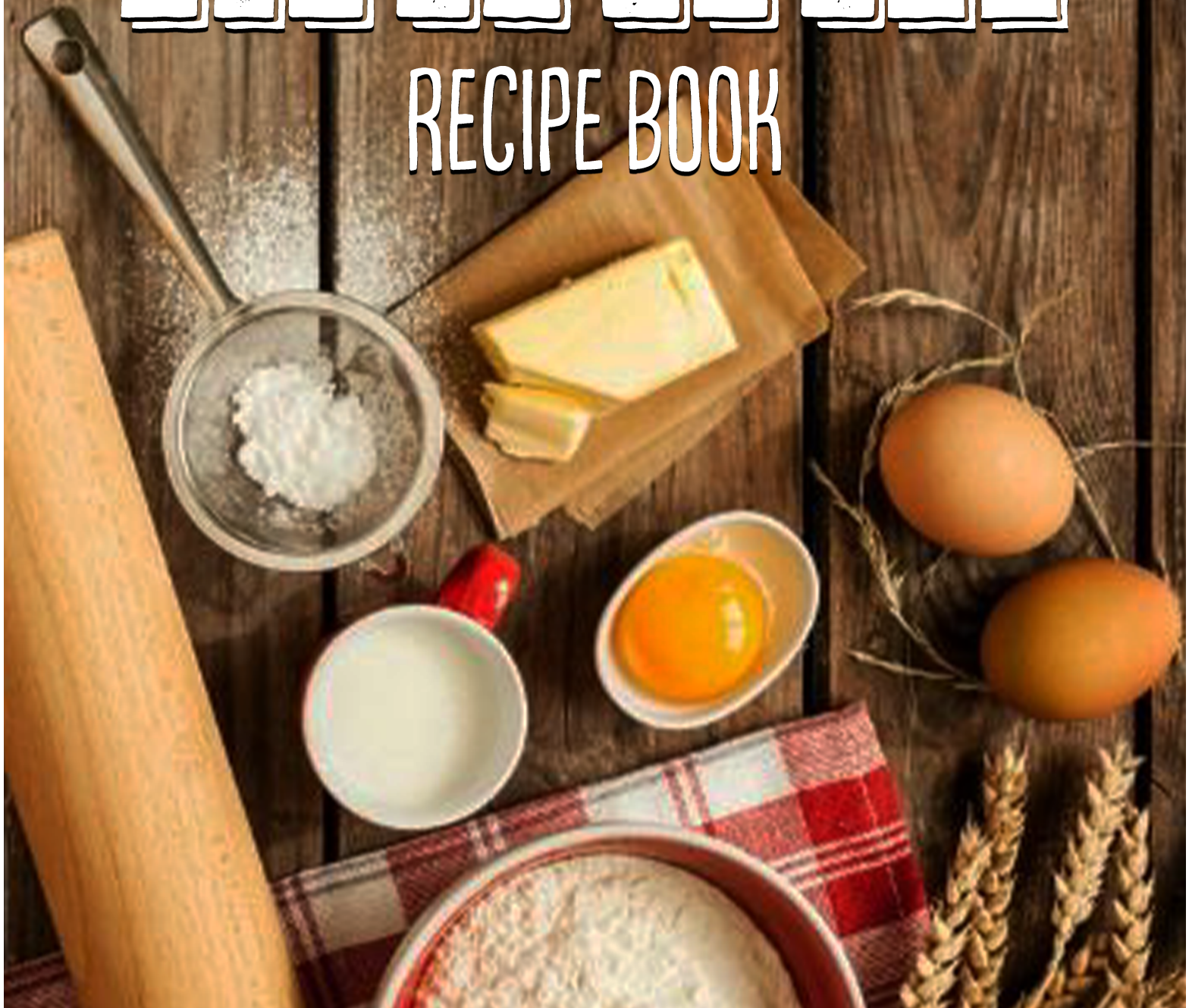


Shabbat
ACROSS
RAMAH
RECIPE BOOK



Chinese

Whiskerdoodles

RAMAH BERKSHIRES



Ingredients:

- 1 16 oz. pkg. chocolate chips
- 15.5 oz. can chinese noodles
- *Optional:* nuts, walnuts, or mini marshmallows
- Wax paper

Recipe:

- Melt chocolate chips over low heat, remove from stove
- Stir in noodles (and optional ingredients if desired)
- Drop by teaspoon on a cookie sheet lined with wax paper
- Refrigerate for approximately an hour until hardened

Chug Challah

RAMAH CALIFORNIA



Ingredients:

