



The Temple Shalom Minyan Cookbook

On Saturday mornings, members of Temple Shalom's Shabbat Minyan gather to pray, to eat and to learn. Started under Rabbi Whiman over 30 years ago, Minyan has become for many of us a high point of the week and an important part of our lives. It is, to paraphrase Ruth Silen, a place to learn, a place to socialize, a place of support.

Food has always played an important role in the Shabbat Minyan experience. After Minyan members lead us in concluding prayers, and before one of the Rabbis leads us in Torah study, two or three volunteering Minyan members provide breakfast for the group. This breakfast is a culinary and logistical labor of love - as it is not always known beforehand whether 20 or 40 people will be gathering that morning for the Minyan service and Torah study.

From time to time, members of Minyan have asked each other to share the recipes for many of the dishes made at the Shabbat morning breakfast, and we thought it would be a good idea to put together a cookbook. Barbara Bix was kind enough to serve as editor, inviting Minyan members to contribute their recipes and then organizing the recipes received. What follows is the result of her hard work and determination to see the project through.

So, look through the recipes and find a dish to share with your family and friends, or perhaps to bring to Minyan one Shabbat morning. Here you will find: Mary Jane's bagel recipe (her two-day method); Irene Laursen's egg salad (with Castelvetrano olives); Leslie Levine's asparagus quiche; Nancy Salzman's gravlax (learned from her friends in Norway); Barbara Bix's recipe for crustless quiche; and my recipe for stuffed whitefish, just to name a few.

Our Minyan cookbook is intended to grow and evolve like the Minyan itself, as we welcome new participants and their recipes. Each brings something to share - a new flavor, a different perspective, a renewed sense of tradition and new possibilities.

Good luck with the recipes. If you can, grab someone to help you to roll out the dough or plate the fish. As Billie Roseff once said, "Beyond the cooking and the eating, we cherish the sweetness of the relationships that form during our time together." BeTeyavon and bon appetit!

Howie Castleman
West Newton
October 2018

YEAST BREADS

Mary Jane Suzman

MJ's Challah

The "story" behind the recipe

No one truly cooks alone. There is no truly original recipe. Every cook is part of a community; every recipe has a past.

My grandmother taught me how to make challah. She learned it from her mother in the Ukraine, who learned it from her mother, who learned it from her mother. Over many years, I experimented with the recipe until I thought it was the perfect, best challah. Then I went on a Temple Shalom tour of Israel; we had Shabbat dinner one night at the home of our Israeli guide, Uri. His wife made the challah - and it was better than mine. She graciously shared the recipe, and I've changed my proportions of ingredients to match hers. Then walking once in New York City, I passed a bakery advertising "Israeli Challah." The challah itself wasn't so good, but they had adorned it most beautifully with 3 kinds of seeds, alternating them on the humps of the braids. I've added that to the recipe. It is both beautiful and delicious and gives partakers the opportunity to choose a hump with their favorite seeds.

That is the story of this recipe. I'm delighted that from our Minyan group we already have two further variations - you will find them appended after the main recipe. If you have another variation, please send it in!

I'm sure there is a similar story of connection to community and to history behind every recipe in this collection.

Number of servings	2 loaves
Prep time	More than half a day
Cooking time	25 to 30 minutes
Oven temperature, if needed	Preheated to 350 degrees

Ingredients	5/8 cup sugar
	2½ teaspoons salt
	½ cup oil
	1 cup boiling water
	2 tablespoons warm water (110-115 degrees)
	1 package dry yeast (2¼ teaspoons)
	1½ teaspoons sugar
	2 ½ large eggs (use the remaining half for brushing the loaves)
	5 to 6 cups unbleached all-purpose flour
	poppy seeds and/or sesame seeds and/or sunflower seeds, optional

Instructions	Mix first 4 ingredients and stir to dissolve the sugar. Leave for a bit to cool down to 110°.
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Mix next 3 ingredients together and leave for about 5 minutes until the yeast foams up.

In a large bowl, beat the eggs to combine. Gradually add the sugar/oil mixture and stir well. Stir in the yeast mixture. Add the flour in 3 additions, mixing well between additions. Add just enough flour so the dough forms one mass and is not very sticky. Turn out onto a floured surface and knead about 10 minutes, until dough is smooth and elastic. Add just enough flour so that dough does not stick to surface or hands.

Lightly oil a large bowl. Put the dough in and turn it to coat all surfaces with oil. Cover with plastic wrap and set in a warm place to rise until it doubles in size – 1½ to 3 hours.

Turn the dough out onto a lightly floured surface and knead it a couple of times to deflate it. Divide into 6 equal balls. Roll three of the balls into long strands. Pinch the three ends together, brushing with a bit of water where they meet to help them stick. Braid the strands and fasten the other end in the same way. Repeat with remaining 3 balls to make the second loaf.

Place the braided loaves on parchment-lined baking sheet(s), cover with plastic wrap, and let rise again for 1-2 hours, until puffy and about 1½ times larger in size. Beat the remaining ½ egg with a fork, and brush the loaves with it. Sprinkle with poppy, sesame, and/or sunflower seeds if desired. Place in a 350° preheated oven, and bake until golden brown, about 30-35 minutes. If you have an instant-read thermometer, internal temperature should be 195-200°. Set on a rack to cool.

Notes:

If you have a Kitchen Aid or other heavy-duty mixer, you can use it for the mixing and most of the kneading. Start with the paddle beater and switch to the dough hook when the mixture gets thick. Let the mixer do most of the kneading – it will take less time. Finish the last couple of minutes by hand.

If desired, after 15 minutes of baking, take out the loaves and brush the newly-exposed dough parts with egg wash, and sprinkle more seeds if you're using them. Return to oven to finish baking.

The recipe can also be used for 2 spiral round loaves, or make 1 large round with 2/3 of the dough, and one smaller braid with the other 1/3 of the dough. The larger round will need to bake about 10 minutes longer.

For a beautifully decorated braid, use 3 kinds of seeds: poppy, sesame, sunflower. Alternate the seeds on the braid humps.

For chocolate-chip cinnamon challah: Roll out each rope 1/8" to 1/4" thick. Sprinkle with a little cinnamon sugar, then more cinnamon. Sprinkle on chocolate chips, 4-6 tablespoons on each of the 3 ropes. Moisten the upper edge of the dough with water, and roll tightly. Press the edge to seal well. Roll the rope out to elongate it. Braid the 3 ropes in the usual way, let them rise, and brush with egg. After 15 minutes of baking, brush all over with egg again and sprinkle lightly with cinnamon sugar. Return to oven to finish baking.

The challahs freeze beautifully. Thaw completely, then heat at 350° about 10 minutes. The chocolate-chip ones are especially good warm!

Leftover challah makes wonderful French toast.

