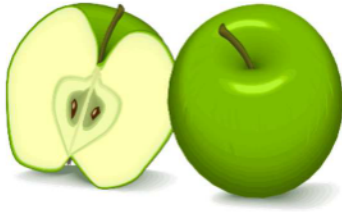


# Recipes



## Jewish Apple Cake

*Bake at 350 degrees for 1 hour 20 mins to 1 hour 30 mins*

### INGREDIENTS:

6 cups apples – peeled, cored and sliced or diced\* (about 3 large or 6 small) 3 tablespoons sugar  
3 teaspoons cinnamon 3 cups flour 1 tablespoon baking powder 1/2 teaspoon salt 4 eggs 1 1/2  
cup white sugar 1/2 cup brown sugar 1 cup vegetable oil \*\* 1/4 cup orange juice 2 teaspoons  
vanilla extract

### ASSEMBLY AND BAKING:

Preheat the oven to 350 degrees. Grease and flour one 10-inch tube pan.

In a large bowl mix together the 3 tablespoons sugar and cinnamon. Add the apples and stir to coat. Set aside.

In a small bowl mix together the flour, baking powder and salt. Set aside. In a large bowl or standing mixer, beat the eggs until well blended. Gradually add the sugars, oil, orange juice and vanilla. Mix until blended. Gradually add the flour mixture to the egg mixture and continue mixing on medium speed to form a smooth batter.

Pour half the batter into the prepared tube pan then top with half the apples. Pour the rest of the batter over the layer of apples and finish topping with the remaining apples. Spread them out so they cover the surface of the batter.

Bake at 350 degrees for about 1 hour 20 mins to 1 hour 30 mins. Let cool in pan for at least 20 mins before you remove the cake from the tube pan. Once you have removed the cake from the tube pan let it continue to cool on a wire rack. Apple side should be facing up!

Notes: \* The quantity of apples depends on the size of your apples. You can use any combination of a good baking apple. I prefer a sweet and crisp apple such as honey crisp and or granny smith (combination of both works too). \*\* I sometimes substitute 1 cup of vegetable oil for 1/2 cup oil and 1/2 cup applesauce. The cake freezes well – be sure to cool thoroughly before wrapping in plastic wrap.

# Chocolate Chunk Blondies

## Ingredients:

1/2 pound (2 sticks) unsalted butter, at room temperature  
1 cup light brown sugar, lightly packed – can use dark brown sugar  
1/2 cup granulated sugar  
2 teaspoons pure vanilla extract  
2 extra-large eggs, at room temperature  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon kosher salt  
1 1/2 cups chopped walnuts  
1 1/4 pounds semisweet chocolate chunks, such as Nestle's

## Assembly and baking:

1. Preheat the oven to 350 degrees. Grease and flour an 8 x 12 x 2 inch baking pan.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, brown sugar, and granulated sugar on high speed for 3 minutes, until light and fluffy. With the mixer on low, add the vanilla, then the eggs, one at a time, and mix well, scraping down the bowl. In a small bowl, sift together the flour, baking soda and salt and with the mixer still on low, slowly add flour mixture to the butter mixture. Fold the walnuts and chocolate chunks in with a rubber spatula.
3. Spread the batter into the prepared pan and smooth the top. Bake for 30 minutes exactly. Don't overbake! A toothpick may not come out clean. Cool completely in the pan and cut into bars.



# Banana Nut Muffins

## Ingredients:

2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
4 overripe bananas  
1 cup brown sugar – light or dark will do  
3/4 cup (1 1/2 sticks) unsalted butter, melted and cooled  
2 eggs  
1 teaspoon pure vanilla extract  
1/2 cup pecans, chopped (or any nuts that you may have – walnuts work well too)

## Assembly and baking:

1. Preheat the oven to 375 degrees F and lightly butter 2 muffin tins.
2. In a large bowl, combine the flour, baking soda, and salt; set aside. Mash 2 of the bananas with a fork in a small bowl so they still have a bit of texture. With an electric mixer fitted with a wire whisk, whip the remaining bananas and sugar together like you mean it, for a good 3 minutes. Add the melted butter, eggs, and vanilla and beat well, scraping down the sides of the bowl once or twice. Mix in the dry ingredients just until incorporated. Fold in the nuts\*\* and the mashed bananas with a rubber spatula. Spoon the batter into the muffin tins to fill them about halfway. Give them a rap on the counter to get any air bubbles out.
3. Bake until a toothpick stuck in the muffins comes out clean, 18 to 20 minutes. Let cool for a few minutes before turning the muffins out. Serve warm or at room temperature.

