



# Camp Coleman Jewish Cooking Session 1 2019



## Hamentashen

- 1 ½ C sugar
- 4 c flour
- 1 T Baking Powder
- 1/2t salt
- 2 sticks butter
- 2 eggs
- 1/4c orange juice



### Filling

- 1 cups semisweet chocolate chips
- 1/3 cup sugar
- 1 T butter
- 1 T milk
- 1 tsp vanilla
- 1 egg

Preheat 400

Ingredients into mixer in order. Cut butter into small pieces and blend in dry ingredients. Then add egg and OJ.

### Filling

Melt chocolate in microwave. Add sugar, butter, milk, and vanilla. Stir, and return to microwave very briefly, just to melt butter. Gradually, stir beaten egg into chocolate. Use this filling immediately before it hardens.

Bake 25 mins @400

## Matzah Brei

- 1 sheet of matzah
- 2 tbsp hot water
- 1 egg
- 1 tbsp butter
- cinnamon
- powder sugar

Break matzah into small pieces and put into bowl with water. In another bowl, beat the egg with a fork. Melt butter in frying pan over medium heat. Pour egg over matzah then pour into hot pan. Let mixture become golden brown. Flip and cook the other side to golden brown. Sprinkle with cinnamon and sugar. Enjoy!



## Oreo Chocolate Cheesecake

24 oreos

8 oz cream cheese (softened)

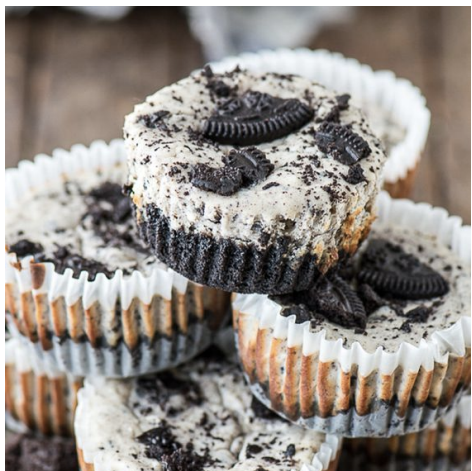
1/3 cup sugar

1 tsp vanilla extract

2 eggs, added one at a time

¼ cup oreo crumbs

1. Preheat the oven to 350
2. Line a regular sized muffin pan with 12 muffin liners.
3. Place a whole oreo in the liner.
4. In a mixing bowl, beat the cream cheese with an electric mixer until smooth.



## Israeli Chocolate Balls

7 oz (about 30) graham crackers

¾ cup granulated sugar

5 tablespoons unsweetened cocoa powder

7 tablespoons milk

1 teaspoon vanilla

7 tablespoons butter or margarine

½ teaspoon cinnamon

coconut and/or sprinkles

1. Put the graham crackers in a plastic or paper bag and close tightly. Using a rolling pin crush the crackers or blend to have the consistency of rice.
2. Pour the graham crackers into a large bowl. Add the sugar, cocoa and the cinnamon and mix well. Add the vanilla, softened butter, milk and stir until the batter comes together. If the mixture doesn't bind, add another tablespoon on milk.
3. Take a tablespoon of batter and roll it between your hands to form a ball.
4. Coat in coconut or sprinkles. Enjoy!



## Challah



1 package yeast  
1 c lukewarm water  
2 eggs  
1/3 cup sugar  
1 tsp salt  
3 Tbsp oil  
Raisins  
Chocolate chips

Make 1-2 batches of dough ahead of time. If using “Rapid Rise” yeast, need 2+ hours. Best to make in evening and let rise in zip lock. Refrigerate, and take out in morning early enough to warm to room temp.

Dissolve yeast in water in mixer bowl. Add other ingredients and mix using dough hook. Dough should not be sticky. If it is, add a little more flour until smooth but not sticky.

After rising, divide into 10-12 portions. Roll in hands to make snakes, then form coil shape working from center to outside. Tuck end under tightly. Brush with Egg whites. Bake 20 min @ 350

## Noodle Kugel

2 lb wide egg noodles (cooked and cooled)  
2 cups sour cream 22oz  
2 cups cottage cheese 22 oz  
4 eggs  
½ teaspoon salt  
½ stick butter (melted)  
½ cup sugar  
frosted flakes crushed  
brown sugar  
½ tsp cinnamon

Combine noodles, sour cream, cottage cheese, butter, salt, sugar, cinnamon in bowl  
Add eggs (after adding the melted butter so it doesn't cook the eggs)  
Grease 9 x 13 baking pan  
Pour liquid into pan  
Top with frosted flakes and brown sugar  
Bake 60 mins uncovered @375