Try Cheesy Toastie Challah Chunkies: Break leftover challah into irregular chunks, about 1½" in size. Toss them in a bowl with enough melted butter to coat them. Place in a single layer, close together, on a baking sheet lined with parchment or non-stick foil. Sprinkle thickly with grated sharp cheddar. Bake at 375° about 10 minutes, until golden.

Serving suggestions

For cheesy Toastie Challah Chunkies, eat with a green salad to reduce the wickedness.

Leslie Levine's variation:

Substitute ½ cup whole wheat flour and 1 cup sprouted white wheatberry flour for 1½ cups of the unbleached white flour.

Diane Centolella's variation:

Reduce the sugar to ¾ cup.

Substitute whole wheat flour for half the unbleached white flour.

Mary Jane Suzman

Bagels: two-day method

Number of servings

18

Oven temperature, if needed

Preheat the oven to 425 degrees

Ingredients

Dough

1¾ teaspoons yeast

1½ teaspoons granulated sugar

3 tablespoons water, 110°

6 cups (29½ oz) unbleached bread flour

1 tablespoon salt

1½ tablespoons barley malt syrup, non-diastatic malt powder, or brown sugar

2 cups plus 1 tablespoon water, 110°

1 tablespoon granulated sugar

Water Boiling Mixture

3 quarts water

3 tablespoons barley malt syrup, malt powder, or brown sugar

1½ tablespoons granulated sugar

1/2 teaspoon salt

1 egg white

1 tablespoon water

Note: Barley malt syrup is available at Whole Foods, near the molasses.

Preparation instructions

Mix the first 3 ingredients together in the bowl of a heavy-duty mixer. Let it sit for 5 minutes or so until it bubbles up. Then add the rest of the ingredients and mix with a spoon just to combine.

Using the dough hook, knead on medium-low speed for 3 minutes.

Then let it rest for 5 minutes, then knead again for three more minutes. The dough should be quite stiff and form a cohesive mass on the dough hook as it kneads. If some of the dough sticks to the bottom of the bowl as the hook goes around, add bits of flour until it doesn't stick to the bottom anymore. When it's done, the dough will hold its shape without spreading when you stop the mixer.

Remove it from the bowl and finish kneading on a lightly floured surface a minute or two until smooth, firm and elastic.

Place the dough in a lightly oiled bowl and turn to coat with oil.

Press the dough to flatten it so it will cool faster, cover with plastic wrap and refrigerate overnight or as long as two days. If the dough more than doubles in size before it cools enough to stop rising, punch it down once.

Dump the dough out on a work surface and knead a few times to settle it.

Divide into 18 portions. Form each portion into a ball by cupping your hand over the top and rolling it in a circular motion on the counter, pressing down fairly hard as you roll. (Don't flour the counter.)

Place the balls on a lightly floured tray or cutting board, cover lightly with plastic wrap, and let rest for 15 minutes.

After the dough balls have rested for 15 minutes, form the bagel shapes: poke a hole through the center of each ball with your index finger, then use both index fingers, twirling around each other in gradually wider circles, to enlarge the hole until it is 2-2½" across. Dip fingers in flour if they stick. Cover with plastic wrap again, and let the bagels warm and rise for about 30 minutes. To test if they have risen enough, fill a bowl with cold water and drop a bagel in. If it floats, they are ready. If not, wait another 10 minutes and try again.

While the bagels are rising, heat all the ingredients for the water boiling mixture to a gentle boil in a large, wide-diameter pan.

When the bagels are ready, transfer as many as will easily fit in one layer to the simmering water. (They will expand, so leave enough room.) Adjust the heat so it comes back to a simmer and stays there.

Cook the bagels for 2 minutes, flip them over and cook for 1¼ minutes more. With a slotted spatula, remove them to a tray or baking sheet, non-stick if you have one. Repeat with the remaining bagels.

Line baking sheets with non-stick foil or parchment paper, or use non-stick baking pans. Put the bagels on, not touching. Mix the egg white and water until frothy and brush it on the bagel tops. (Don't get egg on the bottoms or it will stick to the pan.)

For sesame or poppy seed bagels: Sprinkle seeds on the bottom of each bagel, if desired, but don't use egg on the bottom. Then brush the bagel tops with the egg mixture and sprinkle on more seeds.

Cooking instructions

Bake the bagels about 25 minutes, until they are deep golden brown. Turn them over after about 15 minutes so they brown evenly. Cool on a wire rack.

For cheese-poppy bagels, sprinkle grated sharp cheese onto poppy bagels for the last couple of minutes of baking.

Serving suggestions, if appropriate

Notes:

The bagels will not stay crisp for long, and they are MUCH better eaten crisp. Recrisp by heating at 375° or 400° around 10 minutes, or until warm and crust gets crispy.

Bagels can be frozen, then thawed and recrisped as above.

Irene Laursen

Passover rolls

Number of servings 11-12 small rolls or 8-10 medium rolls
Cooking time 45-55 minutes
Oven temperature, if needed 375 degrees

Ingredients 2 heaping cups matzah meal (Manischewitz brand preferred)
1 tsp (slight) salt
1 tbsp sugar (optional for cheese flavored rolls; helpful for plain, onion, garlic, or cinnamon)
4 large eggs & 2 egg whites
1 cup water
1/2 cup vegetable oil
See ingredients for **VARIATIONS** at end of preparation instructions

Preparation instructions Combine and set aside in a bowl the following ingredients:
2 heaping cups matzah meal
1 tsp (slight) salt
1 tbsp sugar
Crack open, beat slightly, and set aside in a bowl
4 large eggs & 2 egg whites
Add the following to a 3qt or 4qt saucepan, then bring to a boil:
1 cup water
1/2 cup vegetable oil
Turn the heat OFF as the mixture in the saucepan reaches a full boil. Remove saucepan from burner.
With constant stirring of a fork, add the dry ingredients to the just boiled water-oil mixture. Stir briskly with a fork (or use electric hand beater) to mix all the ingredients well.
Add the beaten eggs, with continued stirring or mixing until well mixed. Let mixture stand 15 minutes.
With wet hands, shape the mixture into small rolls (the size of your curled fingers if you were making a fist with your hand), and place on a lightly greased cookie sheet.
Note: Re-wet your hands often for greater ease in shaping rolls.

VARIATIONS:

Onion or garlic flavor: Saute a little onion, scallion, or garlic lightly in vegetable oil and set aside. Add to the water/oil/matzah meal/egg mixture, and stir well, before shaping the rolls.

Cheese: Shred 1/4 - 1/3 lb. hard cheese (cheddar or swiss). Add as a last step and stir thoroughly to mix, before shaping the rolls.

Cinnamon: Add 1 tsp cinnamon to the water/oil/matzah meal/egg mixture, and stir well, before shaping the rolls.

