



Kol Hadash

HUMANISTIC  CONGREGATION

A Taste of Kol Hadash

*Recipes Shared on
Sunday, February 23, 2020*

Sugar Cookies

Jennifer Occhipinti

Ingredients:

1 cup granulated sugar
1 cup powdered sugar
1 cup butter
1 cup vegetable oil
2 eggs
1 teaspoon vanilla
4 1/2 cups flour
1 teaspoon cream of tartar
1 teaspoon baking soda
extra granulated sugar or sugar sprinkles for decorating

Directions:

- 1) Preheat oven to 350 F.
- 2) Cream the butter and sugars in a mixing bowl.
- 3) Blend the eggs, oil, and vanilla into the butter and sugar mixture.
- 4) In a separate bowl, combine the flour, cream of tartar, and baking soda.
- 5) Combine the wet and dry ingredients.
- 6) Place teaspoonfuls of cookie dough on an ungreased cookie sheet.
- 7) Flatten the top of each cookie with the bottom of a cup.
- 8) Sprinkle the top of each cookie with sugar or sugar sprinkles.
- 8) Bake each batch for 7-10 minutes, or until cookies are slightly brown on the edges.

Yield: approximately 7 dozen

Gluten-Free Pumpkin Pie

Karen Jackson

Crust:

- 1 1/4 cups King Arthur Gluten-Free Multi-Purpose Flour
- 1 tablespoon sugar
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon salt
- 6 tablespoons cold butter
- 1 large egg
- 2 teaspoons lemon juice or vinegar

Filling:

- 1 (15 oz.) can pumpkin
- 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk
- 2 eggs
- 1 t. ground cinnamon
- 1/2 t. each of ground ginger, nutmeg, and salt

- 1) Lightly grease a 9" pie pan.
 - 2) Prepare crust: Whisk together the flour or flour blend, sugar, xanthan gum, and salt.
 - 3) Cut the cold butter into pats, then work the pats into the flour mixture till it's crumbly, with some larger, pea-sized chunks of butter remaining.
 - 4) Whisk the one egg and vinegar or lemon juice together till very foamy. Mix into the dry ingredients. Stir until the mixture holds together, adding 1 to 3 additional tablespoons cold water if necessary.
 - 5) Shape dough into a ball, wrap in plastic wrap, and chill while you prepare the filling.
 - 6) Pre-heat oven to 425 degrees.
 - 7) Prepare filling: Whisk pumpkin, Sweetened Condensed Milk, eggs, spices, and salt in a medium bowl until smooth and set aside.
 - 8) Remove dough from refrigerator and unwrap. Roll out dough on a piece of plastic wrap, on a silicone rolling mat that has been heavily sprinkled with gluten-free flour or flour blend. Invert the crust into the prepared pie pan. Trim off any excess dough.
 - 9) Pour filling into crust. Bake pie for 15 minutes. **Note: The egg yolk makes this crust vulnerable to burned edges, so always shield the edges of the crust, with aluminum foil or a pie shield, to protect them while baking.*
 - 10) Reduce oven temperature to 350 degrees and continue baking 35-40 minutes or until knife inserted 1 inch from crust comes out clean.
 - 11) Let cool. Garnish as desired. Store leftovers in refrigerator.
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Candy Sushi

Victoria LZ Ratnaswamy

PARTS:

The “Seaweed”

Fruit roll-ups (rectangular) – issue: they do not sell boxes of green fruit roll ups. You end up buying a few boxes of mixed colors and using the green and some of the blue ones. They also sell “tye dye” color. I get a couple boxes and don’t use them up.

The “Rice”

This is rice krispie treat mix, which uses:

- 6 cups of Rice Krispie Cereal (other brands make a similar cereal that’s gluten free)
- 3 Tbs butter
- 10 oz/40 large marshmallows

The “Tuna/Cucumber item” in the middle

I have used Dots, Swedish fish, gummy worms and red vines. Be creative.

