



# ROSH HASHANAH

 **LIVE** *Event*



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# MY MOTHER'S CRANBERRY RELISH

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FROM **LINDA BLASNIK**

Makes 5 cups

## INGREDIENTS

- 4 cup fresh or frozen cranberries
- 2 cup chopped, dried apricots
- 1 cup seedless golden raisins
- 1 tbsp grated orange rind
- $\frac{1}{4}$  tsp ground ginger
- 2  $\frac{1}{2}$  cup water
- 1 cup sugar (or less)

## DIRECTIONS

1. Combine cranberries, apricots, raisins, orange rind, ginger, and water in a large saucepan.
2. Bring to boiling over high heat. Reduce heat.
3. Simmer for 10 minutes or until berries have popped and are tender (covered).
4. Remove from heat and stir in sugar.
5. Cool and store covered in the refrigerator until ready to serve.



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# SWEET NOODLE KUGEL

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FROM **JOAN BECKER**

## INGREDIENTS

- 1 package of broad noodles (8–10 oz)
- 4 eggs, beaten
- 1 cup sugar
- 1 cup white raisins (or fresh nectarines or peaches)
- Juice of 1 lemon
- 1 pint sour cream
- 1 lb cream cheese
- $\frac{1}{4}$  lb butter

## DIRECTIONS

1. Melt butter in a 9"x12" pan.
2. Boil noodles. Rinse and let cool.
3. Add all of the remaining ingredients and put them in a bowl with the noodles.
4. Place mixture in the pan and cover with lots of cinnamon sugar.
5. Bake at 350° F for 45–60 minutes.



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# MARLA'S ROSH HASHANAH CHEESE KUGEL

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FROM MARLA WILLIAMS

## INGREDIENTS

- ½ cup sugar
- 4 large eggs
- 1 cup 2% or whole milk
- 8 oz cream cheese (not low fat)
- 4 oz unsalted butter
- 8 oz wide egg noodles
- 2 large green apples
- Approximately ½ cup regular unflavored bread crumbs
- Approximately 2 tsp cinnamon
- Approximately 3–4 tbsp brown sugar

## DIRECTIONS

1. Preheat oven to 375°F. Grease a 9"x13" glass baking dish.
2. Melt butter and cool to room temperature.
3. Boil egg noodles until al dente. Drain and let cool.
4. Peel and grate green apples.
5. Whip sugar, eggs, melted butter, cream cheese, and milk until nicely combined. This mixture will be liquidy.
6. Add cooked noodles to the cheese mixture and mix in.
7. Add grated green apples to the mixture and mix together.
8. In a separate small bowl, mix together the breadcrumbs, cinnamon, and brown sugar. (We like it balanced with the sweet and cinnamon but you can add more or less to your taste!)
9. Pour cheese mixture into prepared glass dish. Smooth it out with a spatula.
10. Finally, sprinkle the breadcrumb mixture evenly on top of the kugel.
11. Bake approximately 35 minutes or until bubbly looking.
12. Enjoy hot, cold or at room temperature!



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# VIENNESE TARTS

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FROM **LYNNE BARON**

## INGREDIENTS

- 1 cup cottage cheese
- ½ cup butter
- 1 cup flour
- Jelly or jam

## DIRECTIONS

1. Mix cottage cheese, butter, and flour and chill overnight.
2. Roll out and cut into squares or break into lumps and roll into squares.
3. Place spoonful of jelly or jam on center.
4. Fold corners to center and pinch together.
5. Bake at 450° F for 12 minutes.
6. Serve cold.



