

# The Miraculous Hanukkah eCookbook



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## Latkes



### **Potato Latkes**

These shredded potato pancakes are the most traditional of the Hanukkah foods. The oil in which they are fried represents the central story of the holiday in which oil enough to light the temple for 1 day miraculously lasted for 8.

Ingredients

1 medium onion  
6 medium potatoes (about 2 lb.), peeled  
2 eggs, beaten  
2 Tbs. matzo meal  
2 Tbs. chopped fresh parsley  
1/2 tsp. salt  
1/4 tsp. ground black pepper  
1/4-1/3 C. vegetable oil  
Applesauce  
Sour Cream  
Directions

Coarsely shred onion into a large bowl. Shred potatoes into bowl with onion, stirring occasionally. The onion will keep the potato from browning. Stir in eggs, matzo meal, parsley, salt and pepper. Heat 2 Tbs. oil in a large heavy skillet over medium heat. Add potato mixture by rounded tablespoonfuls into oil. Fry until crisp and golden; turn and fry remaining side until golden for about 5 minutes on each side. Transfer to platter and keep warm. Repeat until all potato mixture has been used, adding oil as necessary. Serve with applesauce and sour cream.

Yield: 6 servings

**My Recipe Notes:**

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Browse our collection and submit your own favorites!**

## **Sweet Potato Latkes**

Try this twist on the classic Hanukkah favorite for a different taste and happy family.

### Ingredients

6 C. peeled and finely shredded sweet potatoes  
2 C. finely shredded zucchini  
1 C. finely shredded onions  
1/4 C. lemon juice  
1 tsp no-salt herb blend  
1 1/2 C. egg substitute  
1 2/3 C. unbleached flour  
1/4 C. chopped fresh flat-leaf parsley  
6 tsp canola oil, divided

### Directions

In a large bowl, mix the sweet potatoes, zucchini, onions, lemon juice, herb blend, egg, flour and parsley. In a large no-stick frying pan or griddle over medium-high heat, warm 2 tsp. of the oil. Drop a tablespoon of the batter into the pan and spread it with a spatula to form a thin pancake. Add more batter to fill the pan without crowding the latkes. Cook for about 2 minutes per side, or until golden and crispy. Remove from the pan and keep warm. Repeat, adding the remaining 4 tsp. oil as needed, until all the batter has been used.

Yield: 6 servings

### **My Recipe Notes:**

## **Apple Latkes**

A twist on the traditional Hanukkah favorite, these latkes are more like a dessert! Sweet apples and cinnamon topped with syrup or confectioners' sugar. Even if you're not brave enough to swap them for the real thing, they make a great supplement!

### Ingredients

1 egg  
2/3 C. natural plain yogurt  
1 C. all-purpose flour  
1/2 tsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. ground cinnamon  
2 Tbs. superfine sugar  
2 apples, (1 lb.), to make 1 C. grated apples  
Vegetable oil for frying  
Maple syrup or confectioners' sugar and ground cinnamon for serving

### Directions

Beat egg with yogurt and set aside. Combine flour, baking powder, baking soda, cinnamon and sugar in bowl. Peel and core the apples, then grate them; you can use a food processor, but a coarse Microplane or other grater would work easily. Pour egg-yogurt mixture into flour bowl, add grated apples and fold all together.

Pour enough oil to come about 1/4-inch up a skillet and put on stove to heat. Dollop spoonfuls of apple batter into sizzling oil; a rubber spatula -- the one you used to fold the batter together -- will help you scrape the batter off the spoon and press down on the little latkes in the pan. Fry for a minute or two, until latkes are golden brown on underside; you can see from the top as they start firming up underneath. Flip them with two metal spatulas, and fry for another minute on the uncooked side.

Remove to tray lined with paper towels or brown paper, to blot excess oil, and continue cooking until you've used up all the batter. Serve with syrup or confectioners' sugar and ground cinnamon.

Yield: about 20, 2-2 1/2 inch latkes

From: "Feast, Food to Celebrate Life" by Nigella Lawson

### **My Recipe Notes:**

## **Potato Latkes**

A classic potato latke, you can't go wrong with these crispy hot cakes. Serve with applesauce, sour cream and chopped green onions!

### Ingredients

2 C. peeled and shredded potatoes

1 Tbs. grated onion

3 eggs, beaten

2 Tbs.s all-purpose flour

1 1/2 tsp. salt

1/2 C. peanut oil

### Directions

Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible. In a medium bowl stir the potatoes, onion, eggs, flour and salt together. In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other. Let drain on paper towels. Serve hot!

