

Confirmation Cookbook

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Mrs. Giannotti
Molly Shay
Alicia Wexler
Hayden Sherlock
Ricki Rice
Brandon Goldberg
Henry Teitelbuam
Eliyashu Lieberman



Coronavirus חלה (Challah) – submitted by Molly Shay

This recipe makes two loaves of Challah.

- 8 Tbsp (1 stick) salted butter
- 660g white flour
- 120g sugar
- 3/4 tsp kosher salt
- Proofed yeast:
 - 120g warm water
 - 2 tsp sugar
 - 5 tsp active dry yeast
- 2 eggs
- 90g water
- Glaze: 1 egg + 1 Tbsp water

Ingredients mixed in order given above. Use a stand mixer with a regular mixing paddle.

- Cream the butter until it is smooth
- Add white flour, 120g sugar, and salt. Mix on low speed until fully incorporated.
- Proof the yeast in glass measuring cup. Dissolve sugar in water. Slowly mix in yeast and agitate with a fork until yeast is fully dissolved. This takes a few minutes. Wait a minute or two until foam appears on time meaning the yeast is alive.
- Add yeast to ingredients in mixer. Mix on low for a minute.
- Add eggs. Mix on low for a minute.
- Add water. Mix on low for a bit and then up the speed until a slightly wet dough firmly sticking to the paddles.
- Remove paddle and put on dough hook. Beat on speed “4” for three minutes with dough hook. Note that mixer tends to move around a bit on counter. I use an extension cord and do this step with the mixer on the floor.

Rising:

- Grease a large bowl with canola oil. (two to three times larger than dough volume). Remove dough from mixing bowl and put in glass bowl to rise. Cover with damp towel. Note that dough can stick to the sides of the mixing bowl. I use a large spoon or very stiff spatula to get off dough stuck to sides.
- Let rise until doubled in size, maybe 2-3 hours.

Braiding:

- Braid the dough on a wooden cutting board or peel sprinkled lightly with flour. First, divide the dough into three loaves. For each loaf, separate into however many strands you want to braid and make “logs” like you would with play-doh.

Freezing:

- Can put braid on wax paper on a pan in the freezer to use later. Just make sure you pull it out and proof it for maybe 3-5 hours before cooking it.

Proofing:

- If cooking immediately, proof the dough for 1-2 hours on the peel, covered in a paper towel.

Baking: Preheat oven to 350°.

- Put parchment paper on a cookie sheet. Transfer the Challah to the cookie sheet and baste with egg + water.
- Bake for 10 minutes.
- Baste again. Bake for about another 15 minutes (total of about 25 minutes). Internal temperature in center should be maybe 185° to 190°. Put on cooling rack and enjoy.

Michael Shay adopted this recipe during his COVID baking phase.

Tuna Croquettes - submitted by Molly Shay

Ingredients:

- (2) 6 oz or 7 oz packages of albacore tuna in water
- 3 eggs
- 1 tsp salt
- ½ tsp pepper
- ½ tsp onion powder
- 2 tsp lemon juice
- 1 cup panko bread crumbs for mixing
- 1 cup panko bread crumbs for coating

Drain tuna well by dumping into spaghetti colander. Then, dump into large mixing bowl and shred the bigger pieces.

Add everything to eggs except for panko (salt, pepper, onion powder, and lemon juice). Mix well. Pour over tuna and mix well.

Add 1 cup panko bread crumbs and mix well by hand. Set aside for 15 minutes so the bread crumbs can absorb the liquid.

Using a small cookie scoop, scoop out small balls of the mixture. Alternatively, one can make small patties.

Put remaining panko bread crumbs in a pie plate or bowl. Coat balls or patties in breadcrumbs.

Heat about 3/4 inch or so of oil in skillet to about 350 degrees. Cook about 2-3 minutes on each side until golden brown. Set on cooling rack to cool down for a few minutes before serving.



Michael Shay adapted this recipe from Alton Brown's "Good Eats".

