



# Winter Recipe Swap December 2021 – Chanukah 5782

1100 E. Hyde Park Boulevard | Chicago, IL 60615  
773.924.1234 | kamii.org

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# Apple Cake

JOAN POMARANC & ANNE POMARANC

## INGREDIENTS

- 2 cups sugar
- 1 cup salad oil (canola, corn, etc.)
- 4 eggs
- 3 cups flour
- 1 tsp salt
- 3 tsp baking powder
- 1/2 c orange juice (orange mango is good too)
- 2 1/2 tsp. vanilla
- 4 or 5 apples peeled and sliced thin
- 5 T sugar
- 3 tsp cinnamon

## DIRECTIONS

1. Beat together until smooth and thick - 2 c sugar, oil, eggs, flour, salt, baking powder, juice and vanilla. Grease a tube or bundt pan. Put a layer of batter, then layer of apple slices, then sugar/cinnamon mixture. Do this twice and end with leftover sugar/cinnamon.
2. Bake at 350 for 1 1/4 to 1 1/2 hours
3. Cool in pan until lukewarm. Sprinkle with confectioner's sugar if you have it.

# Apple Latkes

CANTOR DAVID BERGER

## INGREDIENTS

- 4 tart or sweet apples
- 2-3 tablespoons sugar
- 3 tablespoons brandy, dark rum or fruit liqueur
- 2 eggs, yolks separated from whites
- 2 tablespoons light vegetable oil
- A good pinch of salt
- 1 cup flour
- 7/8 cup water
- Vegetable oil for frying (preferably sunflower)
- Superfine sugar for sprinkling on after serving

## DIRECTIONS

1. Core and peel the apples and cut each into 4 thick slices. Put them in a shallow dish with the sugar and brandy/rum/liqueur and turn them so that they are well coated. Leave for at least 1 hour, turning the slices over occasionally so that they absorb the alcohol/spirit.
2. For the batter, beat the egg yolks with the oil and salt, then stir in the flour and mix well. Now beat in the water gradually and vigorously, squashing any lumps. Leave for an hour, then fold in the stiffly beaten egg whites.
3. Heat at least  $\frac{3}{4}$  inch of oil in a large frying pan. Dip the apple slices in the batter – about 5 at a time – making sure that they are well covered with batter. Lift each one out carefully and lower into the hot oil. The oil must be sizzling but not too hot, or the fritters will brown before the apple is soft inside.
4. Fry in batches, and turn slices over to brown both sides. Lift out with a slotted spatula and drain on paper towels before serving. Pass the superfine sugar for everyone to spring on.

Recipe adapted from *The Book of Jewish Food: An Odyssey from Samarkand to New York* by Claudia Rosen.

# Apple Crumble Cake

BETH SKLARSKY

## INGREDIENTS FOR CAKE

- 1 Cup Butter
- 1 cup sugar
- 1 packet of Vanillin Sugar (or 1 tsp vanilla)
- 1 egg
- A pinch of salt
- 2 ¼ cups flour
- 1 tsp of baking powder
- 3 heaping TBSP breadcrumbs

## INGREDIENTS FOR FILLING

- 3 apples
- 1 packet of Vanillin Sugar (or 1 tsp vanilla)
- Sugar to taste

## DIRECTIONS FOR FILLING

1. Peel and slice the apples and mix them with the vanilla and sugar according to taste.
2. Grease a round cake tin with a removable rim (10 ½ in. in diameter). Fill half the cake mixture into it, pressing it flat on the bottom and slightly higher against the sides. Sprinkle with the breadcrumbs. Fill the apples on top, leaving 3/8 in. free around the edge. Empty the rest of the crumble mixture onto the apples and press lightly inside the rim.

## DIRECTIONS FOR CAKE

1. Cream the butter with the sugar. Add the vanilla, egg and salt. Mix flour and baking powder together. Gradually add half of the flour mixture to the creamed mixture 1 tablespoon at a time. Empty the rest of the flour into the creamed mixture and rub with finger tips, or work in with two forks until it is crumbly.
2. Oven: 350 degrees
3. Baking time: 45-55 minutes (Watch closely, because it will not take that long)

# Awamat

KATHY ABBOTT

## INGREDIENTS

- 3 cups pastry flour
- 1/2 teaspoon sugar
- 1/4 teaspoon salt
- 1 1/2 teaspoons active dry yeast
- 2 1/2 cups water
- Olive oil, for frying
- Simple syrup, for topping