Yield: 6 servings

### **My Recipe Notes:**

## ***Authentic Potato Pancakes***

An authentic European recipe for potato pancakes that is perfect for your Hanukkah celebration.

### Ingredients

10 russet potatoes, peeled and shredded  
1 carrot, peeled and shredded  
1 onion, finely diced  
5 cloves garlic, crushed  
1 Tbs. chopped flat leaf parsley  
1 Tbs. chopped fresh dill  
2 Tbs. fresh lemon juice  
1/4 C. olive oil  
2 Tbs. all-purpose flour  
2 C. dry bread crumbs  
Salt and pepper to taste  
Olive oil for frying, as needed

### Directions

Mix potatoes, carrot, onion, garlic, parsley, and dill in a large bowl. Stir in lemon juice, 1/4 cup of olive oil, flour, bread crumbs, salt, and pepper. Knead just until mixture holds together. Heat the remaining 1/4 cup olive oil in a skillet over medium heat. Working in batches, drop spoonfuls of potato mixture in hot oil. Cook approximately 4 minutes per side, or until golden brown. Serve hot with fresh sour cream, if desired.

Yield: 10 servings

### **My Recipe Notes:**

## ***Grandma's Potato Latkes with Ginger-Apple-Pear Compote***

These fried potato pancakes are traditionally served at Hanukkah time with applesauce. Try this version.

### Ingredients

2 1/2 pounds baking potatoes, peeled  
1 medium onion,  
1/2 C. matzo meal  
3 large eggs, lightly beaten  
1/4 C. finely chopped fresh chives  
1/2 tsp. onion powder, optional  
2 tsp. kosher salt  
1/4 tsp. freshly ground black pepper Vegetable oil for frying

### Directions

Position a rack in the center of the oven and preheat to 200 degrees. Line a baking sheet with paper towels. Using the large holes of a box grater or grating disk of a food processor, alternately grate potatoes and onions into a large bowl. Using your hands, squeeze out as much moisture as you can from the potato mixture. In a small bowl, mix matzo meal, eggs, chives, onion powder if desired, salt and pepper. Stir into potatoes. Add enough oil to a large, deep skillet to come 1/2-inch up the sides. Do not skimp! Heat over medium-high heat until very hot but not smoking. Working in batches without crowding and using about 1/3 C. of the potato mixture for each pancake, carefully add mixture to the oil, spreading it with a spoon to make 3- to 4-inch pancakes. Fry, turning once, until deep golden brown on both sides, about 6 minutes. Use a slotted spatula to transfer to the baking sheet. Serve immediately or keep warm in oven while making the remaining pancakes. Drain off any excess liquid that forms in the bowl as you make subsequent batches. Serve hot with Gingered Apple-Pear Compote.

### Gingered Apple-Pear Compote

### Ingredients

2 Granny Smith apples, peeled, cored, medium diced  
2 Bartlett pears, peeled, cored, medium diced  
1 qt. water with juice of 1/2 lemon  
1/3 C. sugar  
1 3-inch cinnamon stick  
1 Tbs. honey  
2 Tbs. water  
1 tsp. corn syrup, optional  
Seeds of half a medium pomegranate  
2 Tbs. candied ginger, minced  
1 tsp. balsamic vinegar  
Salt to taste

## Directions

Submerge apples and pears in lemon-water to keep them from discoloring. Reserve until needed. In a heavy saucepan, combine the sugar, cinnamon stick, honey, water and corn syrup. Cook over medium heat. Without stirring, allow to boil until the mixture turns a golden caramel color. Drain liquid from apples and pears; carefully add fruit to caramel liquid. Raise heat to high; cook, stirring occasionally until mixture thickens slightly and fruit is tender. During last few minutes of cooking, add pomegranate seeds. Add the candied ginger, balsamic vinegar and a pinch of salt. Stir and remove from the heat. Transfer to a glass or metal bowl to cool. Serve chilled or at room temperature as an accompaniment to Potato Latkes.

## **My Recipe Notes:**

## ***Hanukkah Latkes***

Make lots of these traditional fried potato pancakes because they will go quickly!