Cooking instructions Bake at 375 degrees F. for 45-55 minutes, until the bottoms of the rolls are golden brown, but not burned.
Halfway through the baking cycle, turn the cookie sheet 180 degrees to promote even baking.
Exact baking time will vary depending on the oven used. If you bake the rolls at 390 - 400 °F., check the roll bottoms at 35-40 minutes as they can burn quickly.

Serving suggestions, if appropriate Note: Heat (or toast sliced) rolls before serving.

SALADS, APPETIZERS

Irene Laursen

Egg Salad With Castelvetrano Olives

The “story” behind the recipe

From food52.com; by Bevi, modified by Irene Laursen

Ingredients

4 hard boiled eggs, peeled and rinsed
1/2 cup chopped Castelvetrano pitted olives
1 stalk celery, finely diced
1 tbsp mayonnaise
1 tsp rice vinegar
1 tsp Dijon mustard (I like Sir Kensington grainy mustard)
1 tsp Italian Tuscan herb mix (Casa de Sante makes this herb mix; gluten free; no onion or garlic)
Dash of curry powder
Optional paprika or cayenne pepper

Preparation instructions

Hard-boil four eggs, peel and rinse them, then allow them to cool for a few minutes.
Chop the olives into "1/4 fingernail" sized bits. Set aside.
Grate the eggs into a bowl. Add the olives and celery, then stir to mix well.
Mix together the mayonnaise, mustard, olive juice, and dash of curry powder. Add this to the eggs and olives and mix thoroughly.
Dust with paprika or cayenne pepper if desired.
Serve over lettuce or spinach, or on crackers.



Barbara Bix from Jane Brody Good Food Cookbook

Hummus

Prep time

10 minutes

Cooking time

3 minutes

Ingredients

Olive oil

1 small onion, chopped

2 cloves garlic, minced

1 can chick peas, rinsed

¼ cup tahini

½ cup lemon juice

1 t. tamari (optional)

Preparation instructions

Saute onion and garlic in olive oil

Put remaining ingredients in food processor with knife blade

Add onions and garlic

Process until smooth

Diane Centolella
Quinoa Chickpea Salad

Ingredients

1 cup quinoa, rinsed
1 can chickpeas, rinsed
1 cup dried cranberries
6 green onions, thinly sliced
2 t. honey
1 t. whole grain mustard
1/4 cup red wine vinegar
salt to taste
fresh ground pepper to taste
1/4 cup + 2 T. olive oil
2/3 cup crumbled feta cheese
1 cup walnut pieces, toasted
fresh spinach leaves

Preparation instructions

In medium saucepan, bring 2 cups of salted water to a boil. Add quinoa, stir, reduce heat to low, cover and cook for 10-15 minutes, until it absorbs almost all the water. Quinoa should be translucent, but still have a bit of crunch. Drain and spread out on baking sheet to cool.

After quinoa is cool, mix with chickpeas, cranberries and sliced green onions.

In separate small bowl, whisk together honey, mustard, red wine vinegar, salt, pepper and oil.

Add dressing to salad and toss. Add more salt and pepper if desired.

Can be served immediately, but flavor is best if served 24 hours later. Just before serving, mix most of feta and walnuts into the salad, and place it on a bed of spinach. Sprinkle rest of feta and walnuts on top for garnish.

Notes:

To toast the walnuts, spread them in a single layer on a baking sheet and bake at 350° for 10-12 minutes until darkened.

CEREAL

Rebecca Warner

Rebecca Cohan's Pesach Granola

The "story" behind the recipe	Modified by Rabbi Deanna Douglas and Becky Warner (this came identified as from the Temple Shalom Cookbook)
Cooking time	30 minutes
Oven temperature, if needed	Preheat oven to 300 degrees
Ingredients	1 lb. matzoh farfel ½ C honey ½ C canola oil 1/3 C water 1 tsp cinnamon 1 C sliced or slivered almonds 1 C broken walnuts (original recipe also called for 2 C dried fruit or raisins. They burned for Rebecca, so she leaves them out)
Preparation instructions	Lightly grease 10" x 15" by 1" baking pan Mix farfel and nuts (and fruit if you use it) in a large bowl. Combine remaining ingredients and heat until honey is melted. Pour the liquid over farfel mixture and stir to wet the farfel.
Cooking instructions	Bake until farfel begins to brown, about 30 minutes, stirring every 15 minutes. Cool thoroughly and store in air-tight container.
Serving suggestions, if appropriate	Great for breakfast with milk or yogurt, or for snacks

CASSEROLES, EGGS, FISH

Rebecca Warner

Sweet noodle kugel

The “story” behind the recipe

From Cook’s Illustrated’s Complete Book of Pasta and Noodles with tweaks taken from a Gourmet recipe from Epicurious.com

Number of servings

10-15 depending on size

Prep time

30 minutes

Cooking time

40-45 minutes

Oven temperature, if needed

Preheat oven to 350 degrees

Ingredients

Kugel:

½ pound dried egg noodles

1 Tb butter

1 cup sour cream

1 cup 4% fat cottage cheese

8 oz. cream cheese

1 large egg plus 1 yolk

3/8 cup sugar

1 tsp vanilla extract

1 tsp lemon zest

1 tsp orange zest

½ cup raisins and/or dried cranberries

Topping:

2 Tb butter, melted

2 Tb brown sugar

½ cup crushed corn flakes

1 tsp cinnamon

Preparation instructions

Preheat the oven to 350 degrees. Butter a 9-inch square baking dish. Bring 4 quarts of salted water to a boil in a large pot and add the noodles. Cook until almost tender but still a little firm to the bite. Drain the pasta, return it to the pot, and toss with 1 tablespoon butter. Cool the noodles to room temperature.

Combine the sour cream, cottage cheese, and cream cheese in the bowl of an electric mixer. Beat until smooth, about 1 minute. Add the egg and yolk, sugar, vanilla, and zests and mix until just combined, scraping down the sides of the bowl once or twice as necessary. Stir in the raisins and/or dried cranberries.

Stir the mixture into the noodles. Turn the mixture into the buttered baking dish.

Mix 2 tablespoons of melted butter, brown sugar, corn flakes and cinnamon in a small bowl. Sprinkle over the top of the noodles.

Cooking instructions

Bake until the noodles on the surface are golden and crispy, 40-45 minutes. Remove the dish from the oven and let rest for at least 5 minutes.

Serving suggestions, if appropriate

Serve hot or warm or refrigerate and serve cold.

Mary Jane Suzman

Butternut squash, leek and gruyere strata

Multi-stage process

Cooking time

Ingredients

1 pound package firm white bread, sliced ½" thick, dried out two days in advance of starting
1 butternut squash, about 3 pounds, peeled, seeded and cut into ¾" cubes
1 tablespoon olive oil
salt and pepper
5 tablespoons unsalted butter, room temperature
1 large leek, about 12 ounces, white and light green parts
1 tablespoon minced fresh rosemary or thyme
salt and pepper
3 cloves garlic, finely minced or pressed
8 large eggs
2 ¾ cups half-and-half
6 tablespoons grated Parmesan cheese
3 cups grated Gruyere cheese, about 9 ounces

Preparation instructions

Two days before you want to serve the strata, spread out the bread slices in a single layer to dry out.