## DIRECTIONS

1. In a large bowl, mix pastry flour, sugar, yeast, and salt.
2. Slowly add the water and mix until a dough forms.
3. Turn dough out onto a floured surface and knead well for 5 to 7 minutes, until it is shiny and soft and slightly sticky.
4. Spoon dough by the teaspoonful and form ball shapes with your hands. Place on a plate once completed.
5. In a frying pan, add enough olive oil so that dough will be submerged. Heat oil until 375 F. A good tip for testing the temperature if you don't have a deep-fry thermometer is to place the end of a wooden spoon into the oil; if you see small bubbles form around the spoon then the oil is sufficiently hot.
6. Carefully place the dough balls into the oil, only a few at a time. (Do not crowd the pan.) When the doughnuts are cooked they will rise to the top of the oil and be golden brown.
7. Remove the doughnuts from the oil using a slotted spoon and place on a plate covered with a paper towel to absorb excess oil. Let cool a bit until easy to handle.
8. Drizzle with simple syrup and toss to coat. Serve immediately.

## TIPS

Simple syrup is just a combination of water and sugar. For these doughnuts, and perhaps other desserts, you can combine 2 parts sugar to 1 part water. All you need to do to make simple syrup is dissolve the sugar in boiling water and then let simmer for about 10 minutes or so.

Place it in a bottle with a tight-fitting lid and keep it in a cool, dark place. It is also perfect for soaking cake layers (a good trick when they have dried out) or for making candied fruits.

Once you add flavor to the syrup, the recipe options increase greatly. From strawberry, cinnamon, and mint to florals like rose and lavender, these basic combinations are an easy way to bring other flavor dimensions to any recipe.

[www.thespruceeats.com/awamat-crisp-doughnut-balls-2355424](http://www.thespruceeats.com/awamat-crisp-doughnut-balls-2355424)

# Award-winning Latkes

**RABBI FREDERICK REEVES**

## **INGREDIENTS**

- 4 russet potatoes
- One yellow onion
- Two eggs
- 1/2 cup matzah meal
- Salt
- Pepper
- Lots of oil - for the holiday one would think olive oil, but if you use olive oil, there is no need for an expensive oil. Frankly, vegetable oil does quite well

## **DIRECTIONS**

1. Take a deep heavy pan and fill it about 1/2 an inch of oil. Heat.
2. Peel the potatoes and cut into chunks that will fit into the shoot of a food processor. Process with the grater attachment. Do the same with the onion. (There is a school of thought that insists on using a manual grater instead of a food processor - including the thought that it's not a latke without a little knuckle blood. I do not subscribe to this philosophy, but if you do, feel free.)
3. Squeeze out the liquid from the grated mixture. Transfer to a bowl.
4. Add the eggs, matzah meal and salt. Stir. Scoop a large spoonful of the mixture and press it together - if it forms a patty, it's ready. If it's wet, add some more matzah meal.
5. Using a large spoon, form patties and slide them into the hot oil. While the batches are cooking, prepare cookie sheets with brown paper bags for draining.
6. The patties are ready to flip when the thin edges start to turn brown and crispy. Careful while you flip them so that they do not splash. The second side takes less time than the first



side.

7. Put them into the brown paper to drain and leave them in the oven on warm while the rest of the latkes are cooking. Serve immediately with your choice of apple sauce and/or sour cream.

# Black-Bottom Cupcakes

KINERET JAFFE

## INGREDIENTS FOR TOPPING

- 1 (8oz.) package cream cheese
- 1 egg
- 1/3 cup sugar
- 1/8 tsp. salt

## INGREDIENTS FOR CAKE

- 1 1/2 cups flour
- 1 cup sugar
- 1/4 cup cocoa
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 cup water
- 1/3 cup salad oil
- 1 T vinegar
- 1 tsp. vanilla

## DIRECTIONS

1. Combine all topping ingredients except chips. Beat with mixer. Stir in chips. Set aside.
2. Cake: Sift together flour, sugar, cocoa, baking soda, and salt. Add remaining ingredients and beat well. Put small liners (2 inch in diameter) in miniature muffin tin. Fill about 1/2 full with cocoa mixture and top with 1 tsp. topping.
3. Bake at 350 degrees for about 20 minutes. Makes 48 mini cupcakes.

