

Fall Holiday Recipes

Rosh Hashanah

Baked Apples



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Ingredients:

- 4 large apples
- 3 tbsp unsalted butter, softened to room temperature
- 1/4 cup packed light or dark brown sugar
- 1/2 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/4 cup old-fashioned whole rolled oats
- 2 tbsp raisins, dried cherries, or other dried fruit
- 2 tbsp honey

Instructions:

1. Preheat oven to 400°F.
2. In a bowl, mash butter, sugar, cinnamon, and nutmeg. Stir in oats and dried fruit; set aside.
3. Core apples using an apple corer or knife, scooping out seeds with a spoon. Leave the bottom intact for filling.
4. Place apples in an 8- or 9-inch pan. Fill with mixture to the top. Pour warm water around apples to prevent drying.
5. Bake 30 minutes, or longer for softer apples, depending on firmness.
6. Remove and drizzle with honey.
7. Serve warm with whipped cream or ice cream. Refrigerate leftovers up to 2 days.

Honey Cake

Ingredients:

- 1 ¼ cups flour
- ½ cup sugar
- ½ cup vegetable oil
- 2 eggs
- ½ cup honey
- ½ cup tea or juice
- 1 tsp vanilla extract
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp Kosher salt
- 1 tsp cinnamon
- ¼ tsp nutmeg

Instructions:

1. Preheat the oven to 325°F. Line a loaf pan (or muffin tins) with paper liner or grease well.
2. In a large bowl, mix flour, baking powder, baking soda, cinnamon, and nutmeg.
3. In another bowl, beat honey, sugar, oil, and eggs until smooth. Add tea or juice.
4. Gradually add the dry ingredients to the wet mixture, and mix until just combined.
5. Pour the batter into the prepared loaf pan (or muffin tins, filling each about 2/3 full).
6. Bake for 35-40 minutes (20-25 minutes for muffins), or until a toothpick inserted into the center comes out clean.
7. Let the cake cool in the tin for a few minutes before transferring it to a wire rack to cool completely.
8. Drizzle honey over cake and serve.

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Apple and Honey Oatmeal

Ingredients:

- 4 cups water
- 2 cups rolled oats
- ½ tsp Kosher salt
- ½ tsp ground cinnamon
- pinch of nutmeg
- 3 sweet apples peeled and chopped (any kind)
- ¼ cup honey (or maple syrup)

Instructions:

1. Peel, core, and dice the apples. Set aside.
2. Add the water to a medium pot and bring to a boil over medium-high heat.
3. Add the oats together with the salt, cinnamon, and nutmeg, and stir well to combine.
4. Add in the apples. Reduce the heat and let it simmer over medium-low heat, for 10-12 minutes stirring occasionally.
5. Once the apples are tender, stir in the honey.
6. Turn the heat off, cover the pot and let the oatmeal sit for 5 minutes.

Yom Kippur

Apple Kugel

Ingredients:

- 4 apples
- 1 Tbsp & 1 cup sugar
- 1 tsp cinnamon
- 5 eggs
- ½ cup oil
- 1 cup orange juice
- 1 tsp vanilla
- 1 cup flour (or ½ cup matzo meal and ½ cup potato flour)
- 1 tsp baking powder

Instructions:

1. Preheat your oven to 350°F (175°C).
2. Peel apples and slice them into small pieces (about 16 slices per apple).
3. Sprinkle cinnamon and sugar over apples.
4. In a separate bowl, mix eggs, sugar, oil, orange juice, vanilla, flour, and baking powder. Stir until well combined.
5. Mix in apples.
6. Pour into well-greased pan and bake for 30 to 45 minutes, until golden brown.

Fall Holiday Recipes

Sukkot

A joyful fall harvest holiday where many build a "sukkah", a temporary shelter to dwell in for the week of celebration



Fig Challah

Ingredients:

- 4 lbs of premade challah dough (from Blacker's)
- 4 cups chopped dried figs
- 1/4 cup honey (optional, for brushing)
- 2 eggs (for egg wash)

Instructions:

1. Preheat the oven to 350°F (175°C).
2. Divide dough into 16 equal portions.
3. Flatten a portion of dough into a rectangle or oval shape using your hands or a rolling pin. Sprinkle a handful of chopped figs over the dough, pressing them lightly into the surface.
4. Roll dough into a log, starting from one of the long sides, enclosing the figs inside. Once rolled, you can shape it into a round or braid it if they want.
5. Place each shaped challah on a parchment-lined baking sheet. If desired, you can brush the top of each challah with honey for added sweetness.
6. In a small bowl, beat the eggs for the egg wash. Brush the top of their challah with the egg wash using a pastry brush. This will give the challah a nice golden color when baked.
7. Bake the challah for 20-25 minutes, or until golden brown and cooked through.
8. Allow the challah to cool slightly before the kids take them home.

Pomegranate Salad

Ingredients:

- 2 heads of lettuce
- 4-5 large pomegranate
- 1 cups sunflower seeds
- 1 cups feta cheese, crumbled (optional)
- 2/3 cups olive oil
- 1/3 cup balsamic vinegar
- Salt and pepper to taste

Instructions:

1. Cut up lettuce.
2. Open pomegranates and scoop out the seeds.
3. Chop up the sunflower seeds.
4. In a large bowl, toss together lettuce, pomegranate seeds, sunflower seeds, and feta cheese (if using).
5. Drizzle with olive oil and balsamic vinegar.
6. Season with salt and pepper and serve immediately.

Fall Holiday Recipes

Simchat Torah

A holiday celebrating the completion of the annual reading of the Torah, the first five books of the Hebrew Bible, celebrated with singing, dancing, and sweet treats.



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Date and Honey Cookies

Ingredients:

- 4 cups butter or margarine, softened
- 4 cups honey
- 8 eggs
- 12 cups flour
- 4 teaspoons baking powder
- 4 teaspoons cinnamon
- 4 cups chopped dates

Instructions:

1. Preheat the oven to 350°F (175°C). Grease several baking sheets.
2. Cream together butter and honey until light and fluffy.
3. Beat in the eggs.
4. In a separate bowl, mix flour, baking powder, and cinnamon.
5. Gradually add the dry ingredients to the wet mixture.
6. Stir in the chopped dates.
7. Drop spoonfuls of dough onto the baking sheets and bake for 10-12 minutes until golden.