

Daughters Of Sarah Unleavened Bread Cookbook



Presented by IUIC Passover 2017 Bread Committee
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Cooking Tips

Tip 1: Any Recipe Can Be Substituted

Shalom ladies just in case new sisters who haven't baked unleavened bread before no need to panic!!! Any regular cake recipe can be used just SUBSTITUTE the yeast or leavening agents like baking powder, baking soda, yeast or self rising flour.

Just use unbleached all purpose flour instead!!!

And of coarse whole wheat flour is great too

Tip 2: Avoid Using Cold Eggs

Sure, you know to bring the butter to room temperature, but it's just as important for eggs—otherwise the mixture won't emulsify properly. If you're short on time, microwave cut-up butter on low in 5-second intervals, checking in between, and place eggs in a bowl of warm water for 10 to 15 minutes.

Tip 3: Measure the Flour Properly

Spoon flour into a dry measuring cup, then sweep off the excess with a knife. Don't scoop it directly from the bag with a measuring cup. The flour will become compacted, and you'll get more than you need for the recipe. Make sure if using a measuring cup that you shake the cup to level out evenly your portion measure meets. By not measuring out the right amount of flour can make your cakes or breads tough or too dense. !!!!

Tip 4: Use a Pastry Brush to Butter the Pans

You'll get better coverage than with a piece of butter in paper—plus, it makes buttering parchment a breeze. Simply swipe the brush over a tablespoon of very soft butter, then onto the pan or paper. If using a baking spray make sure you spray about 4 to 6 inches away from pan. Make sure you spray the sides of your pan for full coverage.

Tip 5: Pre Heat

Remember to let the oven pre heat all the way before placing unleavened bread in, to bake. And make sure to leave the oven door closed while baking (with minimal peaking) . This avoids any lumps and bumps in the bread .

Tip 6: Lower Your Heat

If any of you have bread that comes out a little dry, trying baking it at 325°. It may take a few minutes longer, but it will help bake evenly.

Tip 7: Baking Position Makes a Difference

Did you know that positioning your pans as close to the center as possible gives best results? Your pans shouldn't touch each other or the oven walls. If your oven isn't wide enough to put pans side by side, place them on different racks and slightly offset, to allow for air circulation.

Tip 8: Sift Sift Sift

It can be a pain, but sifting the dry ingredients improves the overall texture of the baked good plus gets rid of any lumps and clumps. Sift the ingredients into a large bowl or onto wax paper to avoid a mess.

Tip 9: Baking With Parchment and Silicone

Did you know that lining your baking sheets with parchment paper or silicone mats is a simple step that really pays off? The paper or mat acts as a layer of insulation between the cookies and the direct heat of the baking sheet, which helps keep cookies from spreading any more than you want. The bottoms of the cookies bake up smoother and more evenly golden, and the cookies slide off the sheet without any sticking. Instead of waiting until the hot baking sheets cool between batches, parchment paper lets you scoop out all the dough at once: Lay sheets of it (mats will work too if you have a lot of them) on the counter and space out the dough balls ahead of time; slide the whole thing onto the baking sheets once they're cooled. And of course, when you're finished baking, clean-up couldn't be easier since all you need to do is throw away the parchment paper.

Tip 10: Clean Cup Cakes

One other tip to share that I do...I spray the pans down with cooking oil (butter flavored), & after I bake them I put them in the miniature cup cake holders. This way the bread doesn't stick to them, but it keeps it neat when serving & the bread isn't touching when everyone reaches for their bread when Deacon Asaph is about to read, "For I have received of the Lord...."

Tip 11: One Egg at a Time

Another baking tip, I've learned the importance of is beating eggs in one at a time makes a great difference.

Tip 12: Read and Prepare

Read the entire recipe and have all ingredients in your cooking area so you don't forget anything.

Exodus 12:15-20 Seven days you shall eat unleavened bread,

Basic Unleavened Bread Recipe

By: Shamarah Israel

If I can make bread, everyone can do it. Practice does indeed make perfect...some may be natural bakers, I am not one of them. As time goes on you will come into your own style, flavor and taste. Pray while you prepare and add your own personal flair. You can basically take any cake recipe and make an unleavened bread, but you MUST REMOVE THE YEAST>>>>OR BAKING SODA....any leavening ingredients must be taken out. The Spanish tribes may like a bread that tastes like flan, a sister from an island country may like a bread that takes like rum cake or fruit cake, us southern girls love sweet potato.

This is just the basic beginner recipe.....

2 cups of all purpose flour (no leavening agents)
2 cups of sugar (white or brown)
3 teaspoons of vanilla extract
4-5 eggs
2-4 sticks of real butter....depends on recipe (do not substitute margarine , will make hard and flat)

- 1 Mix to a smooth texture
 - 2 Make sure you spray or flour the pan so that bread does not stick, before placing batter inside
 - 3 Bake at around 325 degrees for about 45 min, or until brown, check center with a toothpick or fork to ensure it is baked throughout, every oven is different
 - 4 Remember when you take it out the oven to wrap it in aluminum foil so that it stays moist and doesn't dry out.... Or use a cooling rack
- Enjoy the fruits of your labour.....serve modestly, this could easily serve 10 or more .