# Blackberry Cobbler

TILLY DAVIS

## INGREDIENTS

- 4 cups fresh blackberries (other fruit may be substituted such as raspberries, blueberries and peaches. You can even combine fruit for the 4 cups,)
- 
- 1 tablespoon lemon juice
- 1 large egg
- 1 cup sugar
- 1 cup all purpose flour
- 6 tablespoons butter, melted

## OPTIONAL GARNISH

- Ice cream or whipped cream
- Fresh mint sprig
- Cinnamon & Sugar

## DIRECTIONS

1. Preheat oven to 375 degrees.
2. Place blackberries in a lightly seasoned 8 inch square baking dish and sprinkle with lemon juice.
3. Stir together egg, sugar and flour in a medium bowl until mixture resembles coarse meal. Sprinkle over fruit.
4. Drizzle melted butter over topping.
5. Bake at 375 for 35 minutes or until lightly browned and bubbly. You can also put the broiler on for a few minutes if you like the top a little more crunchy.
6. Let stand 10 minutes.

# Brownie Shortbread

JULIE VOLCHENBOUM

## INGREDIENTS FOR BASE

- 1 cup all-purpose flour
- $\frac{1}{4}$  cup sugar
- 8 Tablespoons (1 stick) unsalted butter, at room temperature, cut into 8 pieces

## INGREDIENTS FOR TOPPING

- 3 ounces unsweetened chocolate
- 8 Tablespoons (1 stick) unsalted butter
- 2 large eggs, at room temperature
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon baking powder

## DIRECTIONS

1. Preheat oven to 350 degrees F. Lightly grease an 11x7-inch baking pan with butter.
2. For the base, process the flour and sugar in a food processor about 15 seconds. Add the butter and process until the dough comes together, 20 to 30 seconds.
3. Pat the dough gently over the bottom of the prepared pan. Bake on the center oven rack until it is lightly golden, about 20 minutes. Place the base in the refrigerator for 15 minutes to cool completely. Keep the oven on.
4. Meanwhile, prepare the topping: Melt the chocolate and butter in the top of a double boiler over simmering water. Cool slightly.
5. Beat the eggs, sugar, and baking powder together in a medium-size bowl with a whisk. Add the chocolate mixture and stir vigorously with the whisk until the batter is blended. Spread the chocolate mixture evenly over the base.
6. Bake the bars until the top rises and forms a very thin crust, about 20 minutes. The center will drop as it cools. (A tester inserted in the middle may come out with a fudgy, crumbly

batter on it, but it should not be liquidy.) Cool completely on a rack. Cut the shortbread with a thin knife.

7. Makes 12 bars

*From Rosie's Bakery All-butter, Fresh Cream, Sugar-packed,  
No-holds-barred Baking Book by Judy Rosenberg*

# Iraqi Macaroons

ROSLYN VEILLEUX

I wanted to share an Iraqi recipe from my family. Since they are scattered throughout the world and I haven't baked with them, I reached out to my cousin Emile in England. Emile asked his wife for this recipe, writing "Ketty is famous for it and it's one of the easiest."



## INGREDIENTS

- 3 cups ground almonds
- 1 cup icing sugar
- 2 egg whites
- Rose water
- Pistachios (shelled)

## DIRECTIONS

1. Preheat oven to 350F and line a baking tray with greaseproof paper
2. Mix ground almonds, icing sugar and egg whites
3. Mix with hands until it comes together into an even dough
4. Put some rose water in a dish
5. Wet your hands with the rose water and take a small amount of the dough and roll into balls and put on the tray
6. Stick a pistachio on the top and press it down
7. Bake in the oven for about 15 minutes or until it begins to go golden brown

# Marinated Manchego

RABBI FREDERICK REEVES

## INGREDIENTS

- 1 head of garlic, cloves separated and peeled (about 12 cloves)
- 1 small orange, quartered through stem end, thinly sliced crosswise, seeds removed
- ½ cup extra-virgin olive oil
- 3 sprigs rosemary
- Kosher salt
- 1 lb. young Manchego cheese, cut or broken into ¾” pieces

## DIRECTIONS

1. Cook garlic, orange, and oil in a small saucepan over medium heat, stirring occasionally, until garlic starts to turn golden, 10-12 minutes. Remove from heat and add rosemary sprigs. Season with salt and let cool.
2. Pour garlic mixture into a medium bowl, add cheese, and gently toss to coat cheese. Cover and chill at least 12 hours before serving.
3. Do Ahead: Cheese can be marinated 3 days ahead. Keep chilled.

