat eggs, salt, and pepper together in a separate bowl; pour over carrot mixture. Stir mixture until combined and moistened.
3. Spoon small mounds of carrot mixture, working in batches, into the hot oil; cook until browned, 2 to 3 minutes per side. Transfer latkes using a slotted spoon to a paper-towel-lined plate.



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RECIPES

SWEET POTATO LATKES

Submitted by Betsy Abramson

Recipe from <https://www.epicurious.com/recipes/food/views/sweet-potato-latkes-105919>

YIELD

About 26 pancakes

INGREDIENTS

1 lb sweet potatoes, peeled and coarsely grated
scallions, finely chopped
1/3 cup all-purpose flour
2 large eggs, lightly beaten
1 teaspoon salt
1/2 teaspoon black pepper
3/4 cup vegetable oil

DIRECTIONS

1. Stir together potatoes, scallions, flour, eggs, salt, and pepper.
2. Heat oil in a deep 12-inch nonstick skillet over moderately high heat until hot but not smoking.
3. Working in batches of 4, spoon 1/8 cup potato mixture per latke into oil and flatten to 3-inch diameter with a slotted spatula.
4. Reduce heat to moderate and cook until golden, about 1 1/2 minutes on each side.
5. Transfer latkes with spatula to paper towels to drain.



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RECIPES

ZUCCHINI PATTIES WITH FETA

Submitted by Susan Golden

Serve with tzatziki sauce (recipe included here).

YIELD

About 18 patties

INGREDIENTS

- 5 cups coarsely grated zucchini (from about 6 medium)
- 2 teaspoon salt, divided
- 3 large eggs
- 1 cup (or more) all purpose flour
- 1 cup crumbled feta cheese
- 2 cup chopped fresh Italian parsley
- 1 cup chopped green onions
- 3 tablespoons chopped fresh dill
- 1 cup (about) olive oil
- 1 cup (about) canola oil

DIRECTIONS

Toss grated zucchini and 1 teaspoon salt in a large bowl. Let stand 5 minutes. Transfer to sieve. Press out excess liquid (I like to squeeze out using a tea towel); place zucchini in a dry bowl. Mix in egg, yolk, 1 cup flour, cheese, and 1 teaspoon salt. Mix in parsley, onions, and dill. If the batter is very wet, add more flour by spoonfuls.

Heat 4 tablespoons olive oil and 4 tablespoons canola oil in a large skillet over medium heat. Working in batches, drop batter by rounded spoonfuls into skillet. Fry patties until golden, 4-5 minutes per side, adding more olive oil and canola oil as needed. Transfer to paper towels.

DO AHEAD

Can be made 1 day ahead. Place on baking sheet, cover, and chill. Rewarm uncovered in 350°F oven for 12 minutes. Serve with tzatziki sauce.



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RECIPES

AUTHENTIC GREEK TZATZIKI

Submitted by Susan Golden

YIELD

2 cups

INGREDIENTS

1/2 of a large cucumber, unpeeled
1 1/2 cups plain full-fat Greek yogurt
2 large garlic cloves, finely minced
2 tablespoons extra virgin olive oil
1 tablespoon white vinegar
1/2 teaspoon salt
1 tablespoon minced fresh dill

DIRECTIONS

1. Grate the cucumber and just squeeze out the liquid from the cucumber between your hands until no more cucumber water comes out.
2. Combine the yogurt, garlic, oil, vinegar, and salt in a large bowl.
3. Transfer the grated cucumber and fresh dill to the yogurt mixture and stir to combine. Best if you make a day ahead as the flavors meld together better.



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HANUKKAH FOODS—THE TAKEOUT WAY

Submitted by Aleeza Hoffert

This Hanukkah, more than ever, food establishment and our economy need us to be their shamash—their helper. Consider spending your Hanukkah gelt money to help others as you enjoy these foods from your favorite local restaurants or try a new-to-you place.

The culinary equivalent of lighting a hanukkiyah is the tradition of frying foods in oil. Here are some oily foods to consider ordering for delivery or takeout. Save yourself the time and hassle of frying at home or the latke smell that lingers for days. Most of these can also be purchased at your local grocery store.

