

CHANUKAH

Recipes



Chanukah Recipes

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Chanukah Recipe

ETTY'S MANDELBROT

SUBMITTED BY JULIA ULLMAN/ETTY HOFFMAN



- 1 cup vegetable oil (can sub coconut oil, melted and slightly cooled)
- 1 cup sugar
- 1 tbsp vanilla extract
- juice of 1 lemon
- ¼ cup orange juice
- zest of 1 lemon
- 4 eggs
- 4 cups flour (plus more as needed)
- cinnamon to taste (I usually do approx. 1 tbsp)
- pinch of salt
- additions (as much or as little as desired)
 - o walnuts, chopped
 - o almonds, chopped
 - o chocolate chips
 - o dried cranberries
 - o coconut flakes
 - o raisins

1. Mix oil and sugar. Add vanilla, lemon juice, orange juice, lemon zest and mix.
2. Add eggs and mix.
3. Add flour, cinnamon, and salt and mix. (If dough seems too sticky, add more flour.)
4. Add any additional fruits/nuts/chocolate and fold in.
(Our favorite combination is walnuts, chocolate chips, coconut flakes, raisins, & dried cranberries.)
5. Spray a cookie pan. Create 3-4 rows of dough and pat it down.
Sprinkle more cinnamon on top.
6. Bake in an oven at 350 degrees for about 20 minutes until browned.
Take out & cut into bars immediately. Space them about an inch apart on cookie trays (you may need an additional tray). Replace into oven at 300 degrees for 10-15 mins.
For crispier bars, leave the oven at 350 the entire cook time.

Chamukah Recipe

LATKE TOPPING-CRANBERRY SAUCE

SUBMITTED BY JULIA ULLMAN

Ingredients:

- heaping 3/4 cup dried cranberries
- hot water
- 1/2 cup apple cider (could sub orange juice)
- 1/2 cup maple syrup
- 1/4 tsp of cinnamon or pumpkin pie spice
- 1/4 tsp of ground ginger
- pinch of fresh or dried rosemary (optional)
- pinch of salt

- 1) Cover the dried cranberries with hot water, cover the container loosely & leave for at least 30 minutes. Drain the water (but save it - it's basically juice now!).
- 2) Place the reinvigorated cranberries along with cider & spices in a saucepan on a medium burner.
- 3) Bring to a boil, then lower the heat & let simmer for 10-15 minutes stirring occasionally.
- 4) Taste & add spices to your liking. Note that it will thicken as it cools.



Chanukah Recipe

MISHMISHYA (APRICOT BALLS)

SUBMITTED BY PAMELA RICHARDS



2 pounds dried apricots

1 cup granulated sugar

½ cup unsalted shelled pistachio nuts

Rinse apricots and dry thoroughly with paper towels.

Process apricots and ½ cup sugar in 2 batches in food processor to a smooth paste.

Shape rounded teaspoonfuls into 1-inch balls.

Roll in remaining ½ cup sugar to coat; place on tray or cookie sheet.

Press a pistachio in top of each.

Let stand uncovered at room temperature 1 to 2 days to firm and dry slightly.

Store tightly covered between layers of waxed paper. Makes about 108

Chamukah Recipe

MA'AMOUL (NUT FILLED COOKIES)

SUBMITTED BY PAMELA RICHARDS

FILLING

- 1 cup walnut pieces copped finely
 ¼ cup granulated sugar
 1 tsp orange-blossom water (available in Middle Eastern groceries & health-food stores)

DOUGH

- 2 cups all-purpose flour
1 cup finely ground semolina/semolina flour
1 cup unsalted butter, at room temperature
2 T water
1 T orange-blossom water
Confectioners' sugar

FILLING: Mix all ingredients in a small bowl until blended.

DOUGH: Mix flour & semolina in a large bowl; cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Sprinkle water & orange-blossom water over mixture, 1 tablespoon at a time. Stir and knead with hands about 3 minutes until it forms an easily worked dough. Form into 36 balls, using a scant tablespoon dough for each. Hold a ball of dough in one hand & make an indentation in the middle with index finger. Work dough out from indentation until you've formed a small cup with walls about ¼ inch thick. Fill with a level teaspoon of filling. Carefully pinch dough, sealing in filling & molding top to resemble a large gumbdrop. Place 1 inch apart on ungreased cookie sheet. Preheat oven to 400°F. Being careful not to pierce dough all the way through, decorate the cookies by using the tines of a fork to make a dot patterns, or back of fork for straight lines. Bake 20-22 minutes until very lightly browned around bottom edge & pointed tops. Cool completely on cookie sheet on wire rack. Just before serving lightly dust tops with confectioners' sugar. Store in tightly covered container up to 1 week, or freeze.

