

A COMPILATION OF RECIPES
FROM KAYITZ 2017-2019'S
CHUG BISHUL

לחגוג

bishul ba'bayit

RAMAH CLASSIC RECIPES
TO FILL YOUR TIME AND
YOUR TUMMIES

TODAH RABBAH to Marci Spitzer, Amira
Tashman & Nirit Zohar for contributing
your recipes



Marci's Camp Ramah Challah

2 pkg (2 Tbsp) active dry yeast	3 eggs for the dough
1 Tbsp honey	1 tsp salt
½ cup Warm water (100 degrees)	8 or so cups of flour
½ cup Oil	1 egg plus 1 Tbsp water for the glaze
¾ cup Sugar	* chocolate chips, raisins, cinnamon sugar
1 ½ cup Lukewarm Water	* sesame/poppy seeds

In a small bowl, combine yeast with honey and ½ cup warm water. Set aside for 7 to 10 minutes, or until yeast grows and is foamy.

Mix together oil and sugar in large mixing bowl. Add water and stir. Add eggs one at a time (after testing for kashrut and lightly beating). Add dissolved yeast mixture and stir. Add salt and first cup of flour. Mix well with wooden spoon. Continue adding flour one cup at a time, mixing well until the dough leaves the sides of the bowl. Too much flour will make your bread heavy and dry so be sure to mix all flour in well before adding more. Dough should be smooth and shiny. Remove from the bowl and knead by hand on floured surface for 10 to 12 minutes. If dough is sticky, then flour your hands.

Oil or spray a large bowl and place the ball of dough inside. Turn to coat with oil.

Cover with a lightly dampened towel. Then, place in a warm draft-free place until double in bulk, about 1 to 1 ½ hours depending on the weather/air temperature. In class, we covered the dough and left it over night in refrigerator simply due to the lack of time to prepare the *challah* in one day.



Punch down the dough and knead until smooth and shiny again. Add raisins or chocolate chips if you desire. Divide the dough into 9 equal pieces. Now is the time to break off a small piece of dough, the mitzvah of separating the *challah*. Roll dough into a long rope until the pieces are about 1 inch thick. Braid 3 strands, pinching the ends together well and tucking under to seal.

Brush with egg/water glaze. Sprinkle with seeds, if desired. Place on oiled or sprayed cookie sheets. You can let loaf rise again until double in bulk or bake it at this point.

Bake at 350 degrees for 25-35 minutes until golden brown. Makes 3 beautiful loaves.

Tested over the years, this recipe will not let you down!

Street Corn Salad

Salad ingredients may include some or all:

- 3 cup fresh corn kernels
- 1 cup thinly sliced radishes
- 1 cup black beans
- 1 red bell pepper seeded and chopped
- ½ cup chopped red onion
- 1 cup cherry tomatoes, halved

Dressing: Combine ingredients, whisking in olive oil last.

½ cup chopped fresh cilantro

3 Tbsp lime juice

1 tsp salt

½ tsp pepper

2 Tbsp olive oil

Optional dressing ingredients: ½ tsp cumin and or paprika;
½ cup nonfat plain yogurt



Optional: ½ cup crumbled Cojita or Feta cheese, sprinkled on top of salad

Fresh Cucumber Salad

4 cucumbers, thinly sliced

½ small white onion, thinly sliced

¼ c white vinegar

¼ c water

2 T sugar

pinch of S&P

1T chopped fresh dill or 1 t dried dill



Toss together the cucumbers and onion in a large bowl. Combine the vinegar, water and sugar in a saucepan over medium-high heat. Bring to a boil, and pour over the cucumber and onions. Stir in salt, pepper and dill. Cover and refrigerate until cold. This can also be eaten at room temperature, but be sure to allow the cucumbers to marinate for at least 1 hour.

Banana Bread Cobbler

*easily becomes a vegan treat with vegan margarine and soy/almond milk

Cobbler

1 cup all-purpose flour
2/3 cup sugar
1 ¼ teaspoons baking powder
½ teaspoon salt
1 cup milk or soy, almond or rice milk
½ cup margarine, melted
3 ripe bananas, sliced

Streusel Topping

1 cup rolled oats
¾ cup brown sugar
½ cup all-purpose flour
½ cup margarine

Preheat oven to 375 degrees. Lightly grease an 8 inch square pan or round cake pan.

To make the cobbler: In a large bowl, whisk flour, sugar, baking powder, and salt until combined. Stir in milk and melted margarine until just combined. Do not over mix.

To make the streusel topping: In a medium bowl, mix oats, sugar, flour and margarine until crumbly.

Pour the cobbler batter into the prepared pan and arrange sliced bananas on top. Cover the bananas with the streusel topping and bake until golden brown, about 40 minutes, or until a toothpick inserted in the center comes out clean. Serve warm or at room temp.



Hamantaschen

½ cup margarine, room temperature

2/3 cup sugar

1 egg

1/3 cup orange juice

1 tsp vanilla

*Fillings

¼ tsp salt

2 ½ cup flour, plus

rind of ½ a lemon

1 beaten egg to brush on top

1 ½ tsp baking powder

Cream margarine and sugar in medium bowl. Add egg and blend. Mix in juice and vanilla. Add baking powder and salt to first cup of flour. Add to bowl and mix. Then add flour ½ cup at a time, until well blended. Shape into a ball, wrap in plastic and refrigerate until firm enough to roll out.