PROCESS:

In a large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add rice krispies. Stir until well coated. It needs to be malleable, so you have to move at a good pace to avoid the mixture stiffening up.

Spread out one fruit roll up. Place some of the rice krispie mixture on approx. 2/3 of the roll up, spreading the krispies flat.

*I spray Pam or cooking spray on my hands so I can handle the krispie mixture without it sticking to me.

Place a line of the candy down the middle of the krispies. Roll the whole thing up snugly.

After making a bunch of rolls, use a sharp serrated knife to cut the messy ends off. Then make California roll sized slices from each big roll. It took some practice to make them so they didn’t fall apart (usually caused by using too much krispie mixture or too skinny slices). Can often be reinforced by using 2 fruit roll ups.

PLEASE SEE REVERSE

ALTERNATIVE shape:

This uses the “fruit by the foot” (instead of the rectangles they are long strips) Advantage: you don’t have to hurry.

Place the rice krispies in a square or rectangular pan (spray first!). When they are firm, take them out as one big rectangle and cut into small rectangles. Lay a Swedish fish on each one and wrap it with a fruit by the foot “belt”. Wrap it so the seam is on the bottom & it will stay attached.

Secure good dental insurance and enjoy the show.

Oreo and Caramel Stuffed Chocolate Chip Cookie Bars

Rick Bolnick

The original recipe comes from Recipe Girl.

<http://www.recipegirl.com/2012/08/20/oreo-and-caramel-stuffed-chocolate-chip-cookie-bars/>

Following is my own adaptation, using my personal cookie ingredients and directions.

INGREDIENTS:

COOKIES:

Group 1

1 Cup Brown Sugar
1 Cup Sugar
2 Sticks Unsalted Butter
softened
2 tsp Vanilla
2 eggs (room temperature)

Group 2

1 tsp salt
1 tsp baking soda
3 Cups Flour

Group 3

1 bag of Milk Chocolate
chips

FILLING:

24 Double Stuff Oreos
1 cup or so of jarred caramel

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line a pan with parchment paper.
2. Prepare the cookie dough:

If using a Kitchen Aid stand mixer, use the flat beater. Add Group 1 ingredients in mixing bowl. Turn mixer on speed 2 for 30 seconds. Stop and scrape the bowl. Mix on speed 4 for 30 seconds. Stop and scrape bowl.

Turn mixer to stir speed and gradually add the ingredients in group 2. This should take about 2 minutes. When added, turn to speed 2 and mix for 30 seconds. Turn back to stir speed and add 1 bag of Milk Chocolate chips until combined.

3. Prepare the bars:

Using half of the batch of cookie dough, place dollops into the prepared pan and press with greased hands to press and make an even layer in the bottom of the pan. (I spray my hands with nonstick spray for this part). Set the Oreos on top of the dough- four rows of 6. Drizzle caramel on top- about 1 cup- over and around the Oreos. Spoon small dollops of the remaining cookie dough on top. Don't worry if the dollops don't completely cover the Oreos/caramel. Just drop small bit of the cookie dough all over the tops of the cookies. The cookie dough will spread out as you bake it.

4. Bake until lightly browned, 20 to 25 minutes. Sprinkle a few more chocolate chips onto the baked cookies, then set aside to cool completely, then cut into 32 bars.

TIPS:

*These are easiest to cut when they have chilled for a while. You'll be able to get nice, clean cuts when they're firmer, then they'll soften up a bit when they're at room temperature again.

Matzo Kugel

Marcie Cottle

Ingredients:

4 large tart apples, cored, peeled and cut into medium dice
1/2 cup light brown sugar
1/4 cup orange juice. * I use apricot nectar
6 plain matzoh
8 eggs
1 tsp. salt
1 tsp. cinnamon
1 1/2 cups sugar. * I think I used a bit less sugar
1/2 cup melted butter
1 cup golden raisins. * I use Craisens
1 cup dried apricots, chopped medium dice
4 tbs. butter cut into small pieces for casserole topping