Bon Appetit recipe by Andy Baraghani  
[bonappetit.com/recipe/marinated-manchego](http://bonappetit.com/recipe/marinated-manchego)

# Oatmeal Chocolate Chip Cake

**LENORE MASS**

## **INGREDIENTS**

- Pour 1 1/1 cups boiling water over 1 cup old fashioned oatmeal and let stand for 15 minutes or longer.
- Beat well: 1 cup cooking oil
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp. vanilla
- Sift: 1 1/2 cups flour
- 1 rounded tbsp. cinnamon
- 1 tsp. baking soda
- 1.4 tsp. salt

## **DIRECTIONS**

1. Add dry ingredients alternately with oatmeal to first mixture until well blended. After putting into greased and floured pan, sprinkle on topping.
2. Topping: mix together to taste: brown sugar, chocolate chips, and chopped walnuts.
3. Bake at 325 for 45 minutes.

# Olive Oil Dark Chocolate Mousse

RABBI FREDERICK REEVES

## INGREDIENTS

- 10 ounces high quality 72% cacao bittersweet chocolate finely chopped, or chocolate chips
- 8 large eggs, yolks and whites separated, at room temperature
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup extra-virgin olive oil
- 1 teaspoon instant coffee granules dissolved in 2 tablespoons boiling water
- Grated zest of 1 small orange (optional)
- $\frac{1}{4}$  teaspoon kosher salt

## DIRECTIONS

1. Place the chocolate in a microwave-safe bowl and melt in a microwave, stirring after each 10-second increment, until smooth, about 1½ minutes. Let cool slightly.
2. Place the egg yolks and  $\frac{1}{2}$  cup sugar in a medium bowl and whisk until pale yellow. Whisk in the olive oil, coffee, zest, if using, and salt until combined. Add the melted chocolate and whisk until smooth.
3. Beat the egg whites in the bowl of a stand mixer or with a hand mixer until soft peaks form. Gradually sprinkle in the remaining  $\frac{1}{2}$  cup sugar and beat just until stiff peaks form. Add a generous spoonful of the egg white mixture to the chocolate mixture. Stir firmly until completely incorporated. Pour the chocolate mixture into the bowl of egg whites. Gently fold with a large spoon or rubber spatula until completely combined.
4. Divide the mousse into six 6-ounce ramekins and cover with plastic wrap. Refrigerate overnight.

Recipe adapted from Joy of Kosher: Fast, Fresh Family Recipes by Jamie Geller available on Epicurious website:



# Pumpkin Chiffon Pie

**PAULA GIVAN**

## **GINGERSNAP CRUST**

- 1 ½ C crushed gingersnaps (approx ½ box of gingersnaps) (Salerno or Nabisco)
- ¼ C sugar
- 1 stick melted butter
- Combine, press into a pie plate, bake at 350 for 5 min. chill. It will look puffy out of the oven but will deflate as it cools. Chill overnight in the fridge.

## **FILLING**

- 2 t plain gelatin (1 envelope Knox plain gelatin). If you want the recipe to be kosher dairy, substitute 2 tablespoons cornstarch for the gelatin.
- ¼ C warm water
- 3 eggs, separated
- 1 C sugar (divided into two separate ½ C aliquots)
- ½ t salt
- 1 ½ C pumpkin (15 oz can)
- ½ C milk
- ¼ t nutmeg
- ½ t cinnamon
- ½ t ground ginger

## **DIRECTIONS**

1. Sprinkle gelatin on warm water, let stand to soften about 5 min (if using cornstarch, dissolve it in the warm water.)
2. Beat the egg yolks in a saucepan, add ½ C sugar, then beat in pumpkin, spices, salt and milk. Add the gelatin or cornstarch. Cook over low heat stirring frequently till it is thick, about 10 min. Scrape into a bowl and chill till thoroughly cold and just about solid. This will probably be overnight.
3. When the custard is cold, beat egg whites in a mixer till

fluffy, gradually beat in the remaining  $\frac{1}{2}$  C sugar, beat until stiff. Fold this into the custard and turn the whole mixture into the chilled crust. Keep cold till served. Serve with whipped cream