- Cheese curds (this is Wisconsin, after all)
- Fish and chips / Friday Fish Fry
- Fries
- Chips (potato, sweet potato, beet, etc.)
- Egg rolls
- Scallion pancakes
- Fried wontons or potstickers
- Latkes / potato pancakes
- Samosas
- Pakoras
- Falafel
- Hash browns (breakfast for dinner anyone?)
- Donuts
- Tempura
- Mozzarella sticks
- Pasta in an oil-based sauce
- Onion rings
- Fried zucchini or green beans
- Breaded mushrooms
- Tostones
- Pizza
- And so much more!



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RECIPES

AIR FRYER SUFGANIYOT

Submitted by Stefanie Kushner

Featured in Quarantine Kitchen

INGREDIENTS

Canned biscuits (not the flaky ones)

Powdered sugar

Butter

Jelly of your choice

Plastic bag or piping bag

DIRECTIONS

1. Place the canned biscuits into the air fryer in one single layer, not touching and cook for 5–6 minutes. They are better eaten warm, so only do the following steps before eating.
2. Put powdered sugar in a bowl with a wide flat bottom.
3. Butter one side of the biscuit.
4. Dip that side of biscuit in powdered sugar.
5. Pour jam in a piping bag with a long cake frosting tip or cut the corner off of a sandwich bag.
6. Pipe 1 to 2 tablespoons of jelly into each doughnut.
7. You can reheat the biscuits in an air fryer at 320 degrees for 2 minutes, then do steps 2–6.



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RECIPES

CHOCOLATE GELT AND GOODIES

Submitted by Linda Berman
Featured in Quarantine Kitchen

MOLDED CHOCOLATES

INGREDIENTS

8-10 ounces melting chocolate
Chocolate molds- like Jewish stars, dreidels, menorahs
Oreos or sandwich cookies
Microwavable bowl

DIRECTIONS

1. Pour melting chocolates into bowl.
2. Microwave for 30 seconds on high.
3. Stir well.
4. Microwave for another 20-30 seconds and stir.
5. Repeat microwaving and stirring until all the chocolate is melted.
6. Spoon into molds.
7. If using Oreos, put melted chocolate in bottom of mold, add Oreo and spin Oreo in chocolate to set it.
8. Freeze for 6-9 minutes or refrigerate for 10-15 minutes.
9. Flip over molds to release chocolates.

AUNT RANDY'S HOT FUDGE SAUCE

YIELD

Makes 4-8 servings

INGREDIENTS

1/2 cup heavy cream
1/2 cup cocoa (sweetened)- Ghirardelli
1/3 cup sugar
1/3 cup brown sugar
3 T butter

DIRECTIONS

1. Mix together but do not boil in a 2-quart saucepan. Stir until smooth.
2. Let cool before storing in airtight container for up to 2 weeks.
3. To reheat, microwave or heat in pan for 30 seconds to a minute until pourable but thick.



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APRICOT CHANUKAH GELT

Submitted by Sara Wisdom

Recipe from <https://www.food.com/recipe/easy-chocolate-dipped-apricots-apricot-chanukah-gelt-200195>

This is a quick homemade candy delicacy that can also be used as a tastier take on Chanukah gelt, inspired by a recipe in Martha Stewart Living. I used Ghirardelli bittersweet baking chocolate bars. After you make the chocolate-dipped apricots, read up on how to play dreidel and use the candies in place of coins.

INGREDIENTS

1 lb dried apricots
1 lb bittersweet chocolate, chopped
aluminum foil
candy wrappers (optional)

DIRECTIONS

1. Line two baking sheets with parchment paper.
2. Heat chocolate over a double-boiler. Allow the water in the boiler to get hot but not fully boil. Use a plastic spatula to scrape chocolate away from the sides.
3. Remove from heat as soon as the chocolate is melted.
 - If you prefer to use a microwave, melt the chocolate in a glass bowl in short intervals, stirring well with spatula.
4. Immediately add all the apricots to the pot melted chocolate, and stir gently until they are all coated fully.
5. Carefully lift each piece out of the pot with a fork, allowing some of the excess chocolate to drip off.
 - For a more sophisticated look, you can also try holding each apricot by one end with your fingers and dipping only half of it into the chocolate.
6. Place carefully on parchment-lined baking sheet.
7. Refrigerate until the chocolate has become firm (20-30 minutes).
8. Optionally, you can wrap individually in foil wrappers to give as gifts.
9. Store in the refrigerator. If refrigerated, they can last up to a week (though they are best if eaten within 3 days).