Divide dough into four equal parts for easy handling. Flatten with palm of hand or place between 2 pieces of wax paper and roll out ¼" thick. Cut circles with scalloped or plain cookie cutter or standard drinking cups. Place one large teaspoon of filling in center. Fold edges toward center to form triangle, leaving a bit of the filling visible.

Pinch edges well. Place on foil or parchment lined, sprayed cookie sheet, about 2" apart. Brush with beaten egg.

Bake at 350 degrees for 15 minutes or until golden brown. Makes 25.

*Suggestions for fillings include: chopped apricots or dates mixed with lemon juice and 3T sugar, jams, applesauce mixed with cinnamon and nuts, peanut butter, chocolate chips or even a chocolate kiss.



Yeminite Malawach

7 cup flour
2 tsp salt
2 tsp sugar
1 tsp baking powder
1 ½ cup warm water
1 stick (4 oz) margarine or butter



Mix all ingredients EXCEPT water. Make a well in the center and slowly add the water, stirring with your hands or a wooden spoon until smooth. Make 8+ balls and roll each into thin layer. Spread butter into thin layer and fold over, then butter again and fold over again. Fold dough into a long strip and roll into a coil . Flatten one last time. EITHER Fry in a covered pan until brown, flip over and fry the other side. OR Bake in 375 degree oven for 10-12 minutes.

SHAKSHUKA

1 tbsp olive oil
1/2 medium brown or white onion, peeled and diced
1 clove garlic, minced
1 medium green or red bell pepper, chopped
4 c diced tomatoes, or 2-14 oz. cans diced tomatoes
1 tsp each of chili powder (mild), cumin, paprika
Pinch of cayenne pepper (or more to taste-- spicy!)
Salt and pepper to taste
5-6 eggs
1/2 tbsp fresh chopped parsley (optional, for garnish)



Heat a deep, large skillet or sauté pan on medium & slowly warm olive oil in the pan.
Add chopped onion, sauté for a few minutes until the onion begins to soften.
Add garlic and continue to sauté til mixture is fragrant.
Add the bell pepper, sauté for 5-7 minutes over medium until softened.
Add tomatoes and stir till blended.
Add spices and allow mixture to simmer over medium heat for 5-7 minutes.
At this point, you can taste the mixture and spice it according to your preferences.

Crack the eggs, one at a time, over the tomato mixture, making sure to space them evenly over the sauce. I usually place 4-5 eggs around the outer edge and 1 in the center. Cover the pan. The eggs will cook "over easy" on top of the tomato sauce. Allow mixture to simmer until the eggs are cooked.

Vegetable Tempura

Wash and dry desired vegetables. We used sweet potato, broccoli, onions, zucchini, peppers and pea pods. Cut into medium sized pieces.

Ingredients:

1 cup flour

2 Tbsp corn starch

½ tsp salt

1 cup ice water

1 egg yolk

2 egg whites, stiffly beaten



Stir together flour, cornstarch and salt.

Make a well in the center.

Combine ice water and egg yolk, beating with a fork until frothy.

Add all at once to dry ingredients.

Slowly stir until moistened.

DO NOT OVER STIR.

Fold in beaten egg whites. Use batter immediately.

Heat oil in frying pan.

Dip vegetables into batter, swirling to coat.

Fry a few pieces at a time until golden brown. Drain on paper towels.

Egg Fried Rice

2 c long grain rice
3 garlic cloves, smashed
2 T Olive Oil/or Sesame Oil
1 T soy sauce
1 T rice vinegar

1-2 c chopped vegetables of your choice including carrots, peppers, cabbage, green onions, celery, mushrooms, pea pods, bean sprouts, etc.

2 eggs, scrambled and set aside to cook later

Cook rice according to directions on package.

Heat a wok or frying pan with oil, and add chopped garlic & saute.

Add chopped veggies and fry for 1-3 minutes.

Add rice and combine well with vegetables.

Season with soy sauce and vinegar.

Push to one side of the pan.

Pour the beaten **egg** mixture into the other side and leave for a few seconds so it begins to set.

Then mix all ingredients together before serving.



OLD FASHIONED SOFT PRETZELS

1 pkg. or 1 Tbsp dry yeast
2 tsp honey or 1 T sugar
1½ cup warm water (about 110 degrees)
2 tsp salt
4 cup flour, more or less
1 egg, beaten with 1 Tbsp water

Preheat oven to 425 degrees.

In a pyrex glass cup, dissolve yeast and honey in water to test yeast.

In a separate bowl, combine salt with flour.

Add yeast mixture.

Mix well, and knead dough 5 to 10 minutes until smooth.

If time allows, put the dough into a greased bowl and turn it greased side up.

Cover and let rise in warm place until doubled, about 1 hour.

Punch down the dough and cut into 4 to 6 parts.

Roll each piece into 8-10 inch long "snakes".

Twist it into pretzel shapes.

Place on greased, parchment or foil-lined baking sheets.

Brush with beaten egg or spray with cooking spray, and sprinkle with salt or cinnamon sugar.

Bake until golden, about 12 minutes.



CHOCOLATE CHIP COOKIE BRITTLE

1 c. margarine (2 sticks) 2 cup flour, or a bit more
1½ tsp vanilla 1 cup nuts, optional
1 tsp salt
1 cup sugar, or a bit more



Melt margarine in medium bowl and add vanilla and salt.