Lemon Zest/ powdered sugar lemon glaze

1 cup sugar
2 stick unsalted butter
1 tbsps vanilla extract
1 tsp lemon extract
3 cups flour
4 eggs
1 zest of lemon

Mix sugar, eggs, butter with 1 cup of flour. Add remaining ingredients. Bake 325 degrees 30 minutes.

An additional item :1/4 cream cheese also use in recipe

My savory unleavened bread:

1 egg. (Binder can be sub with 1/2 tsp Xathan gum) 1 cup of flour (any type)
1 small zucchini
1 TBLS of oil or butter
1 TBLS of. Fresh minced purple onion
1 clove of garlic mince
1 TBLS of any cheese optional

No additional liquid needed the zucchini & onions will give it off. Lightly spray a pan cook on stove top med high heat flip when bubbles form 2-3 mins each side or until golden brown.

Household ♥'s it.

Double Chocolate Brownie

1 cup (2 sticks) butter or margarine
2 cups sugar
2 teaspoons vanilla extract
4 eggs
3/4 cup HERSHEY'S Cocoa or HERSHEY'S SPECIAL DARK Cocoa
1 cup all-purpose flour
1/4 teaspoon salt
1 cup chopped nuts (optional)
CREAMY BROWNIE FROSTING (optional, recipe follows)

Directions

1. Heat oven to 350°F. Grease 13x9x2-inch baking pan.
2. Place butter in large microwave-safe bowl. Microwave at MEDIUM (50%) 2 to 2-1/2 minutes or until melted. Stir in sugar and vanilla. Add eggs, one at a time, beating well with spoon after each addition. Add cocoa; beat until well blended. Add flour, and salt; beat well. Stir in nuts, if desired. Pour batter into prepared pan.
3. Bake 30 to 35 minutes or until brownies begin to pull away from sides of pan. Cool completely in pan on wire rack. Prepare and frost brownie with CREAMY BROWNIE FROSTING, if desired. Cut into bars. Makes about 24 brownies.

CREAMY BROWNIE FROSTING

6 tablespoons butter or margarine, softened
6 tablespoons HERSHEY'S Cocoa
2 tablespoons light corn syrup or honey
1 teaspoon vanilla extract
2 cups powdered sugar
2 to 4 tablespoons milk
Beat butter, cocoa, corn syrup and vanilla in small bowl until blended. Add powdered sugar and milk; beat to spreading consistency. Makes 1-2/3 cups frosting.

Spiced Unleavened Bread with Cream Cheese Frosting with Pecans

2 sticks of salted butter softened(I use land of lakes).
1 and 3/4 packed cups of brown sugar (I used light)..mix until fluffy.
4 large eggs (room temp)1 at a time and mix well.
Fold in 3/4 cup of sour cream and mix until all combined.
2 cups all purpose flour slowly until smooth texture.
Add in 2&1/2 teaspoon of ground cinnamon.
1/4 teaspoon of ground cloves..
1 teaspoon ground ginger..
1/2 teaspoon allspice..

1 teaspoon ground nutmeg
2&1/2 teaspoon of vanilla extract.

Mix in all until smooth consistency and bake in tin cake pan on 375 until golden brown on top.

Frosting:

In a large bowl mix together 1 stick of butter softened and 4 Oz of whipped Philadelphia cream cheese..Mix in 2 cups of powdered sugar 1 cup at a time until smooth. Mix in 1 teaspoon of vanilla extract. Add to bread while still a little warm and add chopped pecans to top. Enjoy!

Butterscotch

Here my daughter Jada's
"Butterscotch Brownies."

1/2 cup softened butter.
2tsp pure vanilla
1 cup dark brown sugar.
1 cup flour.
2 eggs (room temp).
1/4 tsp salt.
1/2 cup butter scotch morsels (optional).

Mix all ingredients together and pour into greased 8" pan. Bake 30 min at 350.

Unleavened Brownie Recipe. Made into turtle brownies.

4 semi sweet chocolate squares
2/3 cup oil
2 cups sugar
1 1/4 cup flour
1 tsp salt
4 eggs

Melt chocolate and oil together 1st on low heat
Then add sugar, after chocolate is melted
Let that cool 10 min
Mix dry ingredients
Then add eggs to the chocolate, mix well
Then mix that all with the flour
Use a fork not a blender
Add nuts or m&ms or whatever to the mix.
Heat on 350 for 30 min

Gluten free, dairy free pineapple bread

2 cups of rice flour.
2 cups of sugar.
1 tsp. salt
1/2 cup softened blue bonnet lactose free margarine.
1/2 c. vegetable shortening.
4 room temperature eggs.
1 tablespoon vanilla extract.

Mix ingredients using a mixer or by hand. Add 1 15 oz. can of very well drained pineapple, or fresh pineapple can be used. fold into the mixture. Pour mixture into baking pan. Bake at 325 for about 25 min. This is a double recipe.