Brisket

Ingredients

- Brisket
- 1 cup tomato soup
- 1 cup onion soup

Steps

- Preheat the oven to 325°F.
- Line a deep pan with aluminum foil and place the brisket in fat side up
- Mix the soups and pour them over the brisket.
- Wrap the brisket entirely in foil
- Cook for 3 1/2 hours

Macaroons

Ingredients

- 3 cups shredded coconut
- 4 egg whites
- 1/2 cup sugar
- 1 tsp vanilla extract
- 1/4 tsp salt

Steps

- Preheat oven to 350°F.
- Whisk the egg whites, sugar, vanilla, and salt
- Slowly add the coconut
- Shape into small balls on a cookie sheet
- Bake for 15-20 minutes or until golden brown.

Cinnamon Roll Recipe:

Submitted By: Hayden Sherlock

Ingredients:

Dough:

- ❖ 1 c. lukewarm milk
- ❖ $\frac{1}{3}$ c. lukewarm water
- ❖ 1 pkg. instant yeast
- ❖ 3 T. sugar
- ❖ 3 $\frac{1}{2}$ c. flour
- ❖ 1 t. salt

Filling:

- ❖ $\frac{3}{4}$ c. packed light brown sugar
- ❖ 3 T. cinnamon
- ❖ $\frac{1}{8}$ t. salt
- ❖ 4 T. unsalted butter, melted and cooled

Icing:

- ❖ 3 T. heavy cream
- ❖ 1 c. powdered sugar

Recipe:

Dough:

1. In a large bowl, combine all dough ingredients and stir until combined.
2. Knead for 5 minutes on a lightly floured surface, until smooth.
3. Cover dough and let rest for 10 minutes
4. Use a floured rolling pin to roll dough into a 9 x 15 rectangle.
5. Brush all over with melted butter.

Filling:

1. In a small bowl, combine brown sugar, cinnamon and salt.
2. Sprinkle evenly with cinnamon-sugar mixture. Leave a $\frac{1}{2}$ -inch border on one long edge.
3. Roll the dough, long side to long side. Keep tightly rolled
4. Press the seam to seal and position it seam side down.

1. Preheat oven to 350 degrees.
2. Using a sharp knife, cut off ends, then cut dough into 12 equal pieces.
3. Place pieces in a greased baking pan.
4. Bake for 20-25 minutes or until light golden brown
5. Let cool for 5 minutes.

Icing:

1. Combine powdered sugar and heavy cream in a small bowl
2. Whisk ingredients together until smooth
3. Drizzle over rolls and serve.

**“Cooking is all about people.
Food is maybe the only universal
thing that really has the power
to bring everyone together. No
matter what culture, everywhere
around the world,
people eat together.**

GUY FIERI



**“You don’t need a
silver fork to eat
good food.”**

PAUL PRUDHOMME



Matzo Ball Soup Recipe:

Recipe:

Submitted By: Hayden Sherlock

Ingredients:

Soup:

- ❖ 1 T. vegetable or canola oil
- ❖ 2 cloves garlic
- ❖ 1 yellow onion
- ❖ 3 carrots
- ❖ 3 stalks celery
- ❖ 1 chicken breast (about $\frac{3}{4}$ lb)
- ❖ 6 cups chicken broth
- ❖ 2 cups water
- ❖ Freshly cracked pepper
- ❖ Few sprigs fresh dill

Matzo Balls:

- ❖ 3 large eggs
- ❖ 3 T vegetable or canola oil
- ❖ $\frac{3}{4}$ cup matzo meal
- ❖ 1 tsp salt
- ❖ $\frac{1}{2}$ tsp baking powder
- ❖ Freshly cracked pepper
- ❖ 3 T. water

1. Mince the garlic and dice the onion, celery, and carrots. Sauté the garlic, onion, celery, and carrots with the vegetable oil in a large pot over medium heat until the onions are soft and transparent (about five minutes).
2. Add the chicken breast, chicken broth, 2 cups water, some freshly cracked pepper, and one or two sprigs of dill to the pot. Place a lid on the pot and let it come up to a boil. Once it reaches a boil, turn the heat down to low and let it simmer for 30 minutes.
3. While the soup is simmering, mix the matzo ball dough. In a medium bowl, whisk together the eggs and vegetable oil. Add the matzo meal, salt, baking powder, and a little freshly cracked pepper to the eggs and oil. Stir until well combined. Finally, add 3 Tbsp water and stir until smooth again. Refrigerate the mixture for 30 minutes to allow the matzo meal time to absorb the moisture.
4. After the chicken soup has simmered, carefully remove the chicken breast and shred it with a fork. Return the shredded chicken to the soup. Taste the broth and adjust the salt if needed.
5. Once the matzo ball mix has refrigerated and stiffened up, begin to form it into ping pong sized balls. Drop the balls into the simmering soup as they are formed, returning the lid to the pot after each one. Once all the matzo balls are in the soup, let them simmer for 20 minutes without removing the lid. Make sure the soup is gently simmering the entire time.
6. Add a couple sprigs of fresh dill just before serving.