Beat in sugar, then add flour slowly.

Add chocolate chips.

Dough will seem a bit dry compared to regular cookie batter.

Push from the middle out, onto foil or parchment lined cookie sheet, covering entire area.

Sprinkle nuts on top if desired.

Bake at 375 degrees for 20 minutes.

Cool and break into pieces.

Optional: Drizzle chocolate over the cooled brittle

Edible Cookie Dough

The two reasons cookie dough is not usually considered edible pre-baking are because raw flour should be baked to kill the potential E.coli bacteria and raw eggs may be contaminated with salmonella bacteria. We take care of both issues with this recipe:

½ cup = 1 stick unsalted butter or margarine

½ cup sugar

¼ cup light brown sugar

¼ tsp salt

2 Tbsp milk

1 tsp vanilla

1 cup flour, spread on cookie sheet and pre-baked for 10 minutes at 350 degrees



Start by mixing the butter, both sugars, salt, milk and vanilla with an electric mixer. Add the baked flour, even if warm. Mix until well combined.

* Add ½ c chocolate chips to dough and/or

* Add 6-8 mashed cookies of your choice such as Oreo's, Vanilla Wafers, graham crackers
Using a small ice cream scoop or tablespoon, divide dough into small balls. Chill in refrigerator for 30 or so minutes.

In class, we made 2 kinds of "batter" and made ice cream sized balls to be served with a flat bottom ice cream cone, topped with chocolate sauce and sprinkles.

CRISPY CRACKLES

This simple recipe is easy to make on hot days when you do not want to turn on the oven. You may add ½ c. peanut butter, or use butterscotch chips instead of chocolate.

1/4 cup. margarine
2 Tbsp light corn syrup
1 cup chocolate chips
3 cup corn flakes

In a saucepan, combine margarine, corn syrup and chocolate on low heat.

Carefully FOLD in corn flakes with spatula until coated.

Fill about 16-20 lined cupcake papers.

Refrigerate or freeze until set.



APPLE PIE DIP AND CHIPS

Dip

3 apples, peeled, cored and diced
1 tsp fresh lemon juice
1 Tbsp brown sugar
2 tsp apricot preserves

Combine all ingredients in medium bowl.

Cover and refrigerate until chilled and the chips are ready.

Sweet Chips

5 flour tortillas
2 Tbsp. butter, melted
½ tsp cinnamon
2 Tbsp sugar

Brush the tortillas with butter, then cut each into 6 wedges. Arrange on a baking sheet covered with parchment paper. Sprinkle with cinnamon sugar combo. Bake at 350 for about 10 minutes. Cool before serving.



Churro Waffles for 15!

INGREDIENTS

6 large eggs
6 cups all-purpose flour
5 ½ cups milk
1 ½ cup vegetable oil
3 Tbsp sugar
¼ cup baking powder
1 tsp salt
1 Tbsp vanilla extract



OPTIONAL TOPPING:

1 stick butter, melted
3 cups sugar + 2 T ground cinnamon
Butter/Margarine/Chocolate Chips and maple syrup for serving (optional)

PREPARATION

Make the topping: Melt butter in microwave. Whisk sugar and cinnamon in a small bowl. Set aside both.

Make the waffles: Preheat a waffle iron to the medium heat setting.

Mix the eggs with hand mixer or whisk until fluffy.

Add flour, milk, oil, sugar, BP, salt and vanilla in a large bowl.

In a separate bowl, whisk the flour, baking powder, salt, and vanilla, mixing JUST UNTIL COMBINED.

Do not overmix; it's okay if there are some small clumps of flour.

Cook the waffles according to the waffle iron directions.

Topping: Brush the cooked waffles with melted butter and then dip in the cinnamon-sugar topping mixture. Serve with chocolate chips, extra butter, maple syrup and powdered sugar if desired.

Rhubarb Pie

Baking Temperature: 450 F then 350 F

Baking Time: 55 minutes

Ingredients:

4 cups cut rhubarb

6 tablespoons flour

1 1/3 cups sugar

2 tablespoons cold butter (cubed)

1 egg (beaten)

2 tablespoons sugar for coating

Traditional pie dough

Directions:

- 1. Combine sugar and flour**
- 2. Divide the dough into two disks**
- 3. Roll out the dough (both should be slightly bigger than the pie pan).
Place one of the dough rounds in the pie pan**
- 4. Sprinkle the dough shell with a quarter of the sugar flour mixture**
- 5. Add the cut rhubarb and top with the remaining sugar and flour mixture**
- 6. Dot the top with the cubed butter**
- 7. Place the additional dough on top and pinch to close**
- 8. Cut four slits on the top of the pie to allow for venting**
- 9. Brush the top with the beaten egg and sprinkle the remaining sugar on top**

Tips:

- Place the pie on a baking sheet to avoid spilling and a smoky oven**

Lemony Lemon Bars

Baking Temperature: 350 F

Baking Time: 45 minutes

Shortbread Base Ingredients:

½ cup confectioner's sugar

2 cups flour

Pinch of salt

1 cup room temp butter (sliced)

1 tablespoon vanilla

Filling Ingredients:

4 eggs

2 cups sugar

6 tablespoons flour

8 tablespoons fresh lemon juice

Grated rind from one lemon

Directions:

- 1. To make the base, use a food processor to blend the confectioner's sugar, flour and salt**
- 2. Pulse in the butter until crumbly**
- 3. Press in any smaller lined baking sheet or baking dish. (9 x 13 is ideal) and bake for 20-25 minutes**
- 4. To make the filling, beat the eggs, sugar, flour and lemon juice until combined and stir in the lemon rind**
- 5. Pour the filling over the hot crust and return it to the oven to bake for an additional 25 minutes**
- 6. Once completely cool, sprinkle with desired amount of confectioner's sugar and cut to desired size and shape**

Tips:

- Depending on the lemon acidity, you may want to add more lemon juice and/or lemon rind.**
- Margarine can be substituted for butter**

Mint Chocolate Cookies

Baking Temperature: 350 F

Baking Time: 8 - 9 minutes

Ingredients:

¾ cup butter	¾ cups flour
1 ½ cups brown sugar	½ teaspoon salt
2 tablespoons water	¼ teaspoon baking soda
12 ounces chocolate chips	24 Andes mints
2 eggs	

Directions:

- 1. In a medium saucepan, melt together the butter, brown sugar and water, stirring occasionally**
- 2. Add the chocolate chips until melted and let the mixture cool for at least 10 minutes**
- 3. Once cool, add the eggs and mix well**
- 4. Add the flour, salt and baking soda and combine to form a dough**
- 5. Chill for at least 1 hour**
- 6. Roll the dough into 1" balls and place on a lightly greased baking sheet, making sure to leave ample space in between**
- 7. Bake for 8 – 9 minutes**
- 8. While the cookies are baking, prepare the chocolates by unwrapping each piece. You will need to use the mints as soon as the cookies are out of the oven**
- 9. Remove the cookies from the oven and immediately top each cookie with a complete Andes and use the back of a spoon to swirl the melted chocolate**

Tips:

- This recipe can be made with margarine as a butter substitute and you can replace the Andes with a non dairy mint option**
- Any mint chocolate candy will work well**

Ginger Crinkles

Baking Temperature: 350 F

Baking Time: 10 - 12 minutes

Ingredients:

2 ¼ cups flour	½ cup shortening at room temp
1 teaspoons baking soda	¼ cup unsalted butter, softened
1 teaspoon ground cinnamon	1 cup dark brown sugar, packed
¾ teaspoon ground ginger	1 large egg
½ teaspoon ground allspice	½ cup molasses (standard)
½ teaspoon ground cloves	½ cup sanding sugar or granulated sugar for cookie tops
½ teaspoon salt	

Directions:

- 1. In a medium bowl whisk together the flour, baking soda, ground spices and salt to combine and set aside**
- 2. Beat together shortening, butter and brown sugar for 3 minutes (stand mixture) or 6 minutes (by hand)**
- 3. Add egg and molasses and beat well**
- 4. Reduce speed and slowly add the flour mixture until combined**
- 5. Using wet hands, form 1" balls and dip one side into the sanding sugar and place them on a lined baking sheet, sugared side up, 2 inches apart**
- 6. Bake cookies, in the upper and lower oven racks, switching them half way through baking**
- 7. Transfer to a wire rack and cool completely**

Tips:

- This recipe can be tweaked for the spice enthusiasts and those less in love with robust spice flavors**
- Margarine can be substituted to make it non dairy**
- Cookies can be stored in an airtight container for up to 2 weeks. Best to line parchment paper in between the cookies so the moisture doesn't cause them to stick**

Ginger Biscotti

Baking Temperature: 350 F

Baking Time: 43 minutes

Ingredients:

2 cups plus 2 tablespoons flour	½ cup dark brown sugar
2 teaspoons baking powder	½ cup sugar
2 teaspoons ground cinnamon	7 tablespoons unsalted butter
2 teaspoons ground ginger	melted and cooled
1/8 teaspoon ground cloves	2 large eggs
Few grinds of black pepper	2 teaspoons vanilla
½ teaspoon course sea salt	1 egg white (beaten until foamy)

Optional:

- **1 1/3 cups of toasted nuts or chocolate chunks**
- **Cinnamon sugar topping: 1/3 cup sugar and 1 tablespoon cinnamon**

Directions:

- 1. In a large bowl add flour, baking powder, spices, pepper and salt and mix to combine**
- 2. In a medium bowl whisk the sugars, butter, 2 large eggs and vanilla and add this mixture to the flour mixture and stir to combine. (It will seem soft and sticky. It's ok)**
- 3. Add the nuts and/or chocolate if using**
- 4. Divide the dough in half and form long logs about 2.5" wide and place on a large baking sheet. Repeat with the rest of the dough**
- 5. Brush the egg white on top and sides of each log**
- 6. Bake the logs until golden brown, about 25 minutes. Transfer to a wire rack and let cool until lukewarm**
- 7. Using a serrated knife, saw the logs into 1/2 inch slices**
- 8. If using the cinnamon sugar topping, dip both sides of each slice in the mixture. Either way, place the slices, cut side down back on the baking sheet and bake for another 10 – 12 minutes**
- 9. Turn each biscotti over and bake for a final 6 – 8 minutes until lightly bronzed all over. Cool on wire rack**

Tips:

- **Margarine can be substituted to make it non dairy**

Chia, Quinoa and Banana Bars

Baking Temperature: 350 F

Baking Time: 25 minutes

Ingredients:

1 cup rolled oats	¼ cup roughly chopped almonds
½ cup uncooked pre-rinsed quinoa	1/3 cup dried fruit
2 tablespoons chia seeds	¼ cup creamy almond butter
¼ teaspoon salt	2 tablespoons honey or pure maple syrup
2 ripe bananas, mashed	
½ teaspoon vanilla	

Directions:

- 1. In a large bowl combine oats, quinoa, chia seeds and salt.**
- 2. Stir in mashed bananas and vanilla**
- 3. Fold in the almonds and dried fruit**
- 4. In a small saucepan over low heat, heat the almond butter and honey (or maple syrup) and stir until the almond butter has melted**
- 5. Fold the warm mixture into the granola mix and combine well**
- 6. Pour the mixture into a 8 x 8 lined baking sheet and press down firmly**
- 7. Bake for 25 minutes and cool completely before cutting**

Tips:

- Substitute raisins or cranberries for the dried fruit**
- Add cinnamon if desired**
- Bars keep best, tightly wrapped in the fridge or freezer**

Banana Everything Cookies

Baking Temperature: 350 F

Baking Time: 10 - 12 minutes

Ingredients:

1 very ripe banana	¼ teaspoon salt
1/3 cup canola oil	¼ teaspoon ground cinnamon
2/3 cup sugar	2 cups rolled oats
1 teaspoon vanilla	½ cup chopped walnuts
¾ cup plus 2 tablespoons flour	½ cup chocolate chips
½ teaspoon baking soda	

Directions:

- 1. In a large bowl mash, the banana, and then add the oil, vanilla and sugar and mix well**
- 2. Add the flour, baking soda, salt and cinnamon and mix until moistened**
- 3. Add the oatmeal, walnuts and chocolate chips**
- 4. With wet hands, roll the dough into balls**
- 5. Bake until lightly browned. 10 – 12 minutes**
- 6. Transfer to a wire rack to cool**

Tips:

- Pecans can be substituted for walnuts and nuts can be completely omitted, but add a bit more oats and chocolate chips to compensate**

“Peanut” Blossoms ; Sun butter

Baking Temperature: 375 F

Baking Time: 10 - 12 minutes

Ingredients:

1 $\frac{3}{4}$ cup flour	$\frac{1}{2}$ cup peanut butter
$\frac{1}{2}$ cup sugar	2 tablespoons milk
$\frac{1}{2}$ cup brown sugar, packed	1 teaspoon vanilla
1 teaspoon baking soda	1 egg
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ cup sanding sugar for coating
$\frac{1}{2}$ cup butter	

Directions:

- 1. In a large bowl mix all the ingredients**
- 2. Shape the dough into balls**
- 3. Roll each ball in sanding sugar or granulated sugar**
- 4. Place 2 inches apart on ungreased baking sheet**
- 5. Bake for 10 – 12 minutes**
- 6. While baking, unwrap a Hershey kiss for each cookie formed (and some for good luck!)**
- 7. Once out of the oven top each cookie with a Hershey kiss and allow to cool**

Tips:

- Margarine can be substituted to make it non dairy**

Chocolate Krispy

Baking Temperature: No bake!

Ingredients:

2 tablespoons unsalted butter

1 10 oz bag marshmallows

6 cups rice cereal

12 ounces chocolate

Directions:

- 1. In a large saucepan, over medium-low heat, melt the butter and marshmallows until smooth (around 6 - 8 minutes)**
- 2. Add the cereal and stir until coated**
- 3. Press into a 9 x 13 baking dish**
- 4. Roughly chop the chocolate and place it over a heated steam bath to melt**
- 5. Spread the chocolate evenly over the rice mixture**
- 6. Refrigerate for 45 minutes and cut into squares**

Tips:

- This recipe can be made with margarine as a butter substitute**
- Any chocolate will work well**
- Try adding food coloring to the marshmallows mix for a festive addition**

Cranberry Bars

Baking Temperature: 400 F

Baking Time: 20 minutes

Base Ingredients:

$\frac{3}{4}$ cup brown sugar, packed

$\frac{1}{2}$ cup margarine, softened

1 $\frac{1}{2}$ cup old fashioned oats

1 cup flour

$\frac{1}{4}$ teaspoon salt

Filling Ingredients:

$\frac{1}{2}$ cup sugar

$\frac{1}{4}$ cup orange juice, fresh

$\frac{1}{4}$ cup water

2 cups cranberries, fresh

1 tablespoon grated orange rind

$\frac{1}{2}$ teaspoon ground cinnamon

Directions:

- 1. In a large saucepan, mix the sugar, orange juice and water until boiling**
- 2. Stir in the cranberries, grated orange rind and cinnamon, stirring occasionally, until thickened (about 10 minutes) then let cool**
- 3. In a medium bowl, mix the brown sugar and margarine.**
- 4. Stir in the oats, flour and salt and combine until crumbly**
- 5. Press half of the dough mixture into a 9 x 13 ungreased pan**
- 6. Spread the filling over the surface and top with the remaining crumbly mixture**
- 7. Bake for 20 minutes or until golden brown**
- 8. Cut into desired shapes while warm**

Tips:

- Fresh orange juice is always best!**
- Fresh cranberries can be hard to find year round so frozen can be used in a pinch. Let frozen cranberries come to room temp and only use the actual fruit, not the residual juice resulting from thawing**
- For a thicker bar, double up the base recipe, but bake it in a 9 x 13**

Chocolate Cookies

Baking Temperature: 300 F

Baking Time: 18 minutes

Ingredients:

6 ounces bittersweet chocolate	2 eggs, room temp
2 tablespoons butter	2/3 cup sugar
1 cup flour	2 tablespoons water
2 tablespoons unsweetened cocoa	1 teaspoon vanilla
1 teaspoon baking powder	¼ teaspoon salt

Fixings:

This recipe is a great as is, but is also a good base for any additions. Try mint chocolates, chocolate chips both white and dark, nuts or M&Ms. Add 1 cup per batch.