Cooking instructions

Mix the squash cubes with the olive oil and salt and pepper to taste.

Spread in a single layer on a parchment-lined baking sheet, and bake at 425° until just tender (not mushy), about 20 minutes.

Set aside to cool.

Halve the leek(s) lengthwise and slice into ¾" pieces. Wash out dirt in a colander if needed.

In a large skillet over medium heat, melt 1 tablespoon butter. Sauté the leek until softened, about 5 minutes.

Add the garlic, rosemary, salt and pepper to taste and cook a minute longer.

Set aside to cool.

In a large bowl, beat the eggs until uniform.

Whisk in the half-and-half, Parmesan, 1 to 1½ teaspoons salt, and ½ teaspoon pepper.

Butter a 9"x13" baking dish.

With the remaining butter, butter one side of each bread slice.

Arrange half the bread slices, buttered side up, in a single layer in the baking dish. Cut slices if needed to fit.

Evenly distribute half the leek mixture and half the squash over the bread and sprinkle on half the Gruyere.

Repeat the layering with the remaining bread, leeks, squash and Gruyere.

Pour the egg mixture evenly over the strata and press to compact and submerge the layers.

Cover with plastic wrap, set weights on the strata, and refrigerate for at least 3 and up to 36 hours.

Take the strata out of the refrigerator to warm for an hour before baking.

Put the strata on a parchment-covered baking sheet to catch any drips, and bake in a preheated 350° oven for 60-70 minutes.

Both the edges and center will be puffed, and the cheese will be golden brown. Let it cool for 10 minutes, then cut into squares and serve.

Leslie Levine

Easy Asparagus Quiche

Cooking time	25 minutes
Oven temperature, if needed	350 degrees
Ingredients	2 eggs 2 c (8oz) cheese – cheddar or mixed 1.5 lbs asparagus 1 onion, chopped Optional – chives, chili powder
Preparation instructions	Preheat oven to 350. Lightly grease or spray 9 inch pie pan. Chop onion and microwave 30 sec till soft. Cut asparagus into ½ inch pieces. Beat eggs, stir in cheese, then onion, then chopped asparagus. .
Cooking instructions	Bake at 350 degrees for 25 minutes

Nancy Salzman

Gravlax: Norwegian Pickled salmon

The “story” behind the recipe	I learned this recipe from friends in Norway while visiting at their sod-roofed mountain cabin
Ingredients	Thick center cuts of salmon, amount to fill two glass bread pans (other recipes say 3-4 pounds) Salt (other recipes say ½ cup kosher salt) Sugar (other recipes say ½ cup sugar) 2 large bunches fresh dill
Preparation instructions	Use two large glass bread pans and two flat glass baking dishes to collect overflow brine. Alternate layers of salt and sugar, dill, and then salmon until you reach the top of the pan Place the filled bread pan in larger baking dish Weight down the salmon with ½ gallon container of liquid Place in refrigerator on shelves that can bear the weight of filled and weighted pans Pickle for 2.5 to 3 weeks, adjusting weights for even coverage Cut into lox-like slices Garnish with fresh dill
Cooking instructions	Wrap EXTRA in plastic wrap, bag and freeze: whole or sliced Do not cook, the recipe calls for pickling the salmon

Mary Jane Suzman

Chili-Egg Puff

Cooking time	35 minutes
Oven temperature, if needed	350 degrees
Ingredients	10 eggs, room temperature ½ cup flour 1 teaspoon baking powder ½ teaspoon salt 1 lb. cottage cheese 1 lb jack or sharp cheddar cheese, grated 8 tablespoons butter, melted *2 4-oz cans green chilis (mild) or jalepenos (hotter), chopped
Preparation instructions	Beat eggs until light and greatly increased in volume. Blend in rest of ingredients except chilis, then stir them in too.
Cooking instructions	Pour into buttered 9x13 baking dish. Bake about 35 minutes, until top is lightly browned and center appears firm.
Serving suggestions, if appropriate	Cut into squares and serve hot. Also fine at room temperature. The squares also reheat perfectly in the microwave.
Notes	*Caramelized Onion Variation: Substitute 2 caramelized onions for the canned chilis. Slice the onions thinly, and in a large skillet brown them slowly in about 2 tablespoons of vegetable oil. This will take about a half hour, stirring occasionally. They will all be golden-brown when done. Cool a bit before stirring into the egg mixture. Some of the grated cheese and onions can be reserved for sprinkling on top.

Mary Jane Suzman

Gibanica

Cooking time

50 minutes

Oven temperature, if needed

350 degrees

Ingredients

1 lb. filo
2 8-oz packages cream cheese, room temperature
1½ sticks butter, room temperature
2 1 lb. containers cottage cheese
6 eggs, separated
½ lb. grated sharp cheddar, gruyere, asiago, or jarlsberg cheese
½ teaspoon salt, or to taste
5 whole eggs
1 2/3 cups milk
Oil for brushing

Preparation instructions

Thaw the filo according to package directions – usually overnight in the refrigerator and then a couple of hours at room temperature.
In a large bowl, beat butter and cream cheese until softened. Beat in cottage cheese, 6 egg yolks, salt and grated cheese. In a separate bowl with clean beaters, whip 6 egg whites until stiff. Fold them into the filling.
Use either 1 13"x18" pan or 2 9"x13" pans.
For the big pan, put in 6 or 7 sheets of filo (depending on how many come in the box), brushing each lightly with oil before putting in the next.
Spread on half the filling.
Repeat the layers. You want 3 layers of filo with 2 layers of filling in between.
Brush the top layer all over with oil, and cut into squares.
Mix the 5 whole eggs and the milk together.
Pour some of it down the sides of the pan and between the squares, lifting the filo so the milk gets to the bottom.
Pour the rest over the top.
Cover and refrigerate at least several hours or overnight.
Note: If using the smaller pans, divide the filo in half and wrap half in plastic wrap so it doesn't dry out. Follow directions for the big pan, except use only half the filling, half the filo and half the milk mixture for each pan.

Cooking instructions

Bake, uncovered, at 350° about 50 minutes, or until puffed and golden brown. Re-cut into squares. Serve hot.

Serving suggestions, if appropriate

The filo comes in boxes, found in the frozen section of the grocery store. If you can find Athens brand, it comes with 2 separately wrapped ½ lb packages inside. The individual sheets are 9"x14" and fit fine into the 9"x13" pans.
If you are unlucky, the filo sheets will be difficult and stick together and break into pieces. It doesn't matter for this recipe. Just piece them together like a jigsaw puzzle and carry on.
½ recipe makes a 9 x 13" pan.