## Shakshuka

1 package of cherry tomatoes  
6 heirloom tomatoes  
½ stalk celery  
6 eggs  
garlic to taste  
1 onion  
1 tsp chilli powder  
1 tsp olive oil  
parsley



Dice heirloom and cherry tomatoes  
Dice onion and celery  
Fry onions and celery, once translucent, add all tomatoes  
Let simmer on low for 5 minutes  
Add eggs, cook to preference  
Garnish with parsley

## Rugelach

### Dough-

1 c butter  
6 oz cream cheese  
2 c flour  
¾ c powdered sugar

### FILLING

1 c chocolate chips  
¾ c sugar  
2 tsp cinnamon

Mix dough ingredients together and chill for 1 to 2 hours. Preheat oven to 350 degrees. Combine all filling ingredients in a bowl. Beat 1 egg with 1 tbsp water. Divide dough into 8 parts. Roll into circles and cut into 8 wedges. Put in filling and roll up. Please point down on greased cookie sheet. Brush with yolk and sprinkle with sugar. Bake 350 for 10-12 mins.



## Israeli Salad

2 tomatoes, large

2 cucumbers

½ onion

2 green peppers

1 red pepper

1 bunch parsley

½ cup olive oil

2 lemons juiced

salt/pepper

-bowls

-knives

-cutting boards

-Chop all veggies into small chunks

Toss with olive oil and lemon juice

Add parsley, salt and pepper



## Potato Knish

**Dough:** 1/2 cup butter

2 cup flour

about 7 Tbsp. water

**Filling:** 1/2 tsp. garlic

1 cup cheese, grated

1/4 cup onion, chopped

1/2 tsp. salt

1 cup potato, precooked and mashed

1/2 cup milk

2 Tbsp. flour



In a large bowl, mix garlic, cheese, onion, salt, and potato. In a saucepan, mix the milk and flour and bring to a boil, stirring constantly. Turn it down to low heat once it has boiled (it just needed to boil to thicken it). Add the rest of the filling mixture, mix and set aside.

Preheat oven to 350 degrees F. Cut the butter for the dough into the flour, making it look crumbly. Then, add water a little at a time, kneading and adding water until it forms a dough ball. Knead the dough well, then divide into two balls.

Roll out the balls onto a floured surface into a long rectangle, about 5 inches by 11 inches, at about 1/8 inch thick. Take the filling and put half of it into each rectangle, being sure to leave space around all four edges to seal it. Take the end of the rectangle, and roll it up (to get layers of pastry, filling, pastry, etc). Fold up the two sides to the same side as the end is, and put it on an ungreased pan, fold sides down. Bake about 45 minutes, using the broil setting at the end to brown the top.

## Egg Cream

- ¼ cup whole milk
- Seltzer
- 3 to 4 tablespoons chocolate syrup

**Step 1:** Pour the milk into a tall glass.

**Step 2:** Add seltzer almost to the top.

**Step 3:** Stir in the chocolate syrup.

**Step 4:** Continue to stir until well combined, then top it off with another splash of seltzer.

Sip and transport back to 1950.



## Apple Cake

6 apples, any variety, peeled, cored, and chopped

¼ cup sugar

1 tablespoon ground cinnamon

2 ¾ cups all-purpose flour

1 teaspoon kosher salt

1 tablespoon baking powder

1 cup vegetable oil

1 cup granulated sugar

1 cup light brown sugar

4 large eggs

¼ cup orange juice

1 teaspoon vanilla extract

Powdered sugar for dusting



Heat oven to 350°F. Generously coat a bundt pan with non-stick cooking spray. Set aside.

Mix 1 tablespoon ground cinnamon and 1/4 cup sugar together in a small bowl to combine. Toss apple chunks with sugar and cinnamon blend. Set aside.

Whisk flour, salt, and baking powder together in a large bowl. Set aside.

In a separate bowl, whisk oil, 1 cup granulated sugar, 1 cup brown sugar, eggs, vanilla, and orange juice until well blended. Pour wet ingredients into dry and stir until fully incorporated into a batter.

Pour half of batter into bundt pan, top with half of apple mixture.

Pour second layer of batter over apples, then top with remaining apples.

Cover with aluminum foil and bake for 45 minutes. Remove foil and bake for an additional 45 minutes. Cake is ready when a cake tester comes out clean from the bottom and middle layer of cake.