Pineapple, lemon, coconut bread

2 cups flour
2 cups sugar
3 sticks unsalted butter
3 eggs
1/4 tsp. salt
1 tsp. lemon extract
3/4 pkg. cream cheese
1 tbsp lemon zest
1 15 oz. can pineapple coconut as desired

Mix softened butter and softened cream cheese together until it has consistency of milk. Pour part of the liquid into dry mixture add egg stir, liquid, egg stir ending with egg. Add lemon zest. Pour into butter greased pan bake 350 for 30 mins

Broccoli Parmesan cornbread

1 cup of flour
1 cup cornmeal
1/2 cup of milk
2 minced cloves of garlic
8oz of cottage cheese
4 eggs
1tbsp salt
1 stick of butter
1 medium onion
1 (10oz) pack of frozen broccoli

Prepare as you would basic unleavened bread

Cinnamon Roll Bread

1 stick of butter soft

2 cups sugar

1/3 cup brown sugar

2 eggs

2 1/2 cups flour

1 cup milk

1 tbsp cinnamon

1 cup chopped almonds

1 tbsp vanilla and cinnamon extract

Mix well & bake at 350 until golden brown.

Glaze: 1/2 cup powdered sugar 1 tbsp melted butter 2 tablespoons of milk

You can double if you like it smothered like I do and add nuts on top too, if you like

1 Kings 17:12 I have not a cake, but an handful of meal in a barrel, and a little oil in a cruse:

Chocolate Unleavened Bread Recipe:

2 sticks of butter softened creamed with

1 & 1/2 cup of sugar.

Add in 3/4 cups of sour cream and mix.

Beat in 3 room temp eggs 1 at a time until fluffy.

Add in 2 cups of all purpose flour.

Melt the white chocolate chips in a double boiler or in my case a small microwave safe bowl sitting on a small pot of boiling water. I used a little over half the bag but you can use more if you like.

Once melted add to the mixture along with 2 teaspoon of vanilla extract. Mix well.

Toss in a handful of unmelted white chips to the batter.

** I also add macadamia nuts to mine but optional

Bake in tin pan at 375. Once done melt the remaining white chocolate and drizzle over semi cool bread. Enjoy!!

Sabbath Raspberry Cinnamon Loaf Cake

3 cups all-purpose flour

2 teaspoons ground cinnamon

1/2 teaspoon salt

1 cup (2 sticks) salted butter at room temperature

1 ½ cups white sugar
3 large eggs
2 teaspoon vanilla extract
1 cup plain sour cream
1 ½ cups raspberries, halved
1 tablespoon flour
1 tablespoon white sugar
1 teaspoon ground cinnamon
(A few additional raspberries halved for topping if desired)
Glaze:

1 cup powdered sugar, sifted
2 tablespoons salted butter, melted
2 teaspoons hot water
1 teaspoon vanilla extract
1 ½ tablespoon seedless raspberry jam
½ teaspoon ground cinnamon

Directions:

1. Preheat the oven to 350 degrees F. Spray two 8×5-inch loaf pans with nonstick spray.
2. In a medium bowl, whisk together the flour, cinnamon, and salt. In a separate larger bowl, use an electric mixer to combine the butter and sugar until light and fluffy. Add the eggs, vanilla, and sour cream and continue to mix until well-combined. Add the dry ingredients and mix just until incorporated.
3. In a medium bowl, mix 1 tablespoon flour, 1 tablespoon sugar, and 1 teaspoon cinnamon. Add the halved raspberries and toss to combine. Gently fold the coated raspberries into the batter. Divide the batter between the prepared pans and smooth the tops. Dot additional halved raspberries on top of each loaf if desired.
4. Bake for 30 minutes one one hour, or until the loaves are golden brown and a toothpick inserted into the middle comes out clean. Let the loaves cool at least 20 minutes, then turn them onto a cooling rack to cool completely.
5. In a medium bowl, use a whisk to combine powdered sugar with butter, water and vanilla until smooth. Whisk in the jam and cinnamon until well combined. Drizzle the glaze over the cakes and let sit until the glaze is set (or refrigerate to speed up the process). Loaves may be kept at room temperature to enjoy within 3 to 4 days, or they can be wrapped and frozen for later enjoyment.

Flat Bread and Breadsticks:

3 cups of shifted flour
1 stick butter
1 tsp of salt
1 tablespoon of each
seasonings (get creative)
Garlic powder, onion powder, parsley flakes, rosemary.

1 tablespoon of shaved Parmesan cheese or more

1 egg

1 cup of luke warm water. Add cold butter to flour mix until coarse cornmeal forms add all seasoning and cheese. Blend egg and water until fluffy pour over flour mix with a fork.

Until a ball forms knead in a folding manner to create light flakey bread. Cut then roll into strips and twist. Egg wash gives a glossy finish. Course salt if desired.

My lord said to top with Parmesan cheese and broil until golden brown.