Matzo Brie

A Perfect way to start your day

This breakfast item is sure to get your morning started off right. You can make this a savory or even sweet dish, depending on your taste!

Ingredients: (for 4 servings)

- 8 eggs
- 2 pieces of matzo
- ½ a cup of cream or milk
- 1 tbsp of butter

For Savory:

- Cheese to your liking
- 2 tsp of All purpose seasoning
- Salt and pepper

For Sweet:

- ½ tsp of cinnamon
- ¾ tbsp of sugar

Directions:

Whisk your eggs and milk in a medium sized bowl until well incorporated. Then break the matzo into bite sized pieces and leave to sit in your egg mixture for 5 minutes or until soft (not soggy!). During this time, get out a medium saucepan and place butter. Then, add in either your sweet or savory ingredients to your egg mixture and pour into the saucepan. Cook how you would eggs and enjoy!

Cheese Danishes - with puff pastry recipe

*Prepare 1-2 hours in advance (or even the day before)

This is the perfect dessert for any occasion or even a sweet breakfast treat!

Ingredients: (for about 10 danishes)

For Puff Pastry:

- 2 ¼ cups all purpose flour
- 1 tbsp white sugar
- 1 tsp salt
- 1 cup cold butter
- 7-8 tbsp ice water

For danish filling:

- 8oz cream cheese
- ½ cup of white sugar
- 1 tsp lemon juice
- ¾ tsp vanilla extract

Optional Glaze:

- 1 cup powdered sugar
- 3-5 teaspoons milk
- ½ teaspoon vanilla extract

Tzimmes

"It might as well be dessert"

A sweet addition to any meal. Traditionally enjoyed at Rosh Hashanah or Passover

[Submitted by Brandon Goldberg]



Ingredients: 1 or 2 apples, thinly sliced, no need to peel; 1-2 sweet potatoes, diced; 3-4 carrots, diced; 1/2 cup dried apricots and/or prunes, chopped; 1/2 cup raisins, 1/2 cup pineapple or orange juice (Optional Topping: 3/4 pounds walnuts, almonds, pecans (any or a mix or all), finely chopped, 1/4 cup brown sugar, 1/4 cup butter (or pareve margarine) cinnamon to taste)

Directions: 1. Prepare fruits and veggies (chop, slice, etc) and add to a 9 x 13 pan. Add juice. 2. Chop nuts (a food processor works well) and add sugar, butter and cinnamon. Put on top of the fruits and veggies. 3. Bake at 350 for about 45 minutes.

[\[View Recipe as Google Doc\]](#)

Apple Cake

"What's life without cake?"

Apple cake makes the perfect Rosh Hashanah dessert to bring in the sweet new year.

I remember about Apple cake is eating it annually at the start of the second night of Rosh Hashanah

[Submitted by Brandon Goldberg]



Ingredients: 1 tsp cinnamon; 3/4 cup sugar; 5 apples; 3 cups flour; 1 tsp salt; 1 Tbsp baking powder; 4 eggs; 2 cups sugar; 1 cup vegetable oil; 1/4 apple juice; 1 Tbsp vanilla (Glaze: 1 cup powdered sugar; 2-3 Tbsp apple juice)

Directions: 1. Preheat oven to 350F. Grease and flour a bundt pan.
2. Chop apples. Combine with 3/4 cup sugar and cinnamon. Set aside.
3. Combine flour, salt, and baking powder in one bowl. Set aside.
4. Beat the eggs and 2 cups of sugar with mixer until fluffy. Alternate adding the flour and oil to the mix. Beat in the apple juice and vanilla until the mixture is smooth.