*\*\*Can add mini chocolate chips too*

***These freeze great also!***

# Snickerdoodles

## Ingredients:

**2 cups plus 2 tablespoons all-purpose flour**  
**1 teaspoon baking soda**  
**1 teaspoon cream of tartar**  
**¼ teaspoon fine salt**  
**14 tablespoons unsalted butter, melted and cooled slightly**  
**1 1/4 cup granulated sugar**  
**1/4 cup packed light brown sugar**  
**1 large egg**  
**4 teaspoons ground cinnamon**

## Assembly and Baking:

- 1. Adjust oven rack to the middle position and preheat oven to 400 degrees F. Whisk together the flour, baking soda, cream of tartar and 1/4 teaspoon salt in a medium bowl.**
- 2. Add the butter, 1 cup of the granulated sugar, brown sugar and egg to the bowl of a stand mixer fitted with a paddle attachment (or a large bowl if using a hand mixer). Beat on medium speed just to combine, about 30 seconds. Add the flour mixture in 2 parts and beat on low until just combined. Let the dough rest at room temperature for 30 minutes.**
- 3. Whisk together the remaining 1/4 cup granulated sugar and cinnamon in a small bowl.**
- 4. Form the dough into 1 1/4-inch balls (about 1 tablespoon dough per cookie). Roll each ball in the cinnamon-sugar and coat well; arrange on two baking sheets, 2 inches apart. Do not flatten the balls, as they will spread a lot in the oven.**
- 5. Bake one sheet of cookies at a time until the tops look cracked and the center still feels soft, about 9 minutes. Let the cookies cool in the pan for 3 minutes; they will continue cooking during this time. Once they've firmed up a little, transfer them to a rack to continue cooling. Store the cooled cookies in an airtight container for up to 3 days.**



# Pumpkin Loaf

## Ingredients:

1 stick unsalted butter,  
plus softened butter for the loaf pan (can use spray for this)  
1 cup all-purpose flour, plus more for the loaf pan  
1 cup canned pure pumpkin puree  
1 cup loosely packed light or brown sugar  
1/4 cup maple syrup  
1 teaspoon pure vanilla extract  
2 large eggs  
1 cup whole wheat flour  
2 teaspoons baking powder  
1 1/2 teaspoons pumpkin pie spice  
3/4 teaspoon kosher salt  
1/2 teaspoon baking soda  
1/2 cup cranberries, fresh or frozen  
2 tablespoons turbinado sugar

## Assembly & Baking:

1. Preheat the oven to 350 degrees F. Butter and flour an 8 1/2-by-4 1/2-inch loaf pan.
2. Put the butter in a small skillet over medium-low heat. Melt the butter and let simmer until the butter browns (you'll see tiny tan/light brown specks at the bottom of the skillet and the butter will smell nutty), 5 to 8 minutes. Remove from the heat and let cool completely.
3. Combine the brown butter, pumpkin, brown sugar, maple syrup, vanilla and eggs in a large bowl. Whisk until smooth. Whisk together the all-purpose flour, whole wheat flour, baking powder, pumpkin pie spice, salt and baking soda in a separate bowl. Add to the wet ingredients and whisk until smooth (but don't overmix). Fold the cranberries into the mix. Scrape into the prepared loaf pan and smooth the top. Sprinkle the top evenly with the turbinado sugar.
4. Bake until the top is browned and crusty and a tester inserted in the center comes out clean, 50 to 55 minutes. Cool on a rack for 15 minutes, then unmold and cool completely.

\*\*\*Can add chocolate chips into the mix – along with the cranberries or add just the chips in

# Brownies



## Ingredients:

- ½ cup melted unsalted butter\*, still warm/hot**
- 1 cup granulated sugar**
- 2 large eggs**
- 2 tablespoons of cold brewed coffee**
- 2 teaspoons pure vanilla extract**
- ⅔ cup unsweetened cocoa powder**
- ⅔ cup powdered sugar**
- ¾ cup all purpose flour**
- 1 cup chocolate chips**
- ½ teaspoon kosher salt or sea salt**

## Assembly and Baking:

Preheat oven to 350°F. Line an 8×8 or 9×9 square pan\*\* with foil or parchment paper, leaving a couple inches of overhang on two sides (this will allow you to lift the whole tray of brownies out of the pan for easy removal). Grease the foil/parchment.