### Ingredients

4 russet potatoes, peeled (about 2 pounds total)  
1 large onion, peeled  
3 Tbs. snipped fresh chives  
Coarse (kosher) salt, freshly ground black pepper  
1/4 to 1/2 C. vegetable oil, or more if necessary  
Applesauce and pareve sour cream

### Directions

Coarsely grate potatoes and onion into a large bowl. (Work quickly so the potatoes don't discolor. The potatoes will give off a starchy liquid, but do not drain.) Then add the chives, season to taste with salt and pepper and mix well. Working with two large nonstick skillets, heat 2 to 4 tablespoons of the oil in each skillet over medium heat. Add about 2 tablespoons of the potato mixture for each latke and cook, pressing down with a spatula, until golden brown, 3 to 4 minutes per side. Drain on paper towels. As you continue to cook latkes, add more oil as necessary. Serve hot, with applesauce and pareve sour cream. Makes 30 latkes. Note: If you are not serving them immediately, reheat the latkes in a 400-degree oven for about 7 minutes. Remove and drain on paper towels, then serve immediately.

### **My Recipe Notes:**

## Applesauce



### ***Chunky Apple-Cranberry Sauce***

This sauce is a little on the tart side. If you prefer it sweeter, add more sugar to taste. Serve it as a condiment with roasted turkey or pork.

#### Ingredients

1 medium onion, cut into 1/2-inch-thick wedges  
2/3C. sugar  
1/2C. dry red wine  
1 12 oz. bag fresh cranberries  
1/4 C. apple cider vinegar  
1 Granny Smith apple, peeled, cored, and cut into 1/2-inch dice  
2 tsp. freshly grated ginger  
1/4 tsp. ground mace  
1/4 tsp. curry powder  
Juice and grated zest of 1 orange  
1/3 C. dried currants

#### Directions

In a medium saucepan, combine onion, sugar, and wine. Place over medium-high heat; bring to a boil. Reduce heat to medium, and simmer, covered, 4 minutes. Add all remaining ingredients except currants; cook until cranberries have popped, about 8 minutes. Remove from heat, and stir in currants. Serve at room temperature.

Yield: 8-10 servings

#### **My Recipe Notes:**

## **Granny Smith Applesauce**

Make a tarter applesauce with this easy to follow recipe.

### Ingredients

8 large Granny Smith apples, peeled, cored and cut into thick slices

1/2 C. water

2 lemon slices

1/2 C. sugar

1/8 tsp. nutmeg

1/4 tsp. cinnamon

### Directions

Combine apples, water and lemon slices in a large saucepan. Simmer, uncovered for 10 minutes or until apples are part sauce and with some chunks of apple left. Watch closely and stir often to prevent burning.

Applesauce should be thick; add more water if necessary. Leave sauce chunky or put apples and lemons through a food mill or coarse sieve. Stir in sugar to desired sweetness. Add cinnamon and nutmeg. Serve warm or chilled. Cover and refrigerate leftovers for up to one week.

### **My Recipe Notes:**

### ***Mrs. Perry's Crockpot Applesauce***

Make your own fresh applesauce, and let the wonderful smell fill your home.

#### **Ingredients**

10 large cooking apples (peeled, cored, and sliced)

1/2 C. water

1 tsp. cinnamon

1/4 to 1 C. sugar

#### **Directions**

Put all ingredients into crock-pot. Cover and cook on low 8 to 10 hours. (High: 3 to 4 hours).

#### **My Recipe Notes:**

## ***Simple Quick Batch Applesauce***

Simple n' easy doesn't have to mean bland--this applesauce is delicious!

### Ingredients

4 apples, peeled, cored, chopped into chunks

1/2 C. pineapple juice

1/4 tsp. cinnamon

1 tbs. brown sugar

### Directions

Place the apples in a food processor or blender and process for 1 minute. If you don't have either of these appliances, then just chop the apples by hand, very small. Place the apples, pineapple juice, brown sugar, and cinnamon in a saucepan and stir to combine the ingredients. Cook on medium low for 20-30 minutes, stirring occasionally. Remove from the heat and let the sauce cool for 15 minutes. Store the sauce in a Tupperware bowl or a jar in the refrigerator.

### **My Recipe Notes:**

## ***Strawberry Applesauce***

This recipe was given to me several years ago by my sister. It is great as a side dish for just about any type of meal.

### **Ingredients**

1 (3oz.) box strawberry Jell-O

1 can applesauce

1C. boiling water

### **Directions**

Mix Jell-O and boiling water, stir to dissolve. Add applesauce and stir. Chill, but do not allow to set. You can double or triple this recipe with ease.