Basic Cream Cheese

1&1/2 cups of all purpose flour (white or wheat)

1&1/2 cups of granulated white sugar

2 sticks of real unsalted butter

1/2 block of cream cheese

4 eggs

2 table spoons of pure vanilla extract

I sift my flour a few times, combine flour and sugar (all dry ingredients) then I combine all the wet ingredients in a separate bowl softened room temp butter and cream cheese and vanilla (except eggs) then I combine the wet and dry

I don't preheat my oven I start off in a cool oven and let the bread warm up with the oven..Senior sisters taught me all of these little tips...then after its done i let it cool for about 8 min, then I cover it with a clean towel to let it cool but still breath

Chocolate Swirl

Using basic unleavened bread recipe

For the swirl unleavened bread I use white flour and Vanilla extract, after the batter is done I simply take some out and put it in a separate bowl..then add some unsweetened cocoa powder and blend it. Then carefully put the vanilla batter on the bottom and the chocolate batter on top in spots..then drag it threw the vanilla with a knife tip to make the swirl pattern..it holds the swirl as it bakes...just be careful not to mix the up too much

The Tribute to Peach Cobbler

I made the basic with white flour..but I added cinnamon and nutmeg , I just eyeball it I don't measure it , vanilla extract but instead of all white sugar I used 1 cup dark brown sugar and 1/2 cup white sugar, I used can peaches, laid them on top the batter then pushed them under with the spatula, i did not blend the batter with the peaches in it . I recommend cutting them in small pieces Don't leave them big, then sprinkle more cinnamon and nutmeg on top the batter to give it that peach cobbler look and bake. The glaze is the syrup from the peaches mixed with powdered sugar, about 1 cup full, let it cool for about 10 min, then pour glaze while still warm and it will set and dry..this one needs refrigeration if it's not eaten fast

Coconut Cranberry Bars

Beat 12 tablespoons of melted butter with about 1 1/2 cups of brown sugar until smooth
Beat in 2 room temperature eggs adding one at a time
Beat well
Add 2 teaspoons of vanilla mix well
Mix in 1 3/4 of flour
Add a little over half a bag of white chocolate chips
About a cup of cranberries and about 3/4 cup of coconut
Mix well with spoon
Mixture will be thick
Spread in well greased pan, preferably with parchment paper
Sprinkle more coconut on top and bake for about 25 minutes

Stracciatella

Ingredients:

3 eggs
1 stick of butter
2 bars of Ghirardelli white chocolate
1 bar of Ghirardelli 60% cacao dark chocolate
1 1/2 cups of sugar
1 1/3 flour

I first whisk the eggs, then add the melted butter and sugar. The next step is the white chocolate. I used a pan to melt it, but only using one bar and a half. Afterwards I add it to the mix. Then with six blocks of the dark chocolate, chop them up and add.
You can do the same with the remaining white chocolate if you'd like. I did for this batch.

The oven was set at 325°.

After its in the pan I had two more blocks of dark chocolate, melted it and used it for design.

Leave it in the oven for 40 mins.

Pink Grape Fruit

3 cups flour
1 cup sugar
2 1/2 sticks of unsalted butter
1/4 cup cream cheese
1/4 cup sour cream
4 eggs
1 tsp almond extract
1 pink grapefruit (3tbsp of juice; half of fruit's rind zest)
1/4 tsp ginger powder
1/4 tsp cinnamon
Optional: 1/2 cup almond slivers

Mix 1 cup of the flour, with sugar, butter, sour cream, cream cheese, eggs, extract, juice, zest.

Sift remaining flour with ginger powder and cinnamon. (Optional: add 1/2 cup almond slivers).
Mix lightly into the wet batter. Bake 35 minutes at 325 degrees.

Glaze: 1 cup powdered sugar and 1/4 cup of the fruit juice

White Chocolate Carmel

2 cups flour
2 cups sugar (I use raw cane sugar) I no longer use white sugar not good for u
1 1/2 sticks unsalted butter (land o lakes)
2 eggs
4 ounces whipped cream cheese
4 Oz premium white baking chocolate
Carmel syrup
Add flour, sugar,
Melted butter, egg and mix, once mixed add cream cheese. Mix till fluffy..
Melt chocolate in microwave
Or on the stove. Add to batter and mix. (I use a mixer... add to cake pan then squirt caramel
syrup on top and swirl around with a toothpick.... bake for about 35 min or until center is dry....
It came out like a brownie soft and chewy....

Cinnamon or Garlic Breadsticks

Ingredients Nutrition

SERVINGS

12

YIELD

1 pan

UNITS

US

1/4 cup butter or 1/4 cup margarine

1 tablespoon vegetable oil

3 cups flour

1 teaspoon salt

1 tablespoon baking powder

3/4-1 cup milk

1/4 cup cinnamon sugar, or

2 teaspoons garlic salt

Preheat oven to 425 degrees. Place oil and butter or margarine in 9x13 pan and place in oven to melt.

Stir dry ingredients together. Gradually add milk stirring till a dough forms and leaves the side of the bowl. Knead 5-6 times in the bowl. Place on floured countertop and roll into 9x13 rectangle. Lay dough into pre-heated pan on top of the butter and oil. Sprinkle with cinnamon and sugar OR garlic salt. Cut into strips. Bake at 425 for 20 minutes.

Unleavened White Bread

4 cups apf

4 large eggs

1c whole milk

A pinch of salt

3tbs butter or oil

Mix together dry then sift them I do a least 3 time it will allow air into the flour

Then add your wet and while using your dough hook allow the dough to pull away remove and place in bread pan

To take this bread to another level you can add dried herbs.