SUBMITTED BY DARCY HERSHEY

Make sure your oil is not too hot, otherwise the crumbs will burn and the outer layer of melted cheese will push its way through the crumbs & stick all over the bottom of the frying pan, while the inside stays frozen. In other words, a mess!

- 10 mozzarella sticks (you can use string cheese, or cut a block of cheese to size)
- 1 egg, beaten
- ¼ cup flour
- ½ cup flavored Panko crumbs
- Oil for frying
- Marinara sauce for dipping (optional)

1. Coat each cheese stick in flour, then dip in egg and coat with the crumbs.
2. Place the coated cheese sticks on a tray or plate lined with wax or parchment paper. Freeze for 30 minutes.
3. Heat the oil to medium, then drop 2–3 sticks in the oil. Cook until brown on one side, then gently flip and cook until the other side is lightly browned. Remove from pan & place on a piece of paper towel.
4. Serve immediately, with warm marinara sauce for dipping (optional).



Chamukah Recipe

FROSTED CHANUKAH COOKIES

SUBMITTED BY RACHEL TORRANCE

1/4 lb butter

1/2 cup sugar

1 egg plus 1 yolk

2 cup flour

1 ½ tsp baking powder

1 tsp vanilla

1 tsp water

Bake above at 350 degrees for 8 to 10 min.

FROSTING:

1 lb confectioner's/ powdered sugar (or 1 box)

1/2 cup butter, softened

1 tsp vanilla

3 tablespoons milk

Food coloring

Mix above ingredients in mixing bowl



Chanukah Recipe

CHOCOLATE COCONUT KISSES

SUBMITTED BY SHELLEY LIPSON



This is a family recipe that we make any Chanukah & Passover

- 2 squares chocolate, melt on top of a double boiler
- 3 egg whites, beaten stiff
- 1 cup sugar
- 1 tsp vanilla
- 1 tsp Crisco
- 2 cups coconut

1. Add beaten egg whites, to which 1 cup of sugar has been folded in
2. Add to melted chocolate & cook for 10 minutes in double boiler
3. Add Crisco & vanilla. Remove from heat & add coconut
4. Use a spoon & put onto a cookie sheet.
5. Bake 300 degrees for about 25 minutes



Chanukah Recipe

INSTANT POT APPLESAUCE

SUBMITTED BY PAMELA RICHARDS



3 lb. Granny Smith Apples, peeled, cored and chopped

3/4 c. water

2 tbsp. packed brown sugar

1 tsp. ground cinnamon

1/4 tsp. kosher salt

1. Combine all ingredients in instant pot and stir to mix.
2. Secure instant pot lid and pressure cook on high for 5 minutes.
3. Let natural release for 10 minutes, then follow manufacturer's instructions for quick release for remaining steam. Remove lid, stir, and serve.

Yields approximately 4 cups.



Chanukah Recipe

SUFGANIYOT (ISRAELI DONUTS)

SUBMITTED BY PAMELA RICHARDS



Servings: 24 • Prep Time: 30 Minutes • Total Time: 45 Minutes, plus 1 to 2 hours for the dough to rise

- 1 cup warm water, heated to about 110°F (see note)
- 1 tablespoon instant/rapid-rise or active dry yeast (note that this is more than 1 packet)
- 3 cups all-purpose flour, spooned into measuring cup and leveled-off
- 1/4 cup confectioners' sugar, plus more for coating
- 3/4 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 2 large egg yolks
- 2 tablespoons vegetable oil, plus about 2 quarts more for frying
- 1 teaspoon vanilla extract
- About 1 cup jam or jelly

1. Combine the water and yeast in a small bowl and let sit until foamy, about 5 minutes.
2. Meanwhile, in a large bowl, combine the flour, confectioners' sugar, salt, and nutmeg. Whisk to combine and set aside.
3. Add the egg yolks, 2 tablespoons of oil, and vanilla to the water/yeast mixture and whisk with a fork until combined.
4. Add the liquid mixture to the flour mixture and stir with rubber spatula until the dough comes together. It should be a bit sticky. Cover the bowl with plastic wrap (no need to clean it first) and let the dough rise on the countertop until doubled in size, 1 to 2 hours.
5. Line a baking sheet with a few layers of paper towels. Line another baking sheet with parchment paper and dust heavily with flour. Generously dust a clean countertop and your hands with flour. Scrape the dough out of the bowl onto the counter and dust the dough with flour. Pat the dough into 1/4-in-thick rectangle (it should be about 10x12-inches in size), making sure the bottom doesn't stick and adding more flour to the counter and your hands as needed. Using a pizza wheel or very sharp knife, cut the dough into 24 two-inch squares and transfer to the floured baking sheet, leaving a little space between the squares. Sprinkle the squares lightly with flour.
6. Add enough of oil to a large Dutch oven or heavy pot to measure about 2 inches deep and heat over medium heat to 350°F. Place 6 dough pieces in the oil and fry until golden brown, about 3 mins, flipping halfway through frying. Adjust the heat, if necessary, to maintain the oil temperature between 325°F and 350°F. Using a slotted spoon, transfer the donuts to the paper towel-lined baking sheet. Repeat with the remaining donuts.