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RECIPES

APPLE FRITTERS

Submitted by Tanya Anderson

Recipe based on <https://www.foodnetwork.com/recipes/apple-fritters-1914611>

YIELD

Serves 12

INGREDIENTS

1 cup all-purpose flour
3 Tbsp granulated sugar
1/4 tsp salt
1 cup Honeyweiss beer (because what goes with apples if not honey?!)
10 cups vegetable oil
2 apples (1 pound), peeled, halved lengthwise, cored, and sliced 1/4-inch thick
Confectioners' sugar, for dusting

DIRECTIONS

1. Stir together flour, granulated sugar, and salt.
2. Add beer, and whisk to combine.
3. Heat oil in a 5-quart heavy pot until the thermometer registers 375°F.
4. Dip apple slices in batter, shaking off excess, and fry, about 8 at a time, until golden, about 1½ minutes on each side.
5. Transfer fritters with a slotted spoon to paper towels to drain. Serve warm, dusted with confectioners' sugar.

COOKING TIPS

A deep-fat thermometer is an essential tool for deep-frying. Check that your oil returns to 375°F between batches; this prevents the food from absorbing it.



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RECIPES

AEBLESKIVERS

Submitted by Tanya Anderson

A Danish version of pancakes. My kids call them pancake balls. Mark's family is Danish, but ironically this recipe is not his family's. It's one from my mother's best friend (Jeri Laursen) growing up, I referred to her as my "other mother," and she was 100% Danish heritage.

This does require a special cast iron pan with the ball shapes. We make them year-round too.

YIELD

Serves 4

INGREDIENTS

2 cups buttermilk
2 cups flour
2 eggs, separated
2 tsp baking powder
½ tsp salt
½ tsp baking soda
2 tablespoons sugar
4 tablespoons melted butter

DIRECTIONS

1. Separate eggs and beat white stiff.
2. Mix all other ingredients together at one time and beat until smooth.
3. Fold in the egg whites last. Batter will look lumpy.
4. Put 1 tsp of oil in each section of the hot pan. Heat pan on stove at medium high heat.
5. Pour dough into each section. Use a fondue or pickle fork to turn them as they cook to make complete balls.
6. Serve with a choice of powdered sugar, regular sugar, honey, syrup, jam, applesauce, brown sugar.

COOKING TIPS

If you desire, as you are cooking and turning them, you can add a small piece of fruit, such as apple, or a drop of jam inside.



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INA GARTEN'S CARROT CAKE CUPCAKES

Submitted by Linda Berman

YIELD

22 cupcakes

INGREDIENTS

2 cups sugar
1 1/3 cups vegetable oil
1 teaspoon pure vanilla extract
3 extra-large eggs
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 teaspoons kosher salt
3 cups grated carrots (4 carrots)
1 cup raisins
1 cup chopped walnuts

FOR THE FROSTING:

1/2 to 1 lb cream cheese, at room temperature
1/2 lb unsalted butter, at room temperature
1 teaspoon pure vanilla extract
1 lb confectioners' sugar

DIRECTIONS

1. Preheat the oven to 350°F.
2. Beat the sugar, oil, and vanilla together in the bowl of an electric mixer fitted with a paddle attachment.
3. Add the eggs, 1 at a time.
4. In another bowl, sift together the flour, cinnamon, baking soda, and salt.
5. With the mixer on low speed, add 1/2 of the dry ingredients to the wet ingredients.
6. Add the grated carrots, raisins, and walnuts to the remaining flour, mix well, and add to the batter.
7. Mix until just combined.
8. Line muffin pans with paper liners.
9. Scoop the batter into 22 muffin cups until each is 3/4 full.
10. Bake at 350°F and cook for 20-25 minutes (see note at bottom), until a toothpick comes out clean.
11. Cool on a rack.

FROSTING:

1. Cream the cream cheese, butter, and vanilla in the bowl of an electric mixer fitted with a paddle attachment.
2. Add the sugar and beat until smooth.
3. When the cupcakes are cool, frost them generously and serve.

