

KIDS

in the

KITCHEN





Rosh Hashana Apple Crumble

INGREDIENTS

- 1 Granny Smith Apple
- 1/4 teaspoon cinnamon
- 1 Tablespoon sugar
- 1/2 Tablespoon apricot preserves

Crumble:

- 1 Tablespoon brown sugar
- 1/8 cup sugar
- 1/4 cup flour
- 1/8 cup oil

1 small loaf pan

DIRECTIONS:

1. Peel and cut the apple into cubes.
2. Sprinkle bottom of the pan with cinnamon and sugar
3. Mix the apples with apricot preserves, sugar and cinnamon.
4. Put crumble on top.
5. Bake on 350 for 30 minutes or until you see the apples bubble



Rosh Hashana Apple Sauce



INGREDIENTS:

- 10 baking apples
- 1 pint of strawberries
- 1 1/2 cups of water

DIRECTIONS:

1. wash the apples and strawberries
2. cut the apples into cubes
3. remove the stems from the strawberries
4. put the apples, strawberries, and water in a pan
5. cover and bake for an hour
6. let it cool, and blend it all.





Rosh Hashana Chocolate Covered Apples

INGREDIENTS:

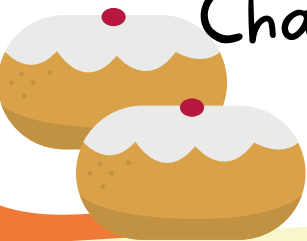
- 1 apple
- 1/2 cup melted chocolate
- toppings
- lollypop sticks

DIRECTIONS:

1. stick the apple onto the stick
2. dip it into melted chocolate
3. sprinle toppings of your choice
on



Chanukah Cookies



INGREDIENTS:

3 eggs

1 cup margarine softened

1/2 tsp. vanilla extract

4 cups flour

2 cups confectioners sugar

3 tsps. baking powder

DIRECTIONS:

1. mix eggs. add margarine & vanilla and mix.

2. add rest of ingredients and mix until blended

3. Roll out dough and shape

4. Bake for 10 to 12 minutes on 350



SHABBAT

Matzah Balls



INGREDIENTS:

Matzoh Ball mix

2 eggs

1/4 cup oil

DIRECTIONS:

1. In a bowl, mix the eggs and oil.
2. Add contents of matzo ball packet
3. stir with a fork until evenly mixed.
4. Chill in refrigerator for about 15 minutes.
5. bring water to boil in a pot
6. form round matzah balls
6. drop them in the boiling water, cook for 20 minutes



SHABBAT

Babka Challah

INGREDIENTS:

- 4 teaspoons yeast
- $\frac{3}{4}$ cup sugar
- 1 cup lukewarm water
- $\frac{1}{4}$ cup oil
- 2 eggs
- 1 teaspoon salt
- 4 cups flour

DIRECTIONS:

1. mix the yeast, sugar, and water and let it sit for five minutes.
2. add the oil, eggs, and salt and mix well
3. add the flour one cup at a time, mixing in between
4. cover and leave to rise for 30 minutes
5. Divide the dough into 2 balls
6. roll them out into a large square
7. spread oil on it, followed by a filling of your choice
8. roll it up
9. let your babka rise for another 30 minutes
10. bake for at 350 for 35 min



SHABBAT Kugel

INGREDIENTS:

- 1 package wide egg noodles
(prepared according to package)
- 5 eggs
- 1/3 cup oil
- 1/2 can crushed pineapple with
juice
- 3/4 cup sugar
- cinnamon sugar mix

DIRECTIONS:

1. cook the noodles according to package
instructions
2. slightly beat the eggs, add them to the
noodles
3. add the oil, crushed pineapple and sugar
4. mix it together
pour into a 9x13 pan
5. sprinkle cinnamon sugar on top
6. bake at 350 for 45 minutes or until the
center is firm





Tu B'shvat Fruit Pizza



INGREDIENTS:

- 3 eggs
- 1 cup softened margarine
- 4 cups flour
- 1/2 tsp vanilla
- 2 cups powdered sugar
- 3 teaspoons baking powder

DIRECTIONS:

1. mix together all the dough ingredients
2. form the dough into circles
3. bake for 10-12 minutes
4. let cool
5. spread cream as sauce
6. top with fruits of your choice





Tu B'shvat Fruit Bark



INGREDIENTS:

- 1 cup melted chocolate
- toppings of your choice
- picture of a tree
- parchment paper

DIRECTIONS:

1. place a piece of parchment paper on top of the picture of the tree
2. place melted chocolate in a zip lock bag, snip off the very edge
3. trace the tree with chocolate
4. add toppings of your choice





Tu B'shvat Fruit Pockets



INGREDIENTS:

- 1 1/2 cup flour
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/4 cup cold water
- 1 small can cherry or apple pie filling

DIRECTIONS:

1. Place the flour and salt into a large mixing bowl and mix.
2. With a knife, cut the shortening into 8 pieces. Add the pieces of shortening to the bowl and with your fingertips, pinch the mixture until it becomes big crumbs of dough.
3. Add the cold water and knead with your hands until it becomes a smooth dough.
4. Roll out your dough, and cut out circles with a cookie cutter.
5. With your can opener, open the can of pie filling.
6. Place 1 tablespoon of pie filling in the center of the 4 circles that are on the cookie sheet. Try to scoop out only the fruit, not the liquid.
7. Pick up another circle of dough. Gently stretch it a little bit and place it over the top of one of the pie fillings. Repeat this with the other three.
8. With a fork, seal the edges, making a pretty design.
9. Bake at 350 for 35 minutes.