Barbara Bix (from allrecipes)

Crustless quiche

Prep time 20 minutes
Cooking time 30 minutes
Oven temperature, if needed Preheat oven to 350 degrees

Ingredients 1 tablespoon vegetable oil
1 onion, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
5 eggs, beaten
3 cups shredded Muenster cheese
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Preparation instructions Lightly grease a 9-inch pie pan.
Heat oil in a large skillet over medium-high heat.
Add onions and cook, stirring occasionally, until onions are soft.
Stir in spinach and continue cooking until excess moisture has evaporated.
In a large bowl, combine eggs, cheese, salt and pepper.
Add spinach mixture and stir to blend.
Scoop into prepared pie pan.

Cooking instructions Bake in preheated oven until eggs have set, about 30 minutes. Let cool for 10 minutes before serving.

Notes *I use Pyrex dish rather than pie pan
I sometimes add garlic to onions when simmering
Fresh vegetables work fine (spinach, broccoli)
Other cheeses work fine.



Howard Castleman

Howard Castleman

Stuffed Whitefish

The “story” behind the recipe

I learned how to make whitefish salad from my mom. As a child, I remember watching her remove chunks of whitefish from the large smoked fish she would bring home from the store. She would then carefully go through the fish with her hands and fingers to remove the bones. My mom would go through the fish again and again. She said it was a labor of love. Years later, I started making whitefish for the Temple Shalom Minyan. Here is how to do it.

Ingredients

Approximately 1.5 lbs of smoked whitefish (skinned, boned and flaked)
½ cup mayonnaise
½ cup sour cream
1/2 teaspoon finely grated lemon zest
2 tablespoons freshly squeezed lemon juice
1 large stalk celery, finely diced
1/2 small red onion, finely diced
Fresh dill

Preparation instructions

Remove the skin:

Bring a smoked whitefish (1.5 to 2 lbs) to room temperature. This makes the skin softer and easier to work with.

Slide a knife along the bottom rim of the fish to create a flap that you can peel back.

You may need to cut around the gills (I use scissors) to control the way the skin peels back around the head of the fish. I do the same at the tail.

Use the back of a spoon to gently separate the skin from the meat of the fish. Peel back the flap of skin.

With scissors, cut the backbone at the head and at the tail. Lift the backbone (with all the meat) away from the skin.

Cover the skin with a wet paper towel to keep it soft.

Remove the meat from the backbone and place it in a bowl. Try to remove it in large chunks to minimize the amount of bones left on the meat. The meat on one side of the backbone comes off more easily than the other.

Go through the meat with your hands and fingers to remove the bones. Feel for the small bones. Do it again. And again. And maybe one more time!

Make the salad:

Combine the mayonnaise, lemon zest and juice. Add the celery and onions and dill, and mix until combined;

Then add the mixture to the whitefish, and combine.

Here is the point: Fold the whitefish into the mayonnaise mixture gently. Keep the chunks of whitefish large. Don't overmix. This is what distinguishes homemade whitefish salad from the puree that they often sell at stores and delicatessens.

Stuff the fish:

Stuff the whitefish salad back into the skin of the whitefish. Sometimes to make the fish appear really stuffed (and to feed a large crowd), I will use the meat from two whitefish to stuff a single whitefish. On the other hand, adding the celery, onions, etc. should give the stuffed fish some heft.

Cover and refrigerate for at least 1 hour or overnight. Serve close to room temperature.

SALADS

Mary Jane Suzman

Arugula, butternut squash and lentil salad with pickled onions and feta

Oven temperature, if needed

440 degrees

Ingredients

½ of a large red onion, chopped
Red wine vinegar, about 1/3 cup
1-1 ¼ lb. butternut squash, peeled and cut into ¾" cubes
½ tablespoon each orange juice concentrate
½ tablespoon olive oil
¾ cup black or French lentils – the small ones
¼ cup olive oil
3 tablespoons lemon juice
2 teaspoons Dijon mustard
1½ teaspoons honey
salt, pepper
½ cup frozen petite peas, thawed
4 oz. feta cheese, crumbled
5 oz. arugula
½ cup toasted pumpkin seeds
2 teaspoons sumac
Cayenne, salt and pepper to taste

Preparation instructions

Mix the red onion and wine vinegar together and refrigerate for at least 12 hours, stirring once. The pickled onions will keep for weeks.

Mix the squash cubes, orange juice concentrate, olive oil, salt and pepper to taste
Spread in a single layer on a parchment-lined baking sheet.

Bake at 440° about 20 minutes, or until squash is tender and slightly browned around edges. Cool.

Bring 3 cups salted water and the lentils to a boil; then reduce the heat and simmer for about 20 minutes, just until the lentils are tender but still a bit chewy. Drain well.

Make a dressing with the olive oil, lemon juice, mustard, honey, salt and pepper.

Stir enough of it into the lentils to coat them, and leave them to cool and marinate.

Put the pumpkin seeds in a small skillet, add just enough olive oil to coat and the sumac, cayenne, salt and pepper to taste.
Stir over medium heat for a few minutes, just to toast the seeds until more golden.

Spread the arugula on a serving plate. Layer the lentils on top of it, then sprinkle on the peas. Next layer on the squash, then sprinkle on the feta and pickled onions. This can all be done hours in advance. Just before serving, sprinkle on the spiced pumpkin seeds.

Notes:

The proportions of everything can be changed as desired. Instead of making a layered salad, you can use more arugula and less of everything else and just mix it all together as a green salad. If you do that, no need to marinate the lentils – just dress the whole salad.

The French lentils can be found at Whole Foods in their bulk bins, and the toasted pumpkin seeds at Trader Joe's.

Alternate dressing: 2½ tablespoons white wine or orange champagne vinegar (from Trader Joe's), 3 tablespoons olive oil, 1 tablespoon sugar, salt and pepper to taste. Add a teaspoon or so of Dijon mustard if desired.

Mary Jane Suzman

Kale Salad with Edamame and Dried Cranberries

Ingredients

Salad

Kale, stripped off the stems with a knife and chopped

Shredded radicchio

Edamame (just the beans, not the pods)

Dried cranberries

Crumbled feta or shaved parmesan, asiago or gruyere cheese

Toasted or candied chopped pecans, or toasted or candied sunflower seeds

Dressing

Lemon juice

Extra virgin olive oil

A little Dijon mustard

A little honey

Pomegranate molasses

Salt and pepper

Preparation instructions

Mix the salad ingredients together in any proportions desired – but it should be predominantly kale and radicchio, with the other ingredients as add-ins.

Shake the dressing ingredients together in a jar to emulsify. You want it to be sharp, lemony, and a bit sweet and sour.