- 1/2 cup warm water
- 1 egg
- 1 egg yolk (reserve white for egg wash)
- 1 tbsp oil
- 1 1/2 tbsp honey
- 2 1/4 cup bread flour
- 1/2 tsp salt
- 3/4 tsp yeast

Recipe:

- Combine water, eggs, oil, and honey in a bowl and whisk together. Add in 1 cup flour, yeast, and salt. Beat together. Let sit for 15 minutes.
- Add the rest of the flour, 1/4 cup at a time. Knead for 10 minutes until dough is soft and elastic.
- Put dough in a greased bowl. Place in a warm spot for 90 minutes.
- Once the dough has risen, divide into 3 equal sized pieces. Roll into long pieces and braid together. Allow braided challah to rise for another hour or so.
- Brush with egg wash and bake at 400F for 15 minutes. Turn oven down to 350F and bake for an additional 15 minutes.

Chocolate Chip Cookies

RAMAH CANADA



Ingredients:

- 3/4 cup margarine
- 1 cup brown sugar (packed)
- 1/2 cup white sugar
- 1 tsp vanilla
- 2 eggs
- 2 1/8 cups white flour (add a little extra if it seems sticky)
- 1 tsp baking soda
- 1 tbsp orange juice
- 1 cup chocolate chips

Recipe:

- Preheat oven to 365F
- Cream together margarine, brown sugar, white sugar and vanilla until fluffy
- Add eggs and beat well
- Add flour, baking soda and orange juice
- Mix until combined
- Add chocolate chips and mix gently
- Drop by teaspoon onto foil-lined baking sheet
- Bake for 8 minutes (approximately) until light brown (To make as a pie, bake for about 30 to 40 minutes in a pie plate)

Biscuits &

Gravy

RAMAH DAROM



Ingredients:

- 2 tbsp unsalted butter
- 2 tbsp all purpose flour
- 1 1/2 to 2 cups low fat milk (2%)
- 4 MorningStar Farms sausage patties, coarsely chopped
- 1 tsp powdered chicken flavored consomme (pareve) or 1 tbsp nutritional yeast flakes
- Salt and pepper to taste

Recipe:

- Make a roux: In a hot pan over medium heat, melt butter until it bubbles. Add flour and stir to combine. Allow to bubble for about 2 minutes.
- Add milk slowly to the roux, stirring constantly. Allow mixture to come back to a simmer after each addition. Continue adding milk until desired thickness is reached. If the gravy is too thick, add more milk.
- Stir in the consomme powder or nutritional yeast and sausage patties, and allow to simmer 1 to 2 minutes until sausage is heated through.
- Season to taste.

Brownies

RAMAH NEW ENGLAND



Ingredients:

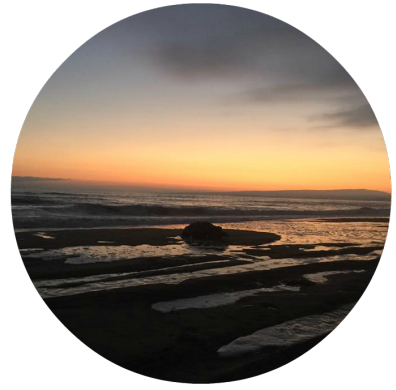
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/3 cup vegetable oil
- 1/2 cup boiling water
- 2 cups white sugar
- 2 eggs
- 1/3 cup vegetable oil
- 1 1/3 cups all-purpose flour
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

Recipe:

- Preheat oven to 350 degrees. Grease and flour a 9x13 inch pan.
- In a large bowl, stir together the coca and baking soda. Add 1/3 cup vegetable oil and boiling water. Mix until well blended and thickened. Stir in the sugar, eggs, and remaining 1/3 cup oil. Finally, add the flour, vanilla and salt; mix just until all of the flour is absorbed. Spread evenly into the prepared pan.
- Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool before cutting into squares.

Kale and Strawberry Salad

RAMAH NORTHERN CALIFORNIA



Ingredients:

- 1 bunch kale, stemmed
- 1 lb strawberries, sliced
- 2 Tbsp. olive oil
- 1 Tbsp. agave
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- 3-4 Tbsp. orange juice (optional)
- Optional: 1/4 cup slivered almonds

Recipe:

- Tear the kale into bite-sized pieces and massage with your hands until soft, about 30 seconds. (This makes the kale easier to eat.) Place in a bowl and add the strawberries and almonds.
- To make the dressing, combine the lemon juice, olive oil, agave, salt, and pepper and pour over the salad. For an extra kick, splash orange juice over the salad and enjoy! Feel free to add almonds or any other salad toppings you like.