Hawaiian Pound Cake /Unleavened

Inside the Carolina - Hawaiian pound cake, I used an old fashion pound cake recipe, added coconut shavings, white chocolate chips (crushed), almonds, & walnuts inside, added pineapple flavoring to the batter for a more Hawaiian flavor

I used my basic unleavened bread recipe, I use add-ins to that

2 cup apf

2 1/2 cup sugar

2/3 cup milk

1 tbsp vanilla

1 stick soft butter

2 eggs

First mix the butter and sugar, add in eggs once you see no more white sugar, mix until creamy, sift in flour, add in milk a little at a time, then add in flavoring, use 1 tbsp of any additional flavoring (in this case banana), crush almonds and add them to the batter...

Topping:

BEFORE PLACING IN OVEN....

Crush the amount to your liking of almonds to put on top

AFTER BAKING:

1/2 powdered sugar

2 tbsp melted butter

2 spoonfuls of milk

Mix all together to make glaze to add on top

Sea Salt Caramel bread

Ingredients:

1 stick of butter

3 eggs

2 cups of flour

1 1/2 tsp of sea salt

1 can of la lechera dulce de leche

1 1/2 cups of sugar

I melted the butter and added to the already whisked eggs and sugar. Then added the sea salt. For the caramel, I didn't go by any measurements. You can put as much as you'd like. I used half of the can in this batch. Then the flour. I would put a little bit at a time just to make sure there's no lumps. The consistency should be a bit thick.

The oven should be set at 325° and timed at 40 mins.

Egg free

Shalom sisters if you are making breads without eggs(Binder protein) try these: 1 tbsp Flax seed + 3 tbsp water, mixed, 1/4 cup yogurt, 1/4 cup blended silken tofu, 1/3 cup applesauce

Pound cake with blueberry and white chocolate

(Pic recipe cakes pies and desserts)

Shalom sisters! Happy sabbath! @Lasha Israel yes ma'am I used a old fashion pound cake recipe for the pound cake but I added about 1/2 cup white chocolate chips, 1 cup of blueberries and an extra tsp of vanilla extract, I used unsweetened almond milk and lactose free butter (2 sticks=1cup)

Add what you like Unleavened Bread~

3 sticks of Kerry Gold Butter

2 cups of sugar mix 10 to 15 mins until smooth

Add 1 Teaspoon cinnamon

2 TBSP of vanilla

Mix that together

Add 1/2 cups evaporated milk

1/2 condensed milk

Mix together

Mix 5 eggs separately (take out the small white stuff because if not it will smell like eggs)

Pour eggs on butter

Add 2 cups of flour (unbleached flour)

Mix until there is no more lumps

-You can add anything you like!

Spray pan with cooking oil or Oliver oil

Add a little flour to the bottom of the pan

Lower the oven to 350 1 hour

Apple cinnamon recipe

2 cups sugar, 2 eggs, 1 stick butter, 1/2 cup milk, 2 1/2 cup apf, 1 tbsp vanilla- Cream butter & sugar then add 1 egg at a time, add in flour (sifted twice), add milk, add flavoring, then add apple base

For the apple base (added after all other ingredients are mixed) 2 diced granny smiths green apple, 1 cup brown sugar, 1 stick butter, 1 tsp nutmeg, 2 tsp cinnamon. Add all together in a pot, let simmer for 15min or until apples are soft

Double Chocolate Brownie textured Unleavened Bread:

OVEN TEMP: 300 @ about 20 min

1 cup flour
1 cup brown sugar
1/4 cup of reg.sugar
1 egg
1 cup of melted butter
1 tsp.vanilla extract
1cup of cocoa powder
@2 cups of chocolate chips(off brand melts better/cheaper)

Mix all wet ingredients in one bowl. In separate bowl mix all dry ingredients. After completely mixed, put both mixes in one bowl. Mix completely and then add chocolate chips. Enjoy @

White Chocolate Chip

melt 2 sticks of butter (remove from heat and cool to room temp) while cooling mix 2 cups of brown sugar 1 cup reg sugar (break any clumps) after the butter has reached room temp pour butter into sugar (mix well) add 1 tablespoon or less of vanilla flavoring (I do a cap full to not over power the other flavors) beat in 2 eggs 1/3 cup sour cream (or milk) mix well, gradually beat in 2 cups of flour once mixed well fold in Desired amount of white chocolate chips, bake 350 20 minutes or golden brown (preheat of course) The more chips the richer the taste, I like lots of chips oh top or don't to with favorite nuts

Strawberry white chocolate with cream cheese frosting

2 cups flour
2 cups sugar

2 sticks of unsalted real butter room temp
3 eggs room temp
8 oz package cream cheese room temp
2 tablespoons McCormick strawberry flavor
2 tablespoons vanilla extract
Crushed strawberries (the riper the Better soft and dark red strawberries) also easier to crush up when room temp. I used like 8 of them
White chocolate chips like 1/2 cup I just eye balled it to my liking

Mix dry ingredients in one bowl and all wet ingredients in another bowl (except strawberries, eggs and chocolate chips keep that aside)