Mix the dressing with the salad, and add more salt if necessary. The salad can be dressed hours in advance, but if you do that, leave out the nuts/seeds and stir them in just before serving so they stay crunchy.

Serving suggestions

For a beautiful presentation main-dish salad: mound the kale salad on a platter. Surround it with a ring of alternating quarters or halves of hard-boiled eggs, and half-slices of clementines or fuyu persimmons. Garnish the top of the salad with a sprinkling of the cheese, nuts or seeds, and dried cranberries.

Barbara Bix (adapted from Jane Brody *Good Food Gourmet*)

Up-“N”-Cumin Carrot Salad

Number of servings

6 servings

Prep time

15 minutes

Ingredients

4 cups shredded carrots

1 cup parsley

1/3 cup raisins

½ cup slivered almonds

½ cup lemon juice

1 t. cumin

Preparation instructions

Shred carrots in food processor

Put in serving dish

Mix in remaining ingredients

Refrigerate overnight so ingredients meld

Serving suggestions, if appropriate

Serve at room temperature

SWEETS:



Barbara Bix

A descriptive name of the recipe

Apple Crisp

The “story” behind the recipe

Adjustments were made by my chief taster, Michel. These included longer cooking time for softer apples and stirring the crisp into the middle instead of leaving it on top.

Number of servings

8

Prep time

10 minutes

Cooking time

50 minutes

Oven temperature, if needed

Preheat oven to 375 degrees

Ingredients

Apple mixture:

2-3 pounds apples, sliced thin

¼ c sugar

1 T cinnamon

“Topping”

3 T butter, melted

¼ c flour

2 T brown sugar

Preparation instructions

Grease 6 cup casserole dish

Combine apples, sugar, and cinnamon in a large bowl

Put in greased casserole dish

Combine remaining ingredients in bowl

Spoon on top of apple mixture that is already in casserole dish.

Cooking instructions

Bake 40-50 minutes until apples are soft

Stir crisp into apple mixture

Let stand for 10 minutes

Serve warm

Notes:

Apple/Cranberry crisp variation: Add 12 oz fresh or frozen cranberry to apple mixture

Leslie Levine

Cheesecake Fruit Torte

Number of servings

Makes 8-10 servings.

(This recipe is for a 9" springform pan. If you use a 10" pan, increase the crust ingredients by 1/3-1/2, and increase other ingredients by 1/2.)

Cooking time

25 minutes

Oven temperature, if needed

Preheat oven to 425 degrees

Ingredients

Crust

1/2 cup butter, slightly softened

1/3 cup sugar

1/4 tsp vanilla

1 cup flour

Filling

8 oz cream cheese, softened

1/4 cup sugar

1 egg

1/2 teas vanilla

4 cups peeled, thinly sliced apples, or 1.5 lbs frozen peach slices, defrosted and drained for 15 min

1/3 cup sugar

1/2 teas cinnamon

Instructions

Cream butter and sugar until light and fluffy. Blend in vanilla.

Add flour; mix well. Spread on bottom and 3/4 inch up the sides of 9-inch springform pan.

Combine softened cream cheese and sugar, mixing until well blended. Blend in egg and vanilla. Pour into pastry-lined pan.

Toss apples or peaches with combined sugar and cinnamon.

Arrange over cheese layer.

Bake at 425° for 5 minutes, then reduce oven temperature to 400°; continue baking 20 minutes or until the edges of crust start to brown. Loosen crust from rim of pan; cool before removing rim of -pan.

Leslie Levine

Maple-glazed cinnamon chipped scones

Number of servings

12 scones

Cooking time

20 minutes

Oven temperature, if needed

Preheat oven to 375 degrees

Ingredients

Scones:

2 cups flour

2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

¼-1/3 cup sugar

1/2 cup butter

1 cup cinnamon baking chips

1 egg , separated into yolk and white in small bowls. Whisk white with ½ teas water until foamy.

1 teaspoon vanilla

¼-1/3 cup buttermilk (can subst. soured milk = 1 teas vinegar + 1 c milk; let sit 10 min); use 1/3 c cinnamon sugar glaze

Glaze:

2 c. confectioners' sugar

½-1 teaspoon maple extract to taste

About 1 T milk, just enough milk to make smooth consistency

Instructions

Preheat oven to 375°F

Combine flour, baking powder, baking soda, salt, and sugar in mixing bowl. Add butter slowly, mixing well.

In a separate bowl, combine egg yolk, vanilla, and ¼ cup buttermilk. Add to dry ingredients, mixing completely. Stir in cinnamon chips. Add buttermilk if needed, just enough to come together

On a floured surface, pat out dough with hands to 1/2" thick rounds. Cut into six wedges, place on ungreased cooking sheet. Brush egg white over scones and sprinkle cinnamon sugar over scones. Bake 18 minutes.

Cool scones 5 minutes, move to plate and cover until completely cool.

Glaze

Leslie Levine

Lemon Cheesecake Squares with Fresh Berries

16

Multistage process: start the day before you cook

1 hour

350 degrees

Number of servings

Prep time

Cooking time

Oven temperature, if needed

Ingredients

Crust:

9 whole graham crackers

5 tablespoons butter

Filling:

1 8-ounce package cream cheese, room temperature

1/3 cup sugar

1 large egg

3 tablespoons sour cream

2 tablespoons fresh lemon juice

2 teaspoons finely grated lemon peel

1 teaspoon vanilla extract

Fresh berries

Preparation instructions

For crust:

Preheat oven to 350°F.

Fold 16-inch long piece of foil to 8x16-inch strip; place in 8" x 8" x 2" -inch metal baking pan, leaving overhang on 2 sides.

Repeat with another sheet of foil in opposite direction, lining pan completely.

Butter foil.

Place graham crackers in heavy-duty plastic bag.

Using rolling pin or mallet, crush crackers finely.

Melt butter in medium skillet over low heat.

Remove butter from heat; add crumbs and toss to coat.

Press crumbs evenly onto bottom of prepared pan.

Bake crust until deep golden, about 12 minutes. Cool crust while preparing filling.

For filling:

Using electric mixer, beat cream cheese and sugar in large bowl until smooth.

Beat in egg and sour cream, then lemon juice, lemon peel, and vanilla.

Spread batter over crust.

Bake cheesecake until slightly puffed and set in center, about 30 minutes;

Cool completely in pan on rack.

Chill cheesecake until cold, at least 2 hours.

DO AHEAD: *Can be made 1 day ahead.* Cover; keep chilled.

Using foil overhang as aid, lift cheesecake from pan.

Cut into 16 squares; arrange on platter.

Top each square with berries.

Chill until ready to serve, up to 3 hours. Serve chilled.