NOTE

I don't need to cook these for the entire additional 35 minutes. After I lower the temperature to 350°F, I start checking the muffins at around 15 minutes. Just keep watching them until a toothpick inserted in center comes out clean.



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ROSETTES

Submitted by Tanya Anderson
Recipe from her mother, Penny Leake

Rosettes are one of the prettiest and most recognizable Norwegian cookies. They look like 3D lace. They are a light crispy cookie. We make them for Hanukkah because they're cooked in oil! I even found a rosette iron star of David. :) I'm not sure I could ever adequately describe how to make these, but I could show someone in my sleep. I did add more than my mother's handwritten one says!

INGREDIENTS

2 eggs
1 tsp sugar
¼ tsp salt
1 cup milk
1 cup flour

DIRECTIONS

1. Heat rosette irons in oil before first rosettes. (This is extremely important—or you'll never get them off.) Do not let iron get too hot.
2. Fry in oil or deep fat. Barely put the irons in the oil so that the cookies float while cooking and don't fill with oil. Flip them once.
3. Cool the iron between each frying long enough to sugar the cookies with powdered sugar or regular sugar.



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FATTIMOND

Submitted by Tanya Anderson
Recipe from her grandmother Dorothy Johnson

Yeah, my grandma wasn't very verbose in her recipes. Lol! Mark describes this as a fried unfilled hamantashen. So it's not a really strange flavor of cookie, and it doesn't require anything special.

INGREDIENTS

2 eggs, well beaten
2 tbs sugar
4 tbs cream
enough flour to make dough like a pie crust

DIRECTIONS

1. Mix all in bowl.
2. Roll thin, cut into diamond shape with cut in center.
3. For each diamond, Loop one end though cut and drop in hot oil. Turn and cook until light brown.
4. Sprinkle with powdered sugar.



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HANUKKAH CUT-OUT COOKIES

Submitted by Sue Center

Our children and grandchildren all love to make cut-out Hanukkah cookies with Hanukkah symbol cookie cutters. I usually double the cookie recipe because frosting and decorating them is such great entertainment. It seems to bring out the creative, competitive, and managerial skills in our participants! The second step of frosting and decorating them, which is a regular Hanukkah highlight, evokes great enthusiasm and has become somewhat competitive—can any cookie have too many red hots?

YIELD

About 40 cookies

COOKIES INGREDIENTS

1/3 c. butter
1 c. sugar
2 c. flour
1 egg
¼ c. milk
1 tsp vanilla
2 c. flour
½ tsp. salt
2 tsp. baking powder

DIRECTIONS

1. Cream butter and sugar in a large bowl. In another bowl, beat egg and add milk and vanilla. Combine both mixtures in large mixing bowl.
2. Combine flour, salt and baking powder; add to large mixture and beat well.
3. Place in refrigerator for one hour.
4. Dust rolling pin and counter or bread board with flour; roll out 1/3 of cool dough at a time about ¼" thick (not too thin).
5. Cut with Hanukkah symbol cookie cutters (available in Temple Beth El Judaica Shop) dipped in flour
6. Place cookies on greased cookie sheet; bake in oven approximately 12 minutes depending on how soft or crisp you like your cookies

VANILLA BUTTER FROSTING INGREDIENTS

1/3 c. butter
3 c. confectioners sugar
1 ½ tsp vanilla
2 T milk (or more if desired for consistency of frosting)
Optional: food coloring

DIRECTIONS

1. Combine butter and sugar; add milk and vanilla, and mix until it reaches the spreading consistency you like.
 - If making different colors, divide frosting in different small bowls according to how many colors you want. Add food coloring, a drop or two at a time, and mix until desired color is reached. Use a




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different utensil to mix each bowl, or wash it in between to keep the colors separate.

TIPS

If decorating with toddlers:

- Consider buying small squeeze bottles and putting the icing in them.  Keep in mind they need to be small so little ones can handle them.
- Or you can put the icing on, and let them put on other toppings of their choice (chocolate chips, red hots, sprinkles, fruit, coconut, etc.).

If you're working with older kids:

- the traditional pastry bag is great—just add a rubber band  to the end of it so the frosting doesn't come out.



for very young children



for elementary-age children



for older children or adults