Mandarin Orange Salad

RAMAH NYACK



Ingredients:

- 1 bag mixed greens
- 1 can mandarin oranges, drained
- 1/2 cup cherry tomatoes
- Balsamic vinaigrette dressing

Recipe:

- Arrange greens in a large bowl and add in oranges and tomatoes
- Dress salad with balsamic dressing and mix thoroughly

Chocolate

Babka

RAMAH POCONOS



Ingredients:

FOR THE DOUGH:

- 1 cup whole milk, lukewarm
- 1 tbsp instant yeast
- 3 large egg yolks
- 2 large eggs
- 6 tbsp unsalted butter, melted
- 1/2 tsp vanilla extract
- 3 1/2 cups bread flour
- 1 cup granulated sugar
- 1 3/4 tsp salt
- 1 tsp ground cardamom

FOR THE FILLING:

- 4 oz semisweet chocolate
- 1 tbsp cocoa powder
- 1 1/2 tsp ground cinnamon
- 5 tbsp unsalted butter, soft
- 1 large egg, beaten

Recipe:

- In medium bowl, whisk together milk and yeast. Whisk in egg yolks, eggs, melted butter, and vanilla. In large bowl, stir together flour, sugar, salt, and cardamom. Add liquid ingredients and stir until combined. Cover and let rest at room temperature until doubled in size (2 to 3 hours). Refrigerate for 3 hours.

- Adjust oven rack to middle position and preheat oven to 375° F. Spray 10-inch tube pan with non-stick cooking spray. In small bowl, combine chocolate, cocoa, and cinnamon.
- On a well-floured surface, roll babka dough into a 12 by 16-inch rectangle. Spread softened butter evenly over dough. Sprinkle chocolate mixture over buttered dough.
- Starting with the long end, gently roll up babka into a cylinder shape. Pinch seam to seal. Place cylinder into prepared pan, seam down and slightly overlapping both ends of cylinder. Brush top with egg and let rest at room temperature about 30 minutes.
- Bake until babka is golden brown. Cool in pan for 45 minutes. Gently run knife around inside edges to loosen babka and remove babka from pan. Cool completely on wire rack, about 2 hours. Serve.

Robyn's Challah

RAMAH IN THE ROCKIES



Ingredients:

Yields: 25-35 loaves, depending on size

- 10 lb whole wheat flour
- 10 lb high gluten flour
- 1 cup salt
- 1 cup yeast
- 3.5 lb granulated sugar
- 10 qt water (110-120 degrees F)
- 2 cups oil

Recipe:

- Combine dry ingredients in a large bowl or mixer.
- Combine yeast and water, let sit for 15 minutes or until foamy.
- Add wet to dry, mix.
- Add oil, knead dough until workable.
- Place in lightly oiled container, cover, refrigerate overnight.
- Let dough come to room temperature. Roll and braid.
- Proof at room temperature for 45 minutes.
- Bake at 325 for about 20 minutes or until bread sounds hollow when tapped on bottom.

Shabbat

Morning Cake

RAMAH WISCONSIN



Ingredients:

FOR THE CAKE:

- 3 1/4 cups, plus 2 tbsp all-purpose flour
- 1 tbsp coarse salt
- 4 sticks softened unsalted butter, plus more for pans
- 2 cups sugar
- 1 tsp vanilla extract
- 9 large, room-temperature eggs
- 2 cups raisins
- 2 tbsp ground cinnamon

FOR THE TOPPING:

- 2 cups confectioners sugar
- 4 to 5 tbsp milk

Recipe:

- Preheat oven to 325 degrees. Butter two 5 x 9-inch loaf pans. Combine 3 1/4 cups all-purpose flour and salt in a bowl.
- Cream butter and sugar with a mixer on high speed until pale and fluffy, for 8 minutes. Scrape down sides of bowl. Reduce speed to medium, and add vanilla extract.
- Lightly beat eggs, and add to mixer bowl in 4 additions, mixing thoroughly after each and scraping down sides. Reduce speed to low, and add flour mixture in 4 additions, mixing until

incorporated. Toss raisins in remaining 2 tablespoons flour; fold into finished batter.

- Divide batter in half. Fold cinnamon into one half. Scoop batters into two prepared pans, 1/2 cup at a time, alternating plain and cinnamon. Swirl with a knife.
- Bake until a tester inserted into center of each cake comes out clean, about one hour. Let cool in pans on a wire rack for 30 minutes. Remove from pans.
- Make the glaze: Combine 2 cups confectioners sugar and 4 to 5 tablespoons milk in a bowl. Drizzle over cooled cakes.