### **My Recipe Notes:**

## Sufganiyot and Other Desserts



### ***Sufganiyot***

These Hanukkah favorites are jelly doughnuts served to commemorate the oil that last for eight days and nights in the temple.

#### Ingredients

2 pkg. active dry yeast  
3 eggs, separated  
1 tsp. salt  
1/2 C. milk or liquid non-dairy creamer  
1/2 C. melted butter or margarine  
1 C. granulated sugar  
3 3/4 C. all-purpose flour  
1/3 C. jelly  
1 1/2 Tbs. grated lemon rind (optional)  
1 1/2 Tbs. cinnamon (optional)  
Vegetable oil for frying  
Confectioners' sugar

#### Directions

In a large bowl, dissolve the yeast in warm water and stir in 1/3 cup of granulated sugar and a tsp. of salt. Blend in the milk, butter and egg yolks and two cups of flour. Add lemon rind or cinnamon if you like. Beat in the rest of the flour until it forms a soft, smooth dough. Cover the bowl with a dish towel and let it rise for about an hour and a half or until it has doubled in size. Punch the dough down and knead it about 12 times until it is smooth and elastic. Roll out the dough with a flowered rolling pin until it is about 1/4" thick. Use a biscuit cutter or drinking glass to cut the dough into circles about 2 1/2 or 3 inches in diameter.

Drop about one tsp. of jelly into the center of each of half of the circles. Brush the edges of the dough circles with egg white, then lay another dough circle on top. Pinch the edges together to seal them. Place the filled circles on a lightly flowered cookie sheet and cover with a dish towel. Leave it for about an hour to rise, or until the circles have doubled in size. Heat about two inches deep of vegetable oil over medium heat until it reaches 370° F. Carefully lift a few of the

uncooked doughnuts with a spatula and drop them gently, top side down, into the hot oil. Let them fry for 3 or 5 minutes until uniformly golden brown. Turn them as necessary to cook evenly.

Remove and drain on paper towels. With a slotted spoon, remove the doughnuts from the oil and place them on paper towels to dry. Repeat steps 5 and 6 as necessary until all doughnuts are done. Watch that the oil temperature doesn't drop below 350 degrees. Dust the sufganiyot with confectioners sugar and serve.

Yield: 14-16 doughnuts

**My Recipe Notes:**

## ***Chocolate Buchtein (Baked Filled Doughnuts)***

Wolfgang Puck

The recipe is so easy, requiring just a few minutes of mixing before you leave the simple yeast-leavened dough alone to rise; then another few minutes of rolling out and filling the doughnuts. It's also versatile, since you can substitute other fillings for the chocolate, including spoonfuls of orange marmalade or other sweet, thick preserves. Prepare the dough and assemble the doughnuts in the afternoon before one of Hanukkah's weekend nights-or any time during the coming holidays, regardless of your faith-and then pop them in the oven to bake before you sit down to dinner. Just over half an hour later, they'll be ready to take out and serve, still warm, as a rich and memorable taste of the festive season.

### Ingredients

#### DOUGH

1 package active dried yeast  
1/2 C. lukewarm water  
2 Tbs. honey  
2 Tbs. sugar  
1 1/2 C. all-purpose flour, plus more for dusting  
1/2 tsp. salt  
1 egg  
2 oz. unsalted butter, at room temperature

#### EGG WASH

1 egg  
1 egg yolk

#### FILLING AND SERVING

6 oz. bittersweet chocolate bar, cut into 24 equal pieces  
Confectioner's sugar

#### Directions

First, make the dough: In the bowl of a stand mixer fitted with the whisk attachment, or in a mixing bowl using a handheld electric mixer, beat together the yeast, water, honey and sugar. Leave at warm room temperature until the yeast begins to foam, about 10 minutes. Add the flour and salt and, using a sturdy spoon, stir it in by hand until a wet dough forms. With the mixer, beat the mixture at medium-high speed until the dough is smooth and elastic, about 8 minutes. Add the egg and continue to mix for 1 minute. Add the butter and mix for 1 minute more. Set the bowl aside at warm room temperature and leave the dough to rest and rise for 30 minutes.