Add the mixture of wet to the mixture of dry and mix together, then add eggs mix one egg to the batter at a time, mix the strawberry and white chocolate chips to the batter bake at 350 for 35-40 min

Cream cheese frosting

8 ounce cream cheese room temp
1 stick unsalted real butter room temp cut into pieces for better mixing
1 cup powdered sugar
1 tablespoon vanilla extract

Blend well and add to the bread once it's cooled down

Pineapple Lemon

2 cups flour
2 cups sugar
1/4 tsp. salt
3 eggs
3 sticks unsalted butter
8oz pkg. cream cheese
1 tsp. lemon extract

Mix dry ingredients together. Mix softened butter and softened cream cheese together until they have the consistency of milk. It needs to be pourable like milk. Add cream cheese mixture first and mix well then 1 egg mix well, alternate cream cheese and egg mix well with each addition ending with an egg. Fold in extract.

Pour into a prepared 13x9 pan. Bake 30 minutes at 350°F.

By prepared I mean grease the pan with butter, (bottom and sides).

I also squeeze extra lemon juice into batter if I want more lemon flavor. Press a 15oz can of pineapple and add after you have poured into your pan and mix evenly with a fork. Then bake and enjoy.

Tortillas

Flour, butter, 1 egg, and I used almond milk, I mixed melted butter and water to coat each side while in the pan to make sure it doesn't get too hard which help the heat pockets form which is what I took a picture of

Cranberry Lemon vegan gluten free cookies

1 cup of earth balance
1/2 cup light brown sugar
1/2 cup sugar
1/4 cup of almond milk
1/2 teaspoon of vanilla extract
1 teaspoon of lemon extract
2 1/4 cups of Red Mill 1 to 1 gluten free flour
1/2 teaspoon of sea salt
About 1 cup give or take of dried cranberries
Lol I'm sure it will sis FYI the dough may seem too thin compared to regular cookie dough but that's normal.

Lemon Coconut Loaf

Loaf:

1 1/2 c all purpose flour
1/2 tsp salt
1 c granulated sugar
2 tbsp lemon zest
3/4 c almond milk unsweetened
1/2 c canola or vegetable oil
2 large eggs slightly beaten
1 tsp fresh lemon juice
1 tsp vanilla extract
1 tsp almond extract

Glaze:

1 powdered sugar
1 1/2 tbsp fresh lemon juice
1 tsp almond extract
3 tbsp sliced almonds, for garnishing the loaf

Preheat oven to 350° F. Spray a 8 1/2 x 4 1/2 loaf pan with cooking spray and set aside.

In a large bowl, whisk together the flour, salt, and baking powder. In a small bowl, combine sugar and lemon zest. Rub together with your fingers until fragrant. Whisk into the flour mixture. Set aside.

In a separate medium bowl, combine the almond milk, oil, eggs, lemon juice, vanilla, and almond extract.

Slowly add the wet ingredients to the dry ingredients. Stir until combined. Pour batter into prepared loaf pan.

Bake for 55-60 minutes, or until toothpick comes out clean. Place the loaf on a cooling rack and cool for 15 minutes. Loosen the sides of the bread with a knife. Carefully remove loaf from pan. Let cool completely on wire rack.

While the bread is cooling, make the lemon glaze. In a small bowl, combine powdered sugar, lemon juice, and almond extract. Whisk until smooth. Drizzle the glaze of the lemon almond bread. Sprinkle sliced almonds over the bread. Cut and serve.

Changes:

Almond milk and extract for coconut. Using vegetable oil. Replacing eggs for flax meal and no garnish

Cheesecake

So I used a 1 1/2 bag full of white chocolate morsels and 5 boxes of cream cheese, melt the white chocolate using the double boiler method or use the microwave but stir consistently every 10 to 15 seconds if using the microwave. Mix with the cream cream that should be room temperature!!! Then this is the recipe for my crust but I added a cup more sugar Pic for crust
Bake at 350

Sis Bracha's Unleavened Bread

Bread

2 sticks butter (softened)

4 eggs

1/2 cup sour cream

1 cup sugar (dark brown)

1 cup sugar (white)

1 tbsp vanilla extract

1 tsp butter rum extract (you can use any flavor of your choice)

Mix ingredients well

1 1/2 cups cake flour
Mix ingredients well
Pour into cupcake pan(s)
Place in pre-heated oven at 250 degrees for 30 min

Icing

1 cup unsalted butter (2 sticks or 1/2 pound), softened (but not melted) Ideal texture should be like ice cream
3-4 cups confectioners (powdered) sugar, SIFTED
1/4 tsp table salt
1 tbsp vanilla extract
up to 4 tbsp milk or heavy cream

(optional) Add additives of your choice
 strawberries (Use lemon extract with the vanilla)
 blueberries (use piña colada extract with the vanilla)
 cinnamon chips
 chocolate chips

5 Ingredient Chocolate Chip Cookies

Ingredients

1 stick (1/2 cup) softened butter salted or unsalted, at room temperature (required)
3/4 cup light or dark brown sugar (required, do not use granulated white sugar)
1 large egg, at room temperature (required)
1 tsp vanilla extract (optional, but recommended)
1/4 tsp salt, or large pinch (optional, but recommended)
1 cup plus 1/4 cup flour, fluffed up & lightly spooned into measuring cup & leveled off, being careful not to pack down when measuring (required)
1 cup chocolate chips (any kind your prefer or have on hand)