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# FRUITED NOODLE PUDDING

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FROM **LYNNE BARON**

Makes 16 large portions

## INGREDIENTS

- $\frac{3}{4}$  lb medium noodles, cooked about 18 minutes and drained
- 5 tbsp Crisco oil
- 6 whole eggs, beaten
- $1\frac{1}{2}$  cups sugar
- 16 oz can fruit cocktail, drained
- 1 flat can crushed pineapple, undrained
- $\frac{1}{2}$  tsp salt
- 2 tsp vanilla

## DIRECTIONS

1. Mix all ingredients.
2. Pour into greased baking dish.
3. Decorate with maraschino cherries and shredded coconut.
4. Bake one hour at 375° F degrees. Cover with foil while baking to keep the top from burning.



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# 7 UP POUND CAKE

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FROM SHARRON BOYD

## INGREDIENTS

- 3 cups sugar
- 3 sticks butter
- 6 eggs
- 3 cups flour
- $\frac{3}{4}$  cup 7 Up
- 3 tsp lemon flavoring
- Powdered sugar to sprinkle

## DIRECTIONS

1. Cream sugar and butter until smooth.
2. Add one egg at a time and beat.
3. Add flour and stir.
4. Combine 7 Up and lemon flavoring, and mix batter until smooth.
5. Bake at 325°F in a bundt pan for one hour.
6. Top cake with a sprinkle of powdered sugar.



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# OMA BARBARA SCHULMAN'S APPLE KUCHEN

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FROM **DEB SILVERTHORN**

## INGREDIENTS

- $\frac{1}{2}$  cup butter
- 1 package yellow cake mix
- $\frac{1}{2}$  cup flaked coconut
- 1 can apple pie filling (the gooey good stuff - I checked the label and it's Comstock - and it's OU-pareve)
- $\frac{1}{2}$  cup white sugar
- 1 cup sour cream
- 1 tsp cinnamon
- 1 egg



# OMA BARBARA SCHULMAN'S APPLE KUCHEN

FROM **DEB SILVERTHORN**

## DIRECTIONS



1. Preheat oven to 350°F.
2. "Cut" butter into the cake mix until crumbly and mix in flaked coconut.
3. Pat mixture into ungreased baking dish and build up the edges.
4. Bake for 10 minutes.
5. Arrange apple slices on warm crust.
6. Mix together sugar and cinnamon and sprinkle over apples (save a couple of tablespoons).
7. Blend sour cream and egg, and drizzle over the apples and sugar mixture.
8. Sprinkle remaining cinnamon sugar mix over the top in diamond pattern.
9. Bake 25 minutes or until edges are brown.
10. Serve warm. (It's yummier w/ice cream!)

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# MOM'S APPLE SALAD

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FROM RENEE ELSNER

## SALAD INGREDIENTS

- 4–5 Granny Smith apples
- 2 celery stalks
- 1 cup chopped pecans
- ½ box golden raisins
- 1 small bag mini marshmallows

## DRESSING INGREDIENTS

- ⅔ cup mayo
- ⅓ cup honey
- 2 tbsp poppyseeds



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# MOM'S APPLE SALAD

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FROM RENEE ELSNER

## DIRECTIONS FOR SALAD

1. Core and slice apples – take seeds out.
2. Chop apple slices into small cubes.
3. Slice celery stalks into thinner strips.
4. Cut celery strips into small bite size pieces.
5. Put apples, celery, chopped pecans, raisins, and marshmallows into bowl and stir all until thoroughly mixed together. Set mixture aside.

## DIRECTIONS FOR DRESSING

1. Mix mayo, honey, and poppyseeds until well blended.
2. Set aside until ready to dress salad right before serving.



# MOM'S JEWISH BUNDT CAKE

FROM **KIMBERLY ROSS**

## INGREDIENTS

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 3 cups flour
- 2 tsp baking powder
- $\frac{1}{4}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 cup milk
- $1\frac{1}{2}$  tsp vanilla
- $\frac{3}{4}$  cup Hershey's syrup
- Powdered sugar to sprinkle