Chanukah Recipe

LEBKUCHEN

SUBMITTED BY MARILYN BASKIN

- 
- 1 lb. dark brown sugar
 - 1 t. cinnamon
 - 4 eggs
 - 1 t. allspice
 - 2 c. flour
 - 1 c. chopped nuts
 - 2 t. baking powder
 - 1 c. raisins
 - 1 t. ground cloves
 - 1 t. vanilla

1. Spray 9 x 13 pan with PAM. Preheat oven to 350°.
2. Beat eggs thoroughly and gradually add brown sugar. Beat until light.
3. Sift flour with baking powder and spices and mix into above mixture leaving about $\frac{1}{2}$ c. flour to mix with raisins and nuts which are then added to the rest.
4. Add vanilla. Pour into prepared pan.
5. Bake at 350° for 30 - 45 minutes until nice and brown on top.
Test with toothpick. Ice while warm.

Icing: 1 c. powdered sugar, lemon juice, 1 T. butter, milk.

Mix all above ingredients together and spread over warm cake.

When cool cut into bars.



Chanukah Recipe

BUTTER COOKIES & FROSTING

SUBMITTED BY HYL A WINSTON



Preheat oven to 400° F

2/3 c. soft butter (1 stick and 2 2/3 T.)

1 ½ c. granulated white sugar

2 eggs

1 tsp. vanilla

3 ½ c. all-purpose flour

2 ½ tsp. baking powder

½ tsp. salt

4 tsp. milk

1. Mix butter with sugar, eggs and vanilla until light and fluffy.
2. Add baking powder and salt to flour.
3. Add flour mixture to butter mixture alternating with milk. Mix until blended.
4. Refrigerate ½ hour.
5. Roll dough out on floured surface until dough is 1/8" to ¼". Use Chanukah cookie cutters to cut out shapes. Put cookies on lightly greased baking sheet*.
6. Bake nine minutes or until slightly brown. After removing cookie sheet from oven, allow cookies to begin to cool. After a minute or two, loosen cookies so they don't stick to the cookie sheet, and allow them to cool completely. Makes about 5 dozen.

*Cookies can be decorated with colored sprinkles before baking. Or, cookies can be baked without sprinkles and spread with frosting after the cookies are baked & cooled.

DECORATOR FROSTING

½ c butter (1 stick)

1 lb. confectioners (powdered) sugar

1/3 c. milk

½ tsp. vanilla extract

½ tsp. almond flavoring

Beat butter and add sugar alternately with milk. Add vanilla extract and almond flavoring. Beat well.



Chanukah Recipe

VEGETABLE LATKES

SUBMITTED BY RENEE HIGER

- 1 pound Yukon Gold potatoes, shredded
- 2 cups shredded zucchini
- 2 cups shredded carrot
- 1 medium sweet onion, chopped
- 1 cup egg substitute, or 4 eggs
- 3/4 cup matzah meal
- 1 tsp. salt, or more to taste
- Pepper to taste
- Olive oil or other vegetable oil for frying

1. As you shred the potatoes, place in a pot of very cold water
2. When all potatoes are shredded, drain & rinse thoroughly with cold water until water runs clear.
3. Return shredded, drained vegetables to food processor & pulse with steel blade until finely shredded
4. Combine vegetables, egg substitute, matzo meal & seasonings in a large bowl.
5. Add more egg or matzo meal to adjust consistency of batter
6. Heat a small amount of oil on an electric griddle or in a large frying pan.
7. Drop batter by spoonfuls onto the hot surface & cook until surface becomes dull
8. Turn latkes & continue cooking until golden brown on both sides
9. Remove to paper towels to drain & serve immediately

*After frying, latkes can be frozen. Just place on a cookie sheet in the freezer. When frozen, store in sealed plastic bags. Reheat on a parchment lined cookie sheet in a 450 degree oven for 5-10 minutes.