Pesach Zucchini Soup

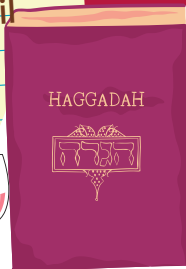


INGREDIENTS:

- 1 onion
- 12 zucchinis
- 2 sweet potatoes

DIRECTIONS:

1. chop the onion, zucchinis, and sweet potatoes into cubes
2. saute the onion in a pot
3. add in the zucchini and sweet potato, and saute
4. add in water, bring to a boil
5. cook for 1 hour





Pesach Charoset

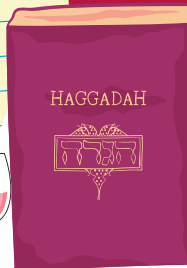
INGREDIENTS:

- 1 apple
- 1 pear
- 1 cup chopped or ground walnuts
- ½ cup raisins
- ½ cup grape juice
- ¼ tsp. cinnamon
- ¼ tsp. nutmeg



DIRECTIONS:

Peel and finely dice the apple and pear. Mix in the ground nuts, raisins, grape juice and spices. Refrigerate until serving. Add a little more grape juice immediately before serving.





Pesach cookies



INGREDIENTS:

- 2 sticks margarine
- 1 1/2 cups brown sugar
- 2 Tbsp honey
- 2 tsp. vanilla
- 1/4 tsp kosher salt
- 2 eggs
- 1 1/2 c matzo cake meal
- 1/4 c matzo meal
- 2 cups chocolate chips

DIRECTIONS:

Mix the margarine, brown sugar, honey, vanilla & salt. Add eggs and mix well.

Mix in cake meal and matzo meal.

Stir in chocolate chips

Bake at 350 for 12-15 minutes until golden brown.



Traditional Rugelach



INGREDIENTS:

DOUGH:

- 4 3/4 cups flour
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/2 tablespoon vanilla sugar
- 1 stick margarine
- 2 eggs
- 1/4 cup oil
- 1 tablespoon dry yeast dissolved in 1 cup warm water
- 1/2 cup seltzer

FILLING:

- 1 1/4 cups cocoa
- 2 1/2 cups sugar
- 1/2 cup confectioners sugar
- 1/4 cup brown sugar
- Canola oil for brushing dough
- 2-3 eggs beaten for brushing rugelach

DIRECTIONS:

1. mix together all the dough ingredients, if the dough is sticky add more flour
2. allow the dough to rise for an hour
3. combine filling ingredients
4. divide the dough into 2 parts
5. roll out one section into a large circle
6. brush the dough with canola oil
7. sprinkle the filling on the dough
8. cut the dough into thin triangle sections
9. roll up each triangle from the outside inwards
10. place rugelach on lined baking sheet
11. brush with beaten egg
12. bake for 25 to 30 minutes



Traditional Bourekas

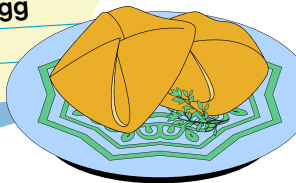


INGREDIENTS:

puff pastry dough
10 potatoes
3 eggs
1 sauteed onion
salt and pepper
beaten egg for brushing

DIRECTIONS:

1. mash the potatoes
2. combine with eggs, onion, salt and pepper
3. cut the puff pastry into squares
4. put a small scoop of the potato mixture into the middle of each square
5. fold the square over into a triangle
6. press around the edges with a fork to seal
7. brush each knish with beaten egg
8. bake at 350 for 30 minutes



Traditional Bourekas

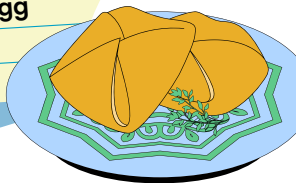


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7. brush each knish with beaten egg
8. bake at 350 for 30 minutes



Shavuot Cheesecake

INGREDIENTS:

- 8 oz whipped cream cheese
- 1 cup milk
- 1 packet instant vanilla pudding
- tea biscuits

DIRECTIONS:

1. line the bottom of the pan with tea biscuits
2. combine cream cheese and milk and whisk
3. add pudding and stir until thick
4. pour into your pan
5. refrigerate and enjoy!



Shavuot Lasagna

INGREDIENTS:

- 1 package Lasagna Noodles
- 1 jar marinara sauce
- Mozzarella Cheese
- 8 oz Cottage Cheese
- 1 egg
- salt and pepper

DIRECTIONS:

1. mix together egg, cottage cheese, mozerella cheese, salt pepper
2. Layer sauce, noodles and the cheese mixture into the pan
3. bake at 350 for 40-50 minutes



Shavuot Blintzes

INGREDIENTS:

BATTER

- 4 eggs
- 1/2 cup milk
- 1/2 cup water
- 1 cup flour
- 1/4 cup sugar
- 1 teaspoon vanilla sugar
- Pinch of salt
- 1 Tbsp. oil

FILLING

- 1 lb farmer cheese
- 8 oz cream cheese
- 2 egg yolks
- 1 1/2 tsp vanilla extract
- 1/2 cup sugar
- 2 tbsp milk



DIRECTIONS:

1. combine eggs, milk, water and mixwell.
2. add flour, then both sugars, salt and oil.
3. Beat well until there are no lumps in the batter.
4. apply a thin coating of oil to a frying pan so it covers the bottom of the skillet.
5. Ladle approximately 1/3 cup of batter into the skillet. Tilt pan to swirl the batter so it covers the bottom of the skillet.
6. Fry on one side until small air bubbles form, and top is set. Bottom should be golden brown. When done, carefully loosen edges of crepe and slip out of skillet onto a plate..
7. Repeat the above procedure until all the batter is used.
8. mix together all the filling ingredients
9. Turn each crepe so that golden brown side is up. Place 3 tablespoons of filling on one edge in a pile
10. Roll once to cover filling. Fold the sides into the center and continue rolling until completely closed