# Pumpkin Chili Mexicana

JOAN POMARANC

## INGREDIENTS

- 2 tablespoons vegetable oil
- 1/2 cup chopped onion
- 1 cup chopped red bell pepper
- 1 clove garlic, finely chopped
- 1 pound ground turkey
- 2 cans (14.5 ounces each) no-salt-added diced tomatoes, undrained
- 1 can (15 ounces) LIBBY'S® 100% Pure Pumpkin
- 1 can (15 ounces) tomato sauce
- 1 can (15.25 ounces) kidney beans, drained
- 1 can (4 ounces) diced green chiles
- 1/2 cup loose-pack frozen whole-kernel corn
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon ground black pepper

## DIRECTIONS

1. Heat vegetable oil in large saucepan over medium-high heat. Add onion, bell pepper and garlic; cook, stirring frequently, for 5 to 7 minutes or until tender. Add turkey; cook until browned. Drain.
2. Add tomatoes with juice, pumpkin, tomato sauce, beans, chiles, corn, chili powder, cumin and black pepper. Bring to a boil. Reduce heat to low. Cover; cook, stirring occasionally, for 30 minutes.

This recipe comes from the Libby's/Nestle web site at <https://www.verybestbaking.com/>.

# Rosemary, Olive Oil & Orange Cake

CANTOR DAVID BERGER

## INGREDIENTS FOR CRYSTALLIZED ROSEMARY

- 10 small rosemary springs, no more than 1 inch each in size (see note\*\*)
- 1 egg white, lightly whisked
- 2 teaspoons granulated or superfine sugar

## INGREDIENTS FOR CAKE

- 2 tablespoons unsalted butter, softened, for greasing the pan
- 2 cups all-purpose flour, more to flour the pan
- $\frac{3}{4}$  cup extra-virgin olive oil
- $\frac{1}{2}$  cup plus 1 teaspoon superfine sugar
- 1 tablespoon finely grated orange zest (from about 1  $\frac{1}{2}$  oranges)
- 1  $\frac{1}{2}$  tablespoons packed, finely chopped rosemary leaves
- 2 large eggs
- $\frac{1}{2}$  cup sour cream
- 2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon salt

## INGREDIENTS FOR ORANGE ICING

- 1  $\frac{1}{2}$  tablespoons freshly squeezed orange juice
- 2  $\frac{1}{2}$  teaspoons freshly squeezed lemon juice
- 1  $\frac{3}{4}$  cups sifted confectioners' sugar or 1  $\frac{1}{2}$  cups sifted icing sugar

## DIRECTIONS

1. At least 6 hours before you plan to ice the cake, prepare the crystallized rosemary: Brush rosemary on all sides with a little of the egg white and then dip it in the sugar, so the needles are lightly coated on all sides. Set aside on a wire rack to dry. Repeat with remaining rosemary.
2. Make the cake: Heat oven to 325°F. Generously grease a 9-inch Bundt pan with half the butter and refrigerate for 10

minutes. Butter again, generously, and then flour it, tapping away the excess.

3. Put olive oil, superfine sugar, orange zest and chopped rosemary leaves in the bowl of an electric mixer fitted with the whisk attachment. Whisk on medium speed until combined, then add eggs, one at a time. Whisk for another minute, until thick. Then add sour cream and mix until combined on low speed. Scrape down the sides of the bowl and the whisk.
4. Sift flour, baking powder and salt together into a small bowl. Add the dry ingredients to the olive oil mixture and mix until combined. Increase speed to high and whisk for 1 minute.
5. Scrape batter into the Bundt pan and smooth the top with a small spatula. Bake for 30 to 35 minutes, or until cake is cooked and a skewer inserted into the middle comes out clean. Remove from oven and let cool for 10 minutes before inverting onto a serving plate. (You may want to trim the cake at this stage, if it rises unevenly, to allow it to sit flat on the plate.)
6. Prepare the icing: In a small bowl, whisk together orange juice, lemon juice and confectioners' sugar until smooth. When the cake has cooled, drizzle icing on top, allowing it to drip down the sides of the cake, then top with the crystallized rosemary and serve.

## **ROSEMARY TIP**

For the rosemary, you want small, decorative clusters of needles. The simplest way to do this is to pull the smaller, bottommost clumps off of large sprigs, or trim off the very tops of several sprigs.

