

Biblical Feast and Festival Recipes

Charoset (chopped apple/nut dish)

6 apples - peeled, cored and diced
1 cup finely chopped walnuts
 $\frac{1}{2}$ teaspoon ground cinnamon
1 teaspoon white sugar
3 $\frac{1}{2}$ teaspoons honey
 $\frac{1}{3}$ cup grape or apple juice

Place diced apples and walnuts into large bowl. Mix together the cinnamon and sugar and sprinkle over apple/nut mixture. Stir in honey and juice. Serve immediately or refrigerate until served.

Apple Cake (or any apple-based bakery recipe you might enjoy making)

3 eggs
 $\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup oil
 $\frac{3}{4}$ cup flour
5 apples, pared, peeled, cored and thinly sliced
 $\frac{1}{3}$ cup walnuts
 $\frac{1}{2}$ cup sugar
2 teaspoons cinnamon

Beat eggs with sugar and oil until mixture is light. Add flour and mix well. Pour half of the batter into a lightly greased 8" or 9" square pan. Distribute half of the apple slices over the batter. Pour the remaining batter over the apples and then cover batter with remaining apples. Combine walnuts, sugar and cinnamon and sprinkle over apples. Bake for 1 hour at 350° or until done.

Tzimmes (carrot dish)

2 lbs carrots, peeled and sliced
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{2}$ cup honey
1 can yams
1 can pineapple chunks
 $\frac{1}{2}$ cup raisins
1 Tbs pumpkin pie spice

Steam/cook carrot slices until soft. Mix with remaining ingredients in large sauce pan. Cook over low heat until everything is heated through. Serve warm.

Honey Cake

$\frac{1}{2}$ cup oil
 $\frac{1}{3}$ cup honey
 $\frac{1}{3}$ cup packed brown sugar
1 cup applesauce
1 $\frac{1}{2}$ cups flour
1 $\frac{1}{4}$ teaspoons baking soda
 $\frac{1}{4}$ teaspoon salt
1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon nutmeg

Mix oil, honey, sugar and applesauce. Add dry ingredients, mixing thoroughly. Pour into greased 8 or 9" square baking pan. Recipe can be doubled for a 9x13 pan. Bake at 350° for 35-40 minutes.