# MOM'S JEWISH BUNDT CAKE

FROM **KIMBERLY ROSS**

## DIRECTIONS

1. Let butter soften. Then, cream butter and sugar together in a mixer.
2. Add eggs, one at a time.
3. Sift dry ingredients (flour, baking powder, baking soda and salt) and add flour mixture, one cup at a time.
4. To 1 cup of milk, add vanilla. GREASE bundt pan heavily.
5. Pour in  $\frac{3}{4}$  of batter. In remaining batter, add the Hershey's syrup.
6. Blend and pour over rest of the batter.
7. Bake 35 minutes at 350°F.
8. Cover pan with foil and bake an additional 20 minutes. Remove from oven.
9. Let cool on wire rack for 10 minutes with foil on. Put in cake dish.
10. Sprinkle powdered sugar on top. Enjoy!



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# CAKE DIPLOMAT

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FROM **NELYA KISIN**

## INGREDIENTS

- 250 grams butter or margarine, softened
- $\frac{1}{2}$  cup milk
- 2 cups sugar
- Cocoa powder
- 4 eggs
- 3 tbsp flour
- $\frac{1}{2}$  tsp baking soda
- Optional:  $\frac{1}{2}$  cup chopped nuts,  $\frac{1}{4}$  cup raisins



# CAKE DIPLOMAT

FROM NELYA KISIN

## DIRECTIONS

1. On the stove, add the butter or margarine, milk, and sugar to a pot.
2. Warm up until all combined - don't boil.
3. Thoroughly mix in 2 tablespoons of cocoa powder.
4. Divide the liquid into two equal parts. Allow it to cool.
5. To one of the parts, add eggs one at a time and keep mixing with a beater.
6. Add flour and baking soda. Add nuts and raisins (optional).
7. Grease a square or rectangular baking dish, then dust with a bit of flour.
8. Pour the batter into the dish, bake for about 40 minutes at 350°F.
9. Once the toothpick comes out clean, take the cake out of the oven and pour the rest of the chocolate liquid over the hot cake.





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# MUSHROOM PIEROGIES

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FROM **SHARON CANE**

## INGREDIENTS

- 1 box Pepperidge Farm frozen puff pastry (2 sheets per box)
- 2 small onions, chopped
- 1 jar asparagus, drained
- 2 cans (8 oz each) sliced mushrooms
- Small amount of Hellman's Lite Mayonnaise
- Beaten eggs for egg wash
- Salt and pepper to taste



# MUSHROOM PIEROGIES

FROM **SHARON CANE**

## DIRECTIONS



1. Saute onions until translucent.
2. Chop asparagus and mushrooms, and add to the onions.
3. Add 1 to 2 tbsp of mayonnaise and mix through.
4. Take off the stove and let cool. Meanwhile, defrost the puff pastry.
5. Working with one puff pastry sheet at a time, roll out the sheet making it a bit larger and thinner.
6. Using a round glass or pastry cutter, cut circles in the dough. Remove the pieces of dough left around the circles. You should get 10–11 circles per sheet.
7. Using a teaspoon, take a spoon of the mixture and place it in the middle of the dough circle. Dip a finger into water and go around the perimeter of the dough circle. Bring half of the circle to the other half and seal closed. It will look like a half moon shape. You can use a fork to create a decorative edge.
8. Bake in a 350° F oven for 30 to 40 minutes until golden brown.

# GRANDMA ROSE'S POPPYSEED COOKIES

FROM **TARA OHAYON**

## INGREDIENTS

- 1 stick butter or margarine
- $\frac{1}{2}$  cup sugar
- 1 egg
- 2 cups flour
- 1 tsp baking powder
- 2 tbsp poppyseeds



# GRANDMA ROSE'S POPPYSEED COOKIES

FROM **TARA OHAYON**

## DIRECTIONS

1. Cream the butter /margarine and sugar together.
2. Mix the egg into the cream mixture.
3. Add the flour, baking powder, and poppyseeds. Mix together.
4. Flatten on a board with palm and use the lid of a small juice glass to cut out the dough into cookies.
5. Bake at 325°F for 20–25 minutes.