Instructions

- 1 Preheat oven to 350°F.
- 2 In the bowl of a stand mixer fitted with the paddle attachment (or a large bowl with a hand mixer) cream together the butter and sugar until fluffy. (NOTE: if you do not have a mixer you can do this with a wooden spoon. Beat together the butter and sugar until completely combined and fluffy. This will take some time.)
- 3 Add the egg and vanilla (if using) to the butter/sugar mixture and mix until incorporated.
- 4 Stir in the flour, salt (if using), and the chocolate chips just until combined. Do not mix for a long time after adding the flour, it will create cookies that are too tough.
- 5 Scoop into mounds about 2 TBSP each onto ungreased cookie sheets (you can use a silpat or parchment paper to line your sheets). Do not put more than 9 cookies per sheet.

6 Bake at 350°F until just set on the edges and middle still looks a little bit undercooked. About 8-12 minutes. (these cookies do not brown as much as other cookies because of the lack of baking soda or baking powder.)

7 Allow to cool on the baking sheets for 5 minutes before removing. Cookies will continue to cook on the sheets for a few minutes.

Almond Joy Cheesecake Bars

INGREDIENTS

Crust

- 1 1/2 cups graham cracker crumbs
- 1 1/2 cups sweetened flaked coconut, toasted
- 1/2 cup sliced almonds, toasted (about 2 ounces)
- 1/4 cup sugar
- 1/2 cup (1 stick) unsalted butter, melted

Filling

- 4 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- 4 large eggs
- 1 cup sweetened flaked coconut, toasted
- 1 tablespoon coconut extract
- 1 cup sliced almonds, toasted

Glaze

- 1 cup semisweet chocolate chips
- 3/4 cup whipping cream
- 1 1/2 teaspoons vanilla extract

PREPARATION

For crust: Preheat oven to 350°F. Wrap outside of 9-inch-diameter springform pan with 2 3/4-inch-high sides with foil. Finely grind cracker crumbs, coconut, almonds and sugar in processor. Add butter; process until moist crumbs form. Press mixture onto bottom and 1 inch up sides of pan. Bake crust until set and beginning to brown, about 12 minutes. Cool. Reduce oven temperature to 325°F.

For filling: Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Add eggs 1 at a time, beating just until blended after each addition. Mix in coconut and extract. Fold in almonds. Transfer filling to crust. Bake until cake is puffed and no longer moves when pan is shaken, about 1 hour 15 minutes. Cool completely on rack.

For glaze: Combine 1 cup chocolate chips, cream and vanilla in small saucepan. Stir over medium-low heat until smooth. Cool until glaze begins to thicken but can still be poured, about 30 minutes. Pour glaze over cooled cake; spread evenly. Chill cake overnight.

Run small knife around sides of cake to loosen. Release pan sides

PLAIN JANE

350'

INGREDIENTS

3 cups ALL PURPOSE FLOUR
3 tablespoons cornstarch
3 sticks of salted butter
3 cups sugar
6 large eggs
1 cup heavy whipping cream
1 teaspoon vanilla

Directions

Take 3 tablespoons of flour out and add the 3 tablespoons of cornstarch sift 6-7 times set to the side.

Grease and flour desired pan set to the side

Cream sugar and butter together for 3 minutes

Add eggs one at a time mixing well after each egg

Add flour and heavy cream alternating flour and cream ending with flour

Stir in vanilla

Place in pan bake in a preheated 350' oven for one hour or until done.

NOTE:

FLAVORING CAN BE SUBSTITUTED

ADD FRUIT AND NUTS

CHOCOLATE OR

CRUMB TOPPING

THIS WILL MAKE TWO 8 IN PANS

RECIPE CAN BE MODIFIED TO YOUR LIKINGS.

Johnny cakes (westindian/judah style)

2 cups of cornmeal
1 teaspoon salt
4 tablespoon of butter

1 cup of milk
2 tablespoon of very hot water
1 teaspoon cinnamon
2 pinches of cayenne (red) pepper
Honey

Mix the cornmeal, salt and butter together. Stir in milk and enough water to make the batter moist but still firm. Drop large spoonfuls into a hot buttered frying pan and flatten a bit with the back of your spoon. Once bottom of cake is golden flip over and cook the other side. Once the cake is done, pour a bit of honey on top and enjoy.

Sabbath Pumpkin Chocolate Chip Bread

3 Cups flour
2 teaspoons cinnamon
1 teaspoon salt
4 eggs
2 cups sugar
2 cups canned pumpkin
1 ½ cups canola oil
1 ½ cups semi-sweet chocolate chips

Glaze:

1 tablespoon melted butter
1 cup powdered sugar
½ teaspoon vanilla
1 ½ to 2 tablespoon milk

Directions:

In a large bowl, beat the eggs, sugar, pumpkin, and oil together. In a separate bowl, combine the flour, cinnamon, and salt. Stir the two mixtures together just until moistened and then add the chocolate chips. Pour into two greased loaf pans and back for 60-70 minutes at 350 degrees F. Cool for about 10-20 minutes before cooling on wire racks. You can add a simple glaze if you desire.