Leslie Levine

Linzer Torte

Number of servings 30
Cooking time 25 minutes
Oven temperature, if needed 350 degrees

Ingredients 1.5 cups whole almonds
1 cup butter, slightly softened
1 cup sugar
2 egg yolks, beaten
1.5 tsp grated lemon rind
2 cups all-purpose flour
1 Tbsp cinnamon
½ tsp ground cloves
1 cup raspberry jam

Preparation instructions Grind almonds in blender or food processor; set aside.
Cream butter and sugar.
Add egg yolks, ground almonds and lemon rind.
Sift together flour and spices and add to creamed mixture.
Knead until dough is firm and holds together.
Pat ¾ of dough into a 9-inch round springform or cake pan, covering bottom and 1 inch up the sides. The layer should be about ½ inch thick.
Spread with jam.
Bake in 350° oven for 25 minutes.
Cool.
Cut into pie-shaped wedges 1 inch wide at the rim.
Makes about 30 pieces.

Nadene Stein

Banana Blueberry Bread

Cooking time

1 hour

Oven temperature, if needed

300 degrees

Ingredients

1 cup Butter

1 cup Sugar

2 Eggs

2 Bananas ~ Mushy (I often use 4 – 5)

1 cup Blueberries (or more, to taste)

2 teaspoons sour milk

2 cup Flour

1 teaspoon Baking Soda

½ teaspoon Salt

Preparation instructions

Cream butter

Add remaining ingredients

Pour into 8 x 8 pan

Cooking instructions

Bake one hour at 300 degrees

Nadene Stein

German Apple Cake

Cooking time 1.25 to 1.75 hours depending on your oven
Oven temperature, if needed 350 degrees

Ingredients 5 Baking or Cooking Apples
5 teaspoons Sugar
2 teaspoons Cinnamon
4 Eggs
1 cup oil
3 cups Flour
2 teaspoons Vanilla
½ teaspoon Salt
2 ½ cups Sugar
1/3 cup Orange Juice
1 ½ teaspoons Baking Powder
1 ½ teaspoons Baking Soda

Preparation instructions Grease and flour a 10" tube pan

Peel apples, slice thin, toss into bowl with sugar and cinnamon, set aside
Mix remaining ingredients until batter is thick
Fill pan with alternate layers of batter and apples. Start and finish with batter

Cooking instructions Bake at 350 degrees for 1 ¼ - 1 ¾ hours (depends on your oven)

Mary Jane Suzman

Chocolate Covered Matzo

Cooking time

<10 minutes

Oven temperature, if needed

Preheat oven to 350 degrees

Ingredients

1 cup brown sugar

12 T (1 ½ sticks) unsalted butter

5-6 matzos

12 oz chocolate chips

Chopped toasted pecans, peanuts, walnuts or almonds (optional)

Preparation instructions

Line a 12" by 17" or 18" rimmed cookie sheet with non-stick foil or buttered regular foil.

Put the matzos on in a single layer to completely cover the whole pan, cutting them to fit as necessary. T

hen break the matzo sheets roughly in thirds and return them to their positions. (This just allows some of the caramel mixture to seep underneath).

Melt the butter in a saucepan.

Add the brown sugar and cook, stirring, for a few minutes until the sugar dissolves and the mixture boils and thickens a bit.

Working quickly, spread the caramel evenly over the matzos.

Cooking instructions

Bake about 4-8 minutes, just until the caramel is bubbly all over. Sprinkle the chocolate chips over it, and return to the oven for a minute to melt them.

Then spread the chocolate evenly over the matzos.

Sprinkle with the chopped nuts if desired, and press them gently so they adhere.

Refrigerate or freeze to harden the chocolate, and then break into pieces.

Nadene Stein

Pear bread

Cooking time

One hour

Oven temperature, if needed

350 degrees

Ingredients

½ cup Butter

1 cup Granulated Sugar

2 Eggs

2 Cups Flour

½ teaspoon Salt

½ teaspoon Baking Soda

1 teaspoon Baking Powder

1/8 teaspoons Nutmeg

¼ Cup yogurt or buttermilk

1 cup coarsely chopped, cored Pears

1 teaspoon Vanilla

Preparation instructions

Butter 9" x 5" x 3" loaf pan

Cream butter, gradually beat in sugar

Beat in eggs, one at a time

Combine dry ingredients; add egg to mixture alternately with yogurt

Stir in pears and vanilla

Pour into buttered 9" x 5" x 3" loaf pan

Cooking instructions

Bake at 350 degrees for one hour

Mary Jane Suzman

Orange Almond Crunch Cookies

Cooking time

40 minutes

Oven temperature, if needed

Preheat the oven to 350 degrees

Ingredients

¾ cup raw almonds (4 oz.)

1 large egg yolk

1½ tablespoons finely grated orange zest

½ teaspoon vanilla

1 cup plus 2 tablespoons flour

6 tablespoons fine cornmeal

½ teaspoon salt

7 tablespoons cold unsalted butter, cut into ½" pieces

1/3 cup granulated sugar

3 tablespoons brown sugar

Instructions

Butter a 9" round pan –springform if you have one. Spread the almonds on a baking sheet and toast in the oven for 10 minutes.

Let cool slightly, then coarsely chop. Leave the oven on.

In a small bowl mix the egg yolk with the orange zest and vanilla.

In a mixer with the paddle beater, briefly mix the flour, cornmeal and salt.

Add butter pieces and beat until the mixture looks like coarse meal.

Mix in the sugars, then the egg yolk mixture. Lastly, stir in the almonds.

Mix just until the dough starts to form clumps. Smoosh it around a bit with your hands if needed.

Dump dough into prepared pan. Firmly press into an even layer.

Bake about 40 minutes, or until deep golden brown.

Cool completely before unmolding.

Break the round into irregular pieces.

Mary Jane Suzman
Chocolate Sour Cream Coffee Cake

Cooking time
Oven temperature, if needed

55-65 minutes
Preheat oven to 350 degrees

Ingredients

1 cup chopped pecans
2 tablespoons sugar
1 teaspoon cinnamon
½ cup semisweet chocolate chips
¼ cup butter
1 cup unsalted butter, room temperature
2 cups sugar
2 eggs, lightly beaten with a fork
2 cups flour
1 ¼ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
1 cup sour cream
1 teaspoon vanilla

Preparation instructions

For the topping, mix first 3 ingredients together in a small bowl.
For the glaze, put the chocolate chips and butter in a small bowl and microwave them until melted. Stir to combine.
Grease and flour a 10" diameter bundt pan or a 9" tube pan.
Cream butter and sugar in a large bowl until light and fluffy.
Gradually add the eggs, beating until smooth.
Add the vanilla.
In a medium bowl stir together the flour, baking powder, baking soda and salt.
Add the dry ingredients to the creamed mixture alternately with the sour cream, mixing just until combined after each addition. (3 additions of dry ingredients, 2 of sour cream). Add the vanilla somewhere in there too.
Sprinkle about 2 tablespoons of topping into the bottom of the prepared pan.
Then spread in half the cake batter – a little less than half if you're using a bundt pan.
Sprinkle 4 tablespoons of topping over batter and drizzle on half the glaze.
Spoon remaining batter into pan and sprinkle with remaining topping, pressing it in a bit so it adheres.
Reserve remaining glaze.

