

# APPLE CINNAMON CHALLAH

## INGREDIENTS

- 2 T active dry yeast
- 1 T honey
- ½ c warm water
- ½ c oil
- ¾ c sugar
- 1 ½ c water
- 3 eggs
- 1 t vanilla
- 1 t salt
- 7-8 c flour
- 3 apples,  
peeled, diced (any kind of apple tastes yummy)
- 1 t cinnamon
- 1 egg
- 1 T water
- 1 T raw sugar
- for topping

## DIRECTIONS

1. In a small bowl, combine yeast with honey and water. Stir gently and set aside until yeast grows, about 7 minutes.
2. Mix together oil and sugar in large mixing bowl. Add water & stir. Add eggs one at a time (after testing for kashrut and lightly beating). Add vanilla. Add dissolved yeast mixture and stir. Add salt and first cup of flour.
3. Mix well with wooden spoon. Continue adding flour one cup at a time, mixing well before adding more. Dough should be smooth and shiny. Remove from the bowl and knead by hand on floured surface for 10 minutes. Return dough to large greased bowl and cover with lightly dampened towel. Then, place in a warm draft-free place until double in bulk, about 1 hour depending on the weather/air temperature. Remove dough from bowl and punch it to remove air bubbles. Return dough to bowl for a second rise of about 1 hour.
4. In a small bowl, combine diced apples with cinnamon and set aside. \* Apples can be used raw, but I sometimes sauté them in a pan for caramelized, soft texture.
5. Divide dough into 9 pieces for 3 medium loaves (or however many strands you need). Stretch the dough into long rectangles so that apple mixture can be spread down the center. Fold the long sides of rectangle over the apple to make stuffed strands and pinch dough together so apples are not visible. Roll the strands into ropes approximately 16 inches long. Braid the challah and make into traditional loaves or holiday rounds. Brush on egg/water mix with pastry brush to give challah a shine. Sprinkle with raw sugar for holiday sweetness!
6. Bake in 350 degree oven for about 30 minutes, depending on size and shape of challah. For example, large round bakes slower than long thin dough. I suggest turning cooking sheet around midway thru baking to ensure even exposure.



# POMEGRANATE, PLUM & FENNEL CHICKEN

## INGREDIENTS

- 4 garlic cloves, grated finely
- 1 teaspoon lemon zest
- 2 tablespoons fresh lemon juice
- 2 tablespoons honey
- 1 chicken, cut in pieces (3-4 lbs)
- 6 soft plums, pitted and cut in thick slices
- 6 springs of thyme
- 1 red onion, sliced in wedges
- 2 tables of olive oil
- Salt & Pepper
- 1 bulb fennel, cut into thin slices
- 2 tsp ground fennel seeds (optional)
- ½ cup pomegranates

## DIRECTIONS

1. In a large bowl stir in lemon juice, zest, garlic, honey.
2. Season your chicken generously with salt and pepper then add it to the marinade bowl and toss the chicken.
3. Mix in the plums, thyme and fennel making sure the marinade has coated everything. Refrigerate for at least 2 hours or up to 24 hours.
4. When ready to cook, remove the chicken and allow to come to room temperature. Heat the oven to 425 degrees.
5. Put the chicken pieces, plums, fennel and thyme sprigs on a rimmed baking pan. Add the red onions, spreading them out around the chicken and plums. Season plums and onions lightly with salt.
6. Drizzle everything with olive oil.
7. Roast until chicken is golden and cooked through, 30 to 45 minutes, removing the white meat if it's done before the dark meat.





# SHANAH TOVAH APPLE PUFFS

## INGREDIENTS

- 1 (17 1/4 oz) pkg. frozen puff pastry, thawed but cold
- 3 green apples, peeled and diced
- 1/2 c. dried apricots or dried fruit mixture, diced
- 1/4 c. raisins
- 1/4 c. sugar
- 2 Tbsp. flour
- 1 tsp. cinnamon
- 1 egg for glaze

## DIRECTIONS

1. Preheat oven to 375 degrees and lightly grease cookie sheet.
2. On a floured surface, roll pastry sheet into a 14 inch square. Cut into 4 equal thin squares
3. In a medium bowl, toss apples with all other ingredients except egg. Spoon about 1/2 cup mixture into the center of each square
4. Pull corners of pasty over filling and twist to seal OR fold corners up corners to form a pocket.
5. Place 3 inches apart on baking sheet and brush tops and sides with egg glaze. Puffs may be refrigerated for 4 hours or cooked immediately.
6. Bake for 25 - 30 minutes until golden brown
7. Cool before serving. Makes 8 or more puffs, depending on how you cut the dough.