Dust with powdered sugar prior to serving

## Mandel Bread



- 2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt  
About 1 cup golden raisins, mini chocolate chips, and walnuts or a combination of the three (Malgieri's recipe calls for almonds, and no raisins or chocolate chips.)  
2 large eggs  
1/2 cup sugar  
1 teaspoon vanilla extract (Malgieri calls for a teaspoon of almond extract in addition to the vanilla extract, but I skip it.)  
1/2 cup grapeseed or other neutral oil  
1/2 cup sugar mixed with 1 teaspoon cinnamon for finishing
1. Set rack in middle level of the oven and preheat to 350°F.
  2. In a bowl, combine flour, baking powder, and salt; stir well to mix.
  3. In another bowl, whisk eggs by hand until well mixed. Add sugar and whisk until smooth. Whisk in extract and oil.
  4. Fold flour mixture into egg mixture until all flour is absorbed. Fold in nuts, raisins, and chocolate chips.
  5. On a lightly floured surface, press dough together. Divide dough in half and roll each half into a log the length of your pan (14 to 18 inches). Place each log on pan and flatten slightly. Bake until well-risen and firm, about 25-30 minutes. Cool the logs on the pans and racks.
  6. Reset racks in upper and lower thirds of oven. Using sharp serrated knife, slice baked logs diagonally about every 1/2 inch. Place cinnamon-sugar mixture in a shallow dish and turn the cut cookies in it. Return biscotti to the pans, cut side down, and bake until dry and crisp, up to 20 minutes longer.
  7. Store cooled cookies between sheets of parchment or wax paper in tin or plastic container with tight-fitting container.

## Vegan Salted Chocolate Brownie Cookies

- 1 cup flour (1–1 Gluten free flour or All Purpose)  
1/2 cup cocoa powder  
1/2 cup granulated sugar  
3/4 teaspoon baking soda  
1/4 teaspoon salt  
1/4 teaspoon baking powder  
6 tablespoons neutral oil (like canola, safflower, vegetable)  
2 tablespoons dairy-free milk  
1 1/2 teaspoons pure vanilla  
1/2 cup dairy-free chocolate chips  
sprinkle of flaked sea salt (optional topping)

1. Preheat oven to 325° and line a baking sheet with parchment paper.
2. Combine dry ingredients in a large mixing bowl. Whisk well so everything is blended together nicely.
3. Stir in remaining ingredients to form a thick batter.
4. Using an ice cream scoop, scoop batter and then roll into balls. Sprinkle with flaked sea salt then bake 15 minutes. Let sit out another 10 minutes before eating. They will look a little undercooked initially, but will firm up when cooling.





## Mandel Break

### BISQUITS:

6 C. 1-1 gluten-free flour blend (we like Bob's Red Mill)

6 tsp. baking powder

1 tsp salt

1 1/2 C. dairy free butter (Earth Balance)

2 1/4 C. dairy-free milk (we love Good Karma Flax Milk)

### CINNAMON COATING:

4 TB cinnamon

1 C. sugar

2/3 C. brown sugar

3/4 C. dairy free butter, melted

### VANILLA GLAZE

1 C. confectioner's sugar

2 TB. coconut milk (or other non-dairy milk)

1/2 tsp. vanilla extract

### INSTRUCTIONS

Preheat oven to 350°.

Make The Dough:

Using a stand mixer, combine the flour, baking powder and salt on low.

Add in the butter a little at a time until soft dough starts to form.

Add dairy-free milk and beat on medium speed approx 20 seconds, so the dough is soft. Set aside.

Make The Cinnamon Coating:

Melt the 1/2 C. of the butter in a small bowl.

In a small bowl, mix the cinnamon and cane sugar. You will use the brown sugar and additional butter later.

Lightly spray your bundt pan with non-stick spray.

On a lightly floured surface, roll the dough into 1" thick square. Cut into smaller squares and form each square into moderate size dough balls (should have around 40-45 total).

Dip each ball, one by one, into melted butter and then into cinnamon sugar mix until evenly coated. Place each ball into the bundt pan, arranging in even layers, working up the sides of the pan.

Melt the remaining 1/4 cup of butter and whisk in the brown sugar until combined. Pour the buttery mixture over the cinnamon sugar biscuits.

Bake for 35-40 minutes or until golden brown on top. Cool for 5-10 minutes and invert onto a large serving plate to release the Monkey Bread.

MAKE THE GLAZE:

Whisk the confectioner's sugar, coconut milk, and vanilla and drizzle over the cooled Monkey Bread before serving.