1. Preheat oven to 350°
2. Toss the apples with the brown sugar and juice or nectar in medium sized bowl. Set aside.
3. Break the matzoh into 2-3" pieces and soak in 1 cup warm water. Should be soft but NOT mushy. When softened squeeze excess water out. Set aside.
4. Beat the eggs with wire whisk in large bowl until blended. Add salt, sugar, cinnamon, melted butter, raisins or craisens and apricots. Mix well.
5. Add matzo and apple mixture to eggs. Stir well! Pour into lightly greased 2 1/2 quart casserole dish or 10 x 14" baking pan. Dot top of Kugel with the 4 tablespoons of butter.
6. Bake for 1 hour. If it is browning too quickly, cover with foil.
Remove from oven and cool to room temperature.

**** This recipe sounds more difficult than it is. Has several steps but they are all very easy. It is really yummy too! You can also eliminate the salt for anyone on a low salt diet. Also cut the amount of sugar. However, the dried fruit is a must!

Oreo Truffles

Faye Eisenberg

Ingredients:

Oreos (not double stuff, no generics)

Cream cheese

White and/or chocolate bark (melting chocolate)

Crush Oreos (food processor or rolling pin)

Mix in cream cheese

Roll into 1 " balls & freeze for 15 min.

Melt chocolate & dip each ball, set on cookie sheet & decorate as desired.

Store in refrigerator.

Noodle Kugel

Mark Friedman

Ingredients:

1 12oz package wide egg noodles
3 eggs
1 cup sugar
8oz sour cream
8oz cottage cheese (small)
¾ cup milk
½ cup raisins
2 t. melted butter
1 t. vanilla

Cook noodles and drain/Preheat oven to 350.

In large bowl, beat eggs and sugar. Blend in sour cream. Cottage cheese, milk, raisins, butter, and vanilla. Add noodles and mix thoroughly. Pour into greased 2-quart baking dish and sprinkle cinnamon on top. Bake one hour or until golden.

Helga's Swabian Pretzels (called Bretzels in Germany) **Leah Sosewitz & Helga Gruenbauer**

The original metric recipe has been altered by Helga's additions so please excuse the mixed measurements!

500 grams of flour mix unbleached white and white pastry flour
300 g. ice cold water
30 g. butter salted
12 g salt
2 tsp. Dry yeast
1 T. Sugar

20 grams 4% food grade lye
500 mg water

Mix all ingredients in a mixer with a dough hood until firm.

Let dough sit for 10 minutes.

For pretzel bites, make long rolls and cut pieces about 1" wide.

Let sit for 30 minutes on a baking sheet and an additional 30 minutes, refrigerated.

Then, prepare 500 mg. of 4% food grade lye (you'll need to consult Helga on this step, or watch a YouTube video, you can buy the lye on the internet), by mixing 20 grams of lye to 500 mg of water.

Preheat the oven to 480 degrees F.

Take cold pretzel nuggets from the refrigerator and dip them individually into the lye bath for about 5 seconds each and place them on parchment lined baking sheet.

Add salt, reduce oven temp to 390 degrees F and bake immediately for 10 minutes.

Once out of the oven let them cool on a wire rack and enjoy!

Grandma Eva's Chicken Noodle Soup Recipe

Rachel Keating

2 to 3 large peeled carrots
2 parsnips
1 onion cut in half
2 stalks celery
Osem Consomme (bullion powder)
Raw thawed chicken thighs and or legs
2 cups egg noodles cooked
Parsley

Put raw chicken in boiling pot of water so chicken is just covered. Add tsp salt
Skim all white foam off the top of the water as it forms. Add all vegetables and bring water back to a boil. Add Osem consommé to the boiling water and stir (1 tsp consommé to 1 cup water) Turn down heat to a low simmer for 2 hours uncovered. After 2 hours, strain out of the broth into separate bowl. Toss out all vegetables except carrots. Rinse off carrots, slice and put back in the broth. Rinse off the chicken, cut into pieces and put back into the broth. Add the cooked egg noodles to the broth. Add a dash of fresh parsley on top. Enjoy!