Directions:

- 1. In a large bowl mix the flour, cocoa, baking powder and salt**
- 2. Beat the eggs and sugar until combined and then add the water and vanilla**
- 3. Add the flour mixture, slowly, until well incorporated**
- 4. Melt the chocolate and butter together and then add the mixture to the dough**
- 5. Fold any fixings into the batter and mix well**
- 6. On a lined baking sheet, scoop even amounts of dough 2 inches apart**
- 7. Bake for 18 minutes and transfer to a wire rack to cool**

Tips:

- Margarine can be substituted to make it non dairy**

Apple Butter Hamentaschen

Baking Temperature: 350 F

Baking Time: 11 - 14 minutes

Cookie Base Ingredients:

¼ cup browned butter	1/4 teaspoon salt
2/3 cup sugar	1 teaspoon baking powder
1 teaspoon vanilla extract or fresh	2 ¼ cup plus 2 tablespoons flour
2 large eggs	

Filling Ingredients:

¾ cup tasted hazelnuts (no skins)	1 large egg
1 tablespoon flour	¼ teaspoon vanilla
Few pinches sea salt	½ cup apricot jam
4 - 5 tablespoons browned butter	

Optional: (Filling)

- **1 teaspoon of brandy or other flavoring of your choice**

Directions:

- 1. In a large bowl add the browned butter (google it to learn how to make it), then whisk in sugar and vanilla until combined**
- 2. Add eggs one at a time followed by the salt and baking powder.**
- 3. Slowly add the flour. The dough will become stiff, and you can knead with your hands if need be (no pun intended)**
- 4. Divide the dough into two disks and refrigerate for 2 hours**
- 5. In a food processor, place nuts, flour, salt and sugar and blend until it forms a paste**
- 6. Add the browned butter until combined then add the egg and any additional flavorings if using.**
- 7. Assemble the Hamentaschen in any traditional way you see fit. Adding a layer of paste and then apricot jam on top before closing**
- 8. Bake for 12 minutes and keep checking each minute after until golden brown**

Tips:

- **You can make this using margarine or shortening, but you will lose the butter taste that browning the butter gives**

The Browniest Cookie

Baking Temperature: 350 F

Baking Time: 12 minutes

Ingredients:

½ cup unsalted butter	1 teaspoon vanilla
4 ounces unsweetened chocolate	½ teaspoon baking soda
1 cup brown sugar, packed	½ cup cocoa powder
2 tablespoons sugar	1 cup flour
2 large eggs	2/3 cup chocolate chips or chunks

Directions:

- 1. Melt butter and unsweetened chocolate together**
- 2. Whisk sugars into the melted chocolate then add the eggs, one at a time then add the vanilla**
- 3. Whisk in the baking soda and salt and add the cocoa powder and mix well**
- 4. Add the flour until just combined**
- 5. Add the chocolate chips or chunks**
- 6. Chill for 30 minutes**
- 7. Scoop into 2 tablespoon mounds and space evenly on a lined baking sheet, allowing room for them to spread**
- 8. Bake for 11 – 12 minutes. They will look under baked, but take them out so the center remains fudgy**
- 9. Transfer to a wire rack to cool**

Tips:

- Margarine can be substituted to make it non dairy**

White Chocolate Chip & Dried Apricot Cookies

Baking Temperature: 350 F

Baking Time: 12 - 15 minutes

Ingredients:

½ cup vegetable oil	1 ½ cup oats
½ cup brown sugar, packed	½ teaspoon baking soda
¼ cup sugar	Pinch of kosher salt
1 egg	1 cup dried apricots (chopped)
1 teaspoon vanilla	1 cup white chocolate chips
¾ cup flour	

Directions:

- 1. Mix the oil, egg, vanilla and sugars until combined**
- 2. Add flour, oats, baking soda and salt and mix until just combined**
- 3. Add apricots and white chocolate chips and stir to combine**
- 4. Place large mounds of dough on lined baking sheets, allowing room to spread**
- 5. Press gently to flatten each mound**
- 6. Bake for 12 – 15 minutes until golden and allow to cool**

Tips:

- Although this can be made non dairy, white chocolate chips may not be worth eating, so add other chips or nuts**

Thumbs Up

Baking Temperature: 350 F

Baking Time: 10 minutes

Ingredients:

½ cup butter, softened	¼ teaspoon salt
1/3 cup brown sugar, packed	1 cup flour
1 egg yolk	1/3 cup of chopped dark chocolate
1 teaspoon vanilla	½ cup Nutella

Directions:

- 1. Beat butter until creamy and add the brown sugar, egg yolk, vanilla and salt**
- 2. Add in the flour until it comes together**
- 3. Add in the chopped chocolate and mix until combined**
- 4. Form 1 inch dough balls and place them on lined baking sheets, allowing for room to spread**
- 5. Create a thumb print at the top of each ball and fill with a ½ teaspoon of Nutella**
- 6. Bake for 10 minutes and allow the cookies to cool on a wire rack**

Chocolate Carmel Cookies

Baking Temperature: 375 F

Baking Time: 8 - 10 minutes

Ingredients:

½ cup cocoa powder	4 Oz semisweet chocolate chips
1 teaspoon baking powder	¾ cup butter, softened
½ teaspoon baking soda	1 cup sugar
½ teaspoon salt	1 tablespoon vanilla
2 cups flour	3 big bars of caramel chocolate
2 eggs	

Directions:

- 1. Melt chocolate chips and let cool**
- 2. Beat the sugar and butter until fluffy and then add the eggs, one at a time**
- 3. Add vanilla and the melted chocolate and combine**
- 4. Add the cocoa, baking powder, baking soda, salt and flour and mix well**
- 5. Chill for 30 minutes or until firm**
- 6. Break the chocolate caramel into pieces**
- 7. Wrap each piece of chocolate with the dough forming a ball with a chocolate center**
- 8. Bake for 8 – 10 minutes**

Mexican Wedding Cookies

Baking Temperature: 325 F

Baking Time: 18 minutes

Ingredients:

1 ½ cups walnuts

2 cups flour

Pinch of salt

½ cups powdered sugar

1 cup butter, room temp

Ground cinnamon

½ cup sugar

Directions:

- 1. Finely grind ½ cup walnuts and roughly chop the remaining cup**
- 2. Beat the butter on medium speed until smooth and add a pinch of salt. Add the sugar and beat until fluffy**
- 3. Mix in the ground and chopped walnuts**
- 4. Divide the dough in half, cover and chill for 30 minutes**
- 5. Roll 2 teaspoons of dough into balls and arrange them on a lined baking sheet, half an inch apart**
- 6. Bake for 18 minutes until golden**
- 7. Allow the cookies to cool a bit, but while still warm, toss each cookie into the powdered sugar until well coated**
- 8. Place on a wire rack to cool completely**
- 9. Dust with cinnamon**

Oatmeal Chocolate Chip Breakfast Cookie

Baking Temperature: 350 F

Baking Time: 15 minutes

Ingredients:

2 medium ripe bananas, mashed

1 cup uncooked oats

¼ cup chocolate chips

Directions:

- 1. Combine the mashed bananas and oats in a bowl**
- 2. Fold in the chocolate chips**
- 3. Place 1 tablespoon on a lined baking sheet**
- 4. Bake for 15 minutes**
- 5. Allow cookies to cool**

Brownie Recipe

Baking Temperature: 350 F

Baking Time: 20 - 25 minutes

Ingredients:

1 ½ cups flour	2/3 cup sugar
¾ teaspoon salt	1 cup chocolate chips
1/3 cup cocoa	1 teaspoon vanilla
2/3 cup brown sugar, packed	2/3 cup oil
3 eggs	

Optional Fixings:

- **This recipe is a great base and can be used for any type of brownie. Try adding nuts, white chocolate or candies. Try adding mint chocolate as soon as it comes out to add a velvety minty chocolate layer**

Directions:

- 1. Beat eggs and sugars until creamy then add the vanilla**
- 2. Slowly add the oil and mix well**
- 3. Sift cocoa, flour and salt and add to the sugar batter**
- 4. Fold in the chocolate chips and any other fixings**
- 5. Pour into a 9 x 13 greased pan and bake**
- 6. Smother with frosting or powdered sugar if desired**

Tips:

- **This is a great mason jar gift. Layer all the dry ingredients in a mason jar and attach a note with the cooking directions**
- **This is also a great recipe to make in bulk. Mix all the dry ingredients and put it in a Ziploc, mason jar or sealed container. (Don't forget to mark it. Put the wet ingredient information on the package, so you don't have to look it up each time. Keeps for up to six months**

Chanie's Challah

Oven @ 350F

Step/Bowl 1:

2 tablespoons yeast
1/2 cup warm water
1 tablespoon sugar

- Mix together, cover and leave for 10 min

Step/Bowl 2:

3 eggs
1/2 cup oil
1 tablespoon salt
1 cup sugar
1 ½ cup hot water

- Mix together

Step 3:

- Mix Bowl 1 and Bowl 2 together

Step 4:

- Add 7 cups of flour, one cup at a time until all 7 cups are added

Step 5:

- Let the dough sit for at least 2 hours or in the fridge overnight

Step 6:

- Shape and form the dough. Add whatever fillings or toppings you want.
- Brush with beaten egg or honey and place in oven for 20 min



Strawberry Shortcake

Oven @ 350F

Step 1: Mix all together

3 eggs
1 ¼ cup sugar
1/2 cup oil
3/4 cup heavy cream
1 ¼ cup flour
1 ¼ teaspoon baking powder

Place in greased sheet pan and bake for 25 min until it smells amazing.

Top with whipped cream and fresh strawberries



Belgian Waffle

Preheat waffle maker

Step 1:

4 ½ cup flour
4 teaspoons baking powder
4 tablespoons sugar
1 teaspoon salt

- Mix together and set aside

Step 2:

200 grams of unsalted butter (approx. ¾ cup)
4 ½ cup milk
4 eggs
2 tablespoons vanilla

- Mix together

Combine wet and dry ingredients

Spray waffle maker really well

Top with whipped cream, chocolate chip, chocolate syrup, marshmallows, caramel or whatever your parents let you have!