Cooking instructions

Bake 55-65 minutes, or until a toothpick inserted in center of cake comes out clean. Cool in pan.
Turn out onto a serving plate.
Reheat remaining glaze and drizzle over cake.
Leave at room temperature until glaze sets.

Mary Jane Suzman
Chocolate Banana Crumb Cake (adapted from Ina Garten)

Cooking time
Oven temperature, if needed

40-45 minutes
Preheat the oven to 350 degrees

Ingredients

1/4 pound (1 stick) unsalted butter, at room temperature
3/4 cup granulated sugar
2 large eggs, at room temperature
1 teaspoon pure vanilla extract
1 1/2 cups mashed bananas (3 to 4 very ripe bananas)
1/4 cup sour cream
1 1/2 cups all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
6-8 oz. (1 to 1 1/3 cups) chocolate chips, divided

For the streusel topping:

3/4 cup light brown sugar, lightly packed
1/2 cup all-purpose flour
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
4 tablespoons (1/2 stick) unsalted butter, at room temperature
3 tablespoons sliced blanched almonds (optional)

Preparation instructions

Preheat the oven to 350°F.

Grease and flour an 8x8x2-inch square baking pan.

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar together on high speed for 3 minutes, until light and fluffy.

Scrape down the bowl with a rubber spatula.

With the mixer on low, beat in the egg, vanilla, banana, and sour cream and mix until combined. Don't worry—it may look curdled.

In another bowl, sift together the flour, baking powder, baking soda, and salt.

With the mixer on low, slowly add the dry ingredients to the wet ones.

Mix in about 1/3 of the chocolate chips.

Scrape the batter into the prepared pan and smooth the top. Sprinkle on another 1/3 of the chocolate chips.

For the streusel, combine the brown sugar, flour, cinnamon, salt, and butter in a medium bowl and pinch the ingredients together with your fingers until the mixture makes crumbles.

Sprinkle it evenly over the cake batter, and then sprinkle the remaining chocolate chips over the top.

Sprinkle on the almonds if desired.

Cooking instructions

Bake for 40 to 45 minutes, until a toothpick inserted in the center comes out clean. Cool in the pan and serve warm or at room temperature.

Mary Jane Suzman
Pear and Gingerbread Upside-Down Cake

Cooking time
Oven temperature, if needed

30-40 minutes
Preheat oven to 350 degrees

Ingredients

Topping:
6 tablespoons unsalted butter, melted
½ cup brown sugar, packed
2 pears, peeled, quartered, cored and each quarter sliced into 3 lengthwise
Walnut or pecan halves (optional)

Cake:
1 ½ cups cake flour
3 ¾ teaspoons cinnamon
2 teaspoons ground ginger
¼ teaspoon each ground cloves, allspice, and black pepper
½ teaspoon salt
1 1/8 teaspoon baking powder
¼ teaspoon baking soda
½ cup milk
¾ teaspoon vanilla extract
½ cup (1 stick) unsalted butter, room temperature
½ cup brown sugar, packed
1 large egg
½ cup light molasses

Preparation instructions

Grease the sides of a 10" pie plate.

Put the melted butter and ½ cup brown sugar into it, mix thoroughly and spread out evenly.
Arrange the pear slices decoratively atop the mixture (you may not need them all), and fill in empty spaces with the nuts if desired.
Sift flour, spices, salt, baking powder and soda into a medium bowl.
Combine the milk and vanilla in a measuring cup.
In a large bowl, beat the butter and brown sugar until light and fluffy.
Add the egg and beat well.
Mix in molasses.
Mix in the dry ingredients alternately with the milk mixture, beginning and ending with dry ingredients.
Pour the batter over the topping, and spread evenly.

Cooking instructions

Bake until a toothpick stuck just into the cake part comes out clean, 30-40 minutes.
Cool on a rack 10 minutes, then run a knife around the sides of the cake to make sure it is loose.
Turn the cake out onto a plate, and reposition any pears if necessary.

Serving suggestions, if appropriate

Great served with cream whipped with dark brown sugar instead of white sugar – 2 or 3 tablespoons sugar to 1 cup cream.

Mary Jane Suzman

Pumpkin Spice Cake with Brown Sugar Icing

Cooking time

65 minutes

Oven temperature, if needed

Preheat the oven to 325 degrees

Ingredients (list form-please feel free to add rows to column or not)

Cake:

2 ¾ cups flour

4 teaspoons cinnamon

1 tablespoon ground ginger

½ teaspoon cloves

1 teaspoon each baking powder, baking soda and salt

*2 cups canned pumpkin

2 cups sugar

1 cup vegetable oil

1 teaspoon vanilla

4 large eggs

½-1 cup chopped crystallized ginger

Frosting:

¾ cup powdered sugar

½ cup plus 1 tablespoon brown sugar, packed

3/8 cup cream

3 tablespoons butter

1/4 teaspoon vanilla

Preparation instructions

Spray a 12-cup bundt pan with non-stick spray, or grease and flour it.

In a medium bowl, sift flour, spices, baking powder, baking soda and salt together.

In a large bowl, beat the pumpkin, sugar, oil and vanilla together until smooth.

Add the eggs 2 at a time, beating well after each addition.

Add the flour mixture and mix just until blended.

Stir in the crystallized ginger.

Put the batter into the prepared pan and smooth the top.

See cooking instructions below for baking instructions and for instructions on icing preparation and cooking.

Cooking instructions

Bake until tester inserted near center comes out clean, about 65 minutes. Cool cake in pan on rack 15 minutes. Then run a knife around edges to loosen the cake; turn it out onto a rack and cool completely.

For the icing, sift the powdered sugar into a medium bowl.

Stir brown sugar, cream and butter in a small sauce pan over medium-low heat until the butter melts and the sugar dissolves. Increase heat to medium-high and bring to boil. Boil 2 minutes, stirring occasionally.

Remove from heat and stir in vanilla. Pour the mixture over the powdered sugar.

Whisk icing until smooth and lightened in color, about 1 minute.

Cool icing until lukewarm and just thick enough to pour and spread over the cake, allowing it to drip down sides.

Let stand until icing is firm.

Notes

*A 15-½ oz. can of pumpkin contains only 1 ¾ cups. I usually mash up enough banana for the further ¼ cup needed. Applesauce would probably also work.

The cake can also be baked in an 8" round pan plus an 8" springform pan, putting more than half the batter in the springform. Or in an 8" plus a 9" round pan. Bake 35-40 minutes. You will need more frosting for the 2 cakes than for the one bundt cake.

Thank you to Jeremy Glass for group photos.