# Rugellah

AMY GELMAN

## INGREDIENTS FOR FILLING

- 1 C. ground pecans
- 1 C. golden raisins
- ½ C. sugar
- 1 T. cinnamon

## INGREDIENTS FOR DOUGH

- ½ lb. cream cheese (Neufchatel)
- 2 C. all purpose flour
- 1 C. (2 sticks) butter
- 3 T. sugar
- flour
- 1 12oz. jar apricot preserves
- 1 egg
- Turbinado sugar

## DIRECTIONS FOR FILLING

1. Combine pecans, raisins, sugar, and cinnamon in mixing bowl.

## DIRECTIONS FOR DOUGH

1. Combine cream cheese, flour, butter, and sugar in large bowl and blend well but don't overmix. Divide dough into 4 pieces. Dust each with flour, shaking off excess. Roll each piece onto a sheet of wax paper into 10" circles. Refrigerate for at least 1 hour.
2. Preheat oven to 375°. Spray baking sheet with Pam. Cut each circle into 12 wedges. Spread outer 2-inch edge of each circle with preserves. Divide filling among circles, concentrating on jam area. Roll up each wedge from outside edge to point. Arrange on prepared sheet, point down. Whisk the egg and brush each rugellah with the egg wash, followed by a sprinkling of the Turbinado sugar. Bake until golden brown, about 20 minutes. Transfer to waxed paper with points up and let cool. Store in airtight container (may be frozen).

Recipe adapted from Yotam Ottolenghi, NY Times Cooking  
<https://cooking.nytimes.com/recipes/1018649-rosemary-olive-oil-and-orange-cake?smid=ck-recipe-android-share>

# Sephardic Cauliflower Patties

CANTOR DAVID BERGER

## INGREDIENTS

- 1 medium-large head (about 2¼ pounds) cauliflower, cut into florets
- 3 large eggs, lightly beaten
- 1 onion, minced
- 1/3 cup chopped fresh parsley
- ¾ teaspoon table salt or 1½ teaspoons kosher salt
- Ground white or black pepper to taste
- 1 cup bread crumbs or matzah meal
- Olive oil or vegetable oil for frying

## FOR THE COATING

- 1 large egg, lightly beaten
- Flour for dredging

## DIRECTIONS

1. In a large pot of salted boiling water, cook the cauliflower, uncovered, until tender but not mushy, about 12 minutes. Do not overcook. Drain. Finely chop or mash with a fork.
2. In a medium bowl, combine the cauliflower, eggs, onion, parsley, salt and pepper. Add bread crumbs/matzah meal until the mixture is thick enough to mold with hands.
3. Shape the cauliflower mixture into oval patties about 3 inches long and 2 inches wide, with tapered ends. To coat: Dip the patties into the beaten egg, then dredge in the flour.
4. In a large skillet over medium heat a thin layer of oil. In batches, add the patties and fry, turning, until golden brown, about 3 minutes per side. Keep warm in a low oven while preparing the remainder. Serve warm. Or, reheat in a 250°F oven for about 20 minutes.

Recipe adapted from *Olive Trees and Honey: A Treasury of Vegetarian Recipes from Jewish Communities Around the World* by Gil Marks

# Toffee Squares

BARBARA MOSS

## INGREDIENTS

- 1 C. butter
- 1 C light brown sugar
- 1 egg yolk
- 2 C flour
- 1 tsp. vanilla
- 1 C. semisweet chocolate bit or chopped chocolate
- 1 C. finely chopped nuts

## DIRECTIONS

1. Cream butter and sugar by hand or processor. Add egg yolk. Add flour and vanilla and process well. Spread on a 16x11 jellyroll pan and bake at 350 degrees for 15-20 minutes. While this is baking melt chocolate in microwave. Spread chocolate on dough while still hot. Sprinkle with chopped nuts. Cool slightly and cut into 2 inch squares. From Forum Feasts



# Vegetable Pancakes

SUNDAYS AT MOOSEWOOD RESTAURANT

## INGREDIENTS

- 1/2 cup finely chopped green or red bell pepper
- 1 cup finely chopped cabbage
- 3/4 cup chopped scallions
- 1 cup grated carrots
- 1/2 cup canned water chestnuts, drained, rinsed, and finely chopped
- 3 eggs, lightly beaten
- 1 Tbsp toasted sesame seeds
- 1 Tbsp tamari soy sauce
- 1/2 teaspoon salt
- 1/2 cup unbleached white flour
- scant Tbsp baking powder
- Peanut or vegetable oil for frying
- The pepper, cabbage, and scallions may be chopped by hand or with a food processor. Try to achieve 1/4-inch pieces. The carrots will cook better grated rather than chopped.