1. Combine granulated sugar and hot butter in a large bowl. Stir it briefly then allow it to sit undisturbed for 5 minutes. The heat from the butter will begin to dissolve the sugar (this helps make a shiny/crackly crust), the sugar will not fully dissolve. After 5 minutes, whisk the butter and sugar vigorously for 30 seconds. Add eggs, water, and vanilla extract, whisking again for about 30 seconds. Tap all the excess batter off the whisk and remove the whisk from the bowl.
2. Sprinkle cocoa powder, powdered sugar, flour, chocolate chips, and salt over the wet ingredients. Use a rubber/silicone spatula or wooden spoon to stir the mixture until it is glossy and well combined.
3. Pour the batter into the prepared pan and smooth the top. Bake the 8×8 pan for 28-33 minutes (begin checking at 28 minutes). Bake the 9×9 pan for 20-25 minutes (begin checking at 20 minutes). The brownies are done when a toothpick inserted into the center comes out without raw batter on it, moist fudgy crumbs are OK. Be careful not to over bake. Remove from the oven and place on a cooling rack.

# Zucchini Bread

## Ingredients:

- 3 to 4 cups grated fresh zucchini (310g to 425g)
- 3/4 cup (170g) unsalted butter, melted, plus more for greasing the pans
- 3 cups (390g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1 1/3 cup (270g) sugar
- 2 large eggs, beaten
- 2 teaspoons vanilla extract
- 1/4 teaspoon kosher salt (omit if using salted butter)
- 1 cup (100g) chopped pecans or walnuts, optional
- 1 cup (120g) dried cranberries or raisins, optional

## Assembly & Baking:

Drain the zucchini:

Place the grated zucchini in a sieve or colander over a bowl to drain any excess moisture. If the grated zucchini seems to be on the dry side, sprinkle water over it as it's in the colander, then let it drain.

Prep the oven and pans:

Preheat the oven to 350°F (175°C). Butter two 9 x 5-inch loaf pans.

Combine the dry ingredients:

In a large bowl, vigorously whisk together the flour, baking soda, baking powder, cinnamon, ginger, and ground nutmeg.

Whisk the wet ingredients:

In another large bowl, whisk together the sugar, eggs, vanilla, and salt (omit the salt if using salted butter). Stir in the drained grated zucchini and then the melted butter.

Mix the batter:

Add the flour mixture, a third at a time, to the sugar-egg-zucchini mixture, stirring after each incorporation. Fold in the nuts and dried cranberries or raisins, if using.

*How do you know how much moisture is "right" for this recipe? Ideally, the batter will be thick but not pasty, pourable but not thin. If it's too thick, mix in enough water, a few tablespoons at a time, until the batter is looser.*

Bake the bread:

Divide the batter equally between the loaf pans. Bake for 50 minutes at 350°F (175°C) or until a tester inserted into the center comes out clean. Cool in pans for 10 minutes. Turn out onto wire racks to cool thoroughly.

# *Chocolate Chip Cookies*



## Ingredients:

- 2 ¼ cups all-purpose flour, unsifted
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsalted butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar, packed – light or dark will do
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups Bittersweet 60% Cacao Baking Chips or mix with half semi-sweet and half 60% or 70% cacao chips
- 1 cup walnuts, chopped (pecans, or raisins can be used also)

## Assembly & Baking:

Preheat the oven to 375 degrees F (190 degrees C).

1. Stir flour, baking soda, and salt together in a bowl.
2. Combine butter and both sugars in a large mixing bowl; beat with an electric mixer at medium speed until creamy and light in color. Beat in eggs, one at a time, until combined. Add vanilla and mix on low speed until incorporated.
3. Gradually blend flour mixture into butter mixture. Stir in chocolate chips and walnuts. Drop by tablespoonfuls onto ungreased cookie sheets.
4. Bake in the preheated oven until cookies are golden brown, 9 to 11 minutes, switching racks halfway through.
5. Remove from the oven and transfer to wire racks to cool.