Mix glaze ingredients together, start with 1 ½ Tablespoon milk and add a little bit more to get your glaze to desired consistency. Wait until the bread has cooled for a few minutes and then drizzle the glaze on top.

Sabbath Blue Berry Cake

½ Cup butter
½ cup white sugar
¼ teaspoon salt
1 teaspoon vanilla extract

2 eggs
1 ½ cups all-purpose flour
1/3 cup milk
1 ½ cup fresh blueberries
1 tablespoon all-purpose flour
1 tablespoon white sugar

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.
2. Cream butter or margarine and ½ cup sugar until fluffy. Add salt and vanilla. Add eggs to the sugar mixture; beat until creamy.
3. Combine 1 ½ cups flour; add alternately with milk to egg mixture. Coat berries with 1 tablespoon flour and add to batter.
4. Pour batter into prepared pan. Sprinkle top with remaining 1 tablespoon sugar.
5. Bake for 30 minutes to one hour, or until cake tests done.

Sabbath Apple Squares

14 medium apples, peeled, cored, and chopped into small square chunks
1 tablespoon Cinnamon
3 Tablespoons brown sugar
1 ¼ cup all-purpose flour
1/8 teaspoon salt
1 cup white sugar
1/3 cup vegetable oil
¼ cup sour cream
1 tablespoon vanilla extract
2 eggs

1. Preheat oven to 350 degrees. Grease a 9×9-inch pan.
2. In a medium bowl, toss chopped apples with cinnamon and brown sugar
3. In a mixing bowl, combine together 1 and ¼ cups flour and 1/8 teaspoon salt.
4. In a separate bowl, whisk together 1 cup of white sugar, vegetable oil, sour cream, and vanilla until very smooth. Add eggs and whisk until smooth.
5. Add dry ingredients (flour mixture) into wet ingredients and mix until just combined.
6. Stir in half of the apples unto the cake batter. Pir the batter into the greased pan, and top with the remaining chopped apples. Bake for about 30 minutes to one hour or until toothpick inserted into the center comes out clean.
7. Dust with powdered sugar before serving if you desire.

Gluten-Free Almond Flour Crackers

PREP
8 mins. to 12 mins.
BAKE

14 mins. to 16 mins.

TOTAL

22 mins. to 28 mins.

YIELD

about 10 dozen 1" square crackers.

1 large egg

1/4 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 3/4 cups almond flour, blanched or raw, finely ground*

*Finely ground (rather than coarse-ground) blanched almond flour makes the crispiest crackers volume or weight

Directions

Preheat the oven to 350°F.

Whisk together the egg, salt, pepper, and any additional spices or add-ins (see "tips," below.)

Add the almond flour, stirring to make a cohesive dough.

Place the dough onto a sheet of parchment, or a piece of plastic wrap. Pat it out with your hands, and top with an additional piece of parchment or plastic wrap. Roll the dough out to about 1/8" thickness; it should be about 10" x 12", or larger.

Remove the top paper, and use a pizza wheel or knife to cut 1" squares. Move the cut crackers, along with their parchment, to the baking sheet. If you've used plastic wrap, spray the pan with non-stick baking spray, and transfer the crackers from the plastic to the pan.

Bake the crackers for 14 to 16 minutes, until they're light golden brown. The crackers around the perimeter will tend to brown more quickly, so transfer those to a cooling rack and return the pan to the oven to finish baking the remaining center crackers.

Cool the crackers completely before transferring them to an airtight bag for room-temperature storage.

Tips from our bakers

Flavor options:

Cheese Crackers Add 1/4 teaspoon mustard powder, a dash of Tabasco or a pinch of cayenne pepper, and 1 cup finely grated cheese.

Seedy Crackers Add 1 to 2 tablespoons sesame seeds, poppy seeds, or the seed blend of your choice.

Spicy Crackers Add 1 1/2 teaspoons curry powder, plus 1/4 teaspoon hot sauce (e.g., Sriracha, Tabasco, Frank's Red Hot) for extra kick.

Cinnamon-Sugar Crackers Omit the black pepper, and sprinkle 2 tablespoons cinnamon-sugar over the tops of the crackers before baking.

Unleavened Cream Cheese Pound Cake

Ingredients:

3/4 pound butter

8 ounces cream cheese
3 cups granulated sugar
6 eggs (medium)
1 teaspoon vanilla extract
1 teaspoon almond extract
3 cups all-purpose flour

Instructions:

Cream butter and cream cheese together, then blend in sugar. One at a time, add remaining ingredients. Preheat oven to 325 degrees. Grease and flour 10-inch tube pan. Bake about 1 1/2 hours or until golden brown & tests done with toothpick. Makes 12 servings Per Serving: 608.0 calories; 32.1 g total fat, 784.0 g total carbohydrates

Description:

This is a heavy, dense, extremely good pound cake.

All recipes were either given by sisters freely and/or obtained from the internet without purchase.

If you would like a hard copy please feel free to print. No hard copies are being sold so that anyone who wants the book may obtain it free and clear.