Monster Cookies

Preheat oven @ 350F

1 cup flour

1/2 teaspoon baking soda

1/4 cup brown sugar

1/4 cup white sugar

1/4 teaspoon salt

1 egg

1/3 cup oil

- Mix together and add in....chocolate chips, caramel chips, marshmallows, pretzels, sprinkles, white chocolate chips
- Bake for 10-12 min

Chummus Recipe

Step 1:

1 cup chickpeas (well drained)

- Puree in food processor for 15 seconds

Step 2:

1 cup tehina

3 cloves garlic

1 lemon (juiced)

1/2 teaspoon salt

1 cup cold water (must be cold)

1/4 teaspoon cumin

- Add to chickpeas and blend well



Pita Recipe

Step 1:

4 cups flour

1 ¼ tablespoons yeast

1 tablespoon sugar

1 teaspoon salt

3 tablespoons oil

1 ½ cups warm water

- Mix well and let stand for 10 min

Step 2:

- Divide into 10 pieces
- Roll each piece into a disk

Step 3:

- Preheat dry pan until scorching hot (Do not grease pan)
- Place dough on pan and cover
- Cook until bubbles form, flip and cook until golden edges (approx. 2-3 min each side)
- Work in small batches and keep warm under foil until ready to serve.

Chocolate Balls

Step 1:

- 1 pack tea biscuits (approx. 120 grams)
- 1/4 cup sugar
- 1 ¾ tablespoons cocoa powder
- 1/3 cup milk or heavy cream
- 1 tablespoon condensed milk (optional, but really yummy)

- Crush biscuits until rough crumbs
- Mix together
- Form balls (with wet hands)
- Roll in sprinkles, shredded cocoanut, oreos....



Biscuit Cake

- 1 pack tea biscuits (approx. 120 grams)
- 1 pack chocolate pudding (mix dry mix with 1 cup milk and 1 cup heavy cream. Whisk well)
- 1 pack vanilla pudding (mix dry mix with 1 cup milk and 1 cup heavy cream. Whisk well)
- 2 cups milk
- 1 cup whipped cream (optional)

- Dip biscuits into milk and arrange in a dish, layering with pudding betwe



Double Stacked Goodness

Oven @ 350F

Step 1: Blondies

1/2 cup oil
1 cup brown sugar
1/4 white sugar
1 egg
2 teaspoons vanilla
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 ½ cup flour
1/2 cup chocolate chips

- Mix together and set aside

Step 2: Brownies

1/2 cup oil
1 cup white sugar
2 egg
1 teaspoons vanilla
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup flour
1/3 cup cocoa powder

- Mix together and set aside

Step 3: Assembly

- Use a well greased baking dish
- Press blondie mixture into dish
- Add layer of oreos (optional)
- Add brownie mix
- Bake for 20 min
- Enjoy!



Shakshuka

Step 1:

1 chopped onion
3 cloves garlic, chopped
3 tomatoes, chopped
1 bell pepper, chopped
¼ cup tomato sauce
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dried oregano

- In large sauce pan, sauté onion and garlic in olive oil until translucent
- Add peppers until soft
- Add tomatoes and tomato sauce and simmer for 5 min
- Add spices and mix well
- Add water or more tomato sauce if the mixture is too thick

Step 2:

- Create wells in the mixture
- Crack eggs into the wells
- Cover and cook approx. 10 min until whites are slightly hard and yolk runny



Ramah's Grilled Flatbread

A RECIPE FROM CAMP RAMAH BISHUL BACHUTZ

ingredients

- 3 cups flour
- 1 cup iced water
- 3 tablespoons butter or margarine
- 1/8 teaspoon baking soda
- 2 teaspoon baking powder
- 1 1/2 teaspoons salt
- Savory: 1 cup of Parmesan cheese
- Sweet: 1/2 cup of honey
- Cinnamon and sugar topping: mix equal parts of each.

enjoy!

directions

- Pre-heat BBQ.
- In a large bowl mix together the flour, baking powder, baking soda and salt. Create a center well in the flour mixture and pour in the iced water and cubed butter or margarine. Mix until combined making sure not to over mix.
- If making the savory flatbread, add the Parmesan cheese and if making the sweet version add the honey.
- Form small flat disks and place on a well oiled sheet pan and put on the BBQ. Bake for 3-4 minutes and then flip sides until the bread is slightly fluffy and has golden edges.
- For the savory, serve with hummus, dips or salads and for the sweet top with a light sprinkling of the sugar and cinnamon topping and serve with some drizzled honey on top.



Camp Ramah in California's

Strawberry Lemonade

BISHUL BACHUTZ

Ingredients

- 1/3 cup sugar
- 1/4 cup fresh lemon juice
- Ice
- 10 strawberries; diced
- 1 cup fruit tea
- Sprigs of lavender
- Basil Leaves
- Mint Leaves

Instructions

Pour the lemon juice and sugar in a mason jar and shake well to dissolve the sugar. Add the strawberries and shake again. Add ice and shake for 3 minutes until the ice turns to slush. Add the tea or additional water and shake. Taste and add sugar if needed. Add herbs for additional flavors. Enjoy!