## DIRECTIONS

1. In a large bowl, mix together all the ingredients, except the oil, until well blended. Thoroughly coat the bottom of a large, heavy skillet with about a tablespoon of oil. Heat the oil until a drop of water sizzles on the hot surface. Pour about 1/4 cup of batter into the hot skillet for each pancake. Cook the pancakes on medium heat for 2 or 3 minutes on each side, until nicely browned. Add more oil to the skillet as needed for subsequent batches.
2. Serve at once, either plain or with duck sauce.

# Zengoula with Lemon Syrup

KATHY ABBOTT

## INGREDIENTS FOR SYRUP

- 2 to 3 lemons
- 1/2 cup (120 milliliters) water
- 1 cup (200 grams) sugar

## INGREDIENTS FOR DOUGH AND FRYING

- 1 1/8 teaspoons (1/2 package) active dry yeast
- 1 1/4 cups (300 milliliters) warm water (100° F to 110° F), divided
- 1 cup (125 grams) all-purpose flour
- 3/4 cup (95 grams) cornstarch
- Scant 1/2 teaspoon salt
- 2 quarts mild oil with medium-high smoke point, such as grapeseed, sunflower, or avocado, for deep-frying

## DIRECTIONS FOR SYRUP

1. Using a five-hole zester, remove the zest from 1 of the lemons in long strands. Halve and squeeze enough lemons to yield 1/3 cup (75 milliliters) juice.
2. In a small pot, stir together the lemon juice and zest, water, and sugar over medium heat. Bring to a boil and cook, stirring frequently, until the sugar is completely dissolved and clear, about 1 minute. Pour into a pie pan and let cool.
3. The syrup can be made 1 day ahead, covered, and refrigerated.

## DIRECTIONS FOR FRYING

1. In a small bowl, stir together the yeast and 1/4 cup (60 milliliters) of the warm water and let stand in a warm place until the mixture bubbles, about 10 minutes.
2. In a medium bowl, using a fork, stir together the flour, cornstarch, and salt. Stir in 1/2 cup (120 milliliters) of the

warm water and the yeast mixture. Then slowly stir in enough of the remaining 1/2 cup (120 milliliters) warm water until the dough is lump-free and the consistency of thick pancake batter. You should have 1 1/2 to 2 cups (360 to 480 milliliters) batter.

3. Cover the bowl with plastic wrap and refrigerate until doubled in bulk, at least 6 hours and up to 24 hours. The dough will be loose and spongy and have a yeasty aroma.
4. To make the fritters: Scrape the dough into a 1-gallon (4-liter) resealable plastic bag or large pastry bag fitted with a 1/4-inch (6-millimeter) plain pastry tip and set the bag in a bowl for support. Let the dough stand for about 30 minutes before frying. Line a large plate with paper towels. Place the prepared plate, tongs, a small spider or slotted spoon, the syrup, and a tray to hold the finished fritters near the stove.
5. Pour the oil to a depth of 3 1/2 inches (8 1/2 centimeters) into a 4- or 5-quart (4- or 5-liter) pot, wok, or electric fryer and heat to 375° F. If using a plastic bag for the dough, snip 1/4 inch (6 millimeters) off one of the bottom corners, cutting on the diagonal, to create a piping tip. Roll the top of the pastry bag closed to move the batter toward the opening. Don't worry about air pockets.
6. Pipe a bit of the batter into the hot oil. The oil should bubble around the batter immediately. If it does not, continue heating the oil and try again.
7. Pipe the dough into the hot oil, creating 3- to 4-inch (7 1/2- to 10-centimeter) coils or squiggles, letting gravity help push the batter out. Be careful not to crowd the pan. Fry the dough, turning over at the halfway point, until bubbled, golden, and crisp, 4 to 5 minutes total.
8. Use a spider or slotted spoon to fish the fritters out of the oil, drain them briefly on the towel-lined plate, and then drop them into the syrup for a moment or two, turning them to coat evenly. Lift them out of the syrup and transfer them to the tray in a single layer to cool.
9. Repeat with the remaining batter, skimming any loose bits of dough from the hot oil between batches to prevent

burning. Scrape any batter that escaped into the bowl back into the pastry bag to make more pastries.

10. The cooled pastries can be piled on a platter. Pour any remaining syrup over the top.
11. The fritters taste best served the same day they are made, although they will hold their crispness overnight. Store loosely covered at room temperature.

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