Then, punch down the dough down with your hand, cover the bowl with plastic wrap, and refrigerate for 2 hours. Lightly dust a work surface with flour. Turn out the dough onto the work surface and, with a lightly floured rolling pin, roll the dough out to a square 1/2-inch thick. With

a pastry cutter or a large, sharp knife, cut the dough into 24 equal squares. Place a piece of chocolate in the center of each square of dough. Fold the square's edges up and pinch them together to seal in the chocolate and form a rough ball shape.

Transfer the balls to a greased a 9-inch round cake pan. Cover with plastic wrap and leave at warm room temperature until the dough has doubled in size, 45 to 55 minutes. Position a rack in the center of the oven and preheat the oven to 400 degrees. Meanwhile, prepare the egg wash: In a small bowl, whisk together the egg and yolk. Brush the surface of the dough with the egg wash. Bake for 12 minutes. Then, reduce the temperature to 350 degrees, rotate the pan 180 degrees, and continue baking until deep golden brown, 20 to 25 minutes more.

Turn out the buchteln onto a wire rack, place another rack on top of them, and carefully invert together so they are right side up. Serve them warm, carefully breaking them apart into individual servings and dusting them with confectioner's sugar. You can also serve them with vanilla ice cream or with chocolate sauce.

Yield: 6-12 servings

(Chef Wolfgang Puck's new TV series, "Wolfgang Puck's Cooking Class," airs Sundays and Wednesdays on the Food Network. Write Wolfgang Puck in care of Tribune Media Services Inc., 2225 Kenmore Ave., Suite 114, Buffalo, NY. 14207.)

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### **My Recipe Notes:**

## ***Hanukkah Candlelight Cookie Bars***

A bit of molasses add a unique flavor to this holiday cookie.

### **Ingredients**

2 C. all-purpose flour; sifted  
2 tsp. baking powder  
1/2 tsp. salt  
3/4 C. margarine  
1 1/3 C. sugar  
1 egg  
1 tsp. vanilla  
2 Tbs. molasses  
2 or 3 ripe bananas, mashed  
1/2 C. chopped nuts  
6 oz. (1 C.) chocolate chips

### **Directions**

Preheat oven to 350 degrees. Grease a 9x13 pan. Sift dry ingredients and set aside. Cream margarine and sugar. Beat in egg, vanilla and molasses. Mash bananas and add alternately with the sifted dry ingredients. Beat well, scraping side of bowl with spatula. Fold in nuts and chocolate chips. Spread batter in prepared pan and bake for 45 minutes, or until done. Cool on a rack for about 10 minutes. Cut into bars.

### **My Recipe Notes:**

## ***Hanukkah Ginger Torte***

This is a great recipe no matter what time of year, but it is especially festive for the festival of lights.

### Ingredients

3 C. finely chopped almonds  
1 1/2 C. sugar, divided  
1/2 C. flour  
1/2 tsp. ground ginger  
1/2 tsp. salt  
10 eggs, separated  
1/2 C. fresh orange juice  
Grated zest of 1 large orange  
2 Tbs. finely chopped candied ginger  
Powdered sugar for garnish

### Directions

Preheat oven to 350 degrees. Oil or spray a 10-inch tube pan. Combine nuts with 1/2 C. of the sugar, flour, ground ginger and salt. Beat egg yolks and 1/2 C. of the remaining sugar until thick and pale, about eight minutes. Stir in the orange juice, zest and candied ginger. Fold nut mixture into yolk mixture with a spatula. In a large bowl beat egg whites until soft peaks form. Gradually beat in remaining 1/2 C. of sugar. Fold whites into yolk batter and pour into prepared pan. Bake until a toothpick inserted in the center comes out clean, about 45 minutes. Let cool in pan, then invert onto serving plate. Dust with powdered sugar.

### **My Recipe Notes:**

## **Sugar Cookies**

This basic recipe is essential to have on hand with little kids. Decorating sugar cookies is the perfect solution to birthday parties, rainy days and much more!

### Ingredients

1 C. margarine  
1 C. vegetable oil  
1 C. confectioners' sugar  
1 tsp. vanilla extract  
2 eggs  
4 1/2 C. all purpose flour  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. cream of tartar

### Directions

Cream together butter, oil, sugars and vanilla. Add eggs; beat until fluffy. Sift flour, salt, soda and cream of tartar together and add to creamed mixture. Beat until smooth. Make into balls and roll in plain or colored sugar. Place on un-greased cookie sheet and press with a glass dipped in sugar. Bake at 350 degrees for 12 minutes.

Yield: 100 cookies

Note: These cookies freeze well after baking.

### **My Recipe Notes:**