[Directions Con'd on next slide]



Apple Cake Con'd

Directions Con'd: 5. Add 1/3 batter to pan. Add a layer of apples (about half). Add another 1/3 of batter to pan. add the rest of the apples. Top with the remaining batter.

6. Bake in preheated oven until toothpick comes out clean about 90 minutes to 105 minutes. Cool in pan for 10-15 minutes and then set out on wire rack to cool completely.

7. Once completely cooled, Mix together powdered sugar and enough apple juice to make a glaze (not too thick, just enough to drip down the sides of the cake) until smooth and drizzle on top.



[\[View Recipe as Google Doc\]](#)

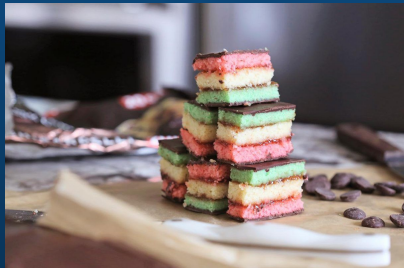
Rainbow Passover Cookies

There is not much of a backstory

Submitted by Henry T

INGREDIENTS:

*4 large eggs - 1 cup sugar - 4oz almond paste -
½ cup stick of margarine - ½ cup almond flour -
½ cup matzo meal - ½ tsp salt - ½ tsp vanilla
extract - 6-8 drops of 2 food colorings - ¼ of
seedless raspberry jam*



Preheat oven to 375°. Line bottoms of 3 greased 8-in. square baking pans with parchment; grease parchment. In a large bowl, beat eggs and sugar until thick and lemon-colored, 2-3 minutes. Gradually add almond paste; mix well. Gradually add margarine, almond flour, cake meal, salt and vanilla.

Divide the batter into thirds. Tint 1 portion red and 1 portion green; leave remaining portion plain. Spread each portion into prepared pans.

Bake for 10-12 mins or until edges are browning

For glaze, in a microwave, melt chocolate chips, shortening and salt; stir until smooth. Spread half over green layer. Refrigerate 20 minutes or until set. Turn over onto another piece of waxed paper; spread remaining glaze over red layer. Refrigerate 20 minutes or until set

Grandma's Italian Cookies Adapted for Chanukah

Submitted by Mrs. Giannotti

COOKIES:

Ingredients:

- 6 eggs
- 1 cup oil
- 1 cup sugar
- 2 tsp anise, almond, or vanilla extract
- 6 cups flour
- 6 tsp baking powder

Depending upon weather or other conditions, dough may dry, in which case add extra oil and/or egg.

Preheat oven to 375

Beat eggs, extract, and oil until fluffy

Add dry ingredients...mix well with hands

Spray the cookie sheet, shape cookies into 1" balls

Bake for 15-20 min.

ICING:

Ingredients:

- 2 cups confectioners sugar
- 1 tsp vanilla
- Several tablespoons softened margarine
- 1/4 to 1/2 cup milk
- Blue and white sprinkles

Start with 1/2 cup sugar, add the milk and margarine and keep adding the additional sugar (this is not scientific - I figure out the consistency by eye)

Wait until cookies are completely cooled and then dip cookie top into the icing and place on wax paper until it hardens, then scrape off the overflow.

Top with sprinkles -do this step before icing is completely dry,
otherwise sprinkles won't stick.

Cover loosely - will last several weeks

Sweet Noodle Kugel - Submitted By: Eliyashu

Ingredients:

Butter, for greasing the pan

16 oz. wide egg noodles

5 large eggs

1/2 c. butter, melted

16 oz. sour cream

8 oz. cottage cheese

3/4 c. sugar

1/2 tsp. cinnamon



Step 1:

Preheat oven to 350°. Grease a 9" x 13" baking dish. In a large pot of boiling water, cook pasta until al dente, 5 minutes. Drain.

Step 2:

In a large bowl mix together eggs, butter, sour cream, cottage cheese, sugar, and cinnamon then stir in noodles. Pour into prepared dish and bake until set, 1 hour. Cover with aluminum foil if the top starts to get too dark.

