

A few holiday recipes taken from Sisterhood's cookbook, "Welcome To Our Table."

Honey Cake

4 eggs	½ tsp. ground allspice
1 cup of sugar	½ tsp. ground dried ginger
2 ½ cups all-purpose flour	½ tsp. ground cloves
½ tsp. baking soda	½ cup vegetable oil
3 tsp. baking powder	1 cup of honey
1 tsp. cinnamon	1 cup of orange juice

Preheat oven to 350°. Grease a 10" Bundt pan. Beat eggs and sugar together. Combine the dry ingredients well. Stir together the oil, honey, and orange juice. Add the dry ingredients and the oil mixture alternately to the egg-sugar mixture, beginning and ending with the dry ingredients. Pour into the prepared pan. Bake for approximately 50 minutes. Let cool in the pan for 10 minutes, and then remove.

Challah (adapted from a recipe in *The New York Times*). Yields two loaves.

1 ½ pkgs. active dry yeast (1 ½ tbsp.)
1 tbsp. plus ½ cup sugar (maybe another tbsp. or two)
½ cup vegetable oil (plus extra for greasing the bowl)
5 large eggs
1 tbsp. salt
8 to 8 ½ cups all-purpose flour
½ to ¾ cup of raisins, optional

In a large bowl, dissolve the yeast and 1 tbsp. of sugar in 1 ¾ cups of water (warmer than room temperature, but not hot). Whisk the oil into the yeast, and then beat in 4 eggs, one at a time, along with the remaining sugar and salt. Gradually add the flour. If you are adding raisins, now is the time.

You can choose to use a stand mixer with a dough hook, for both the mixing and the kneading.

When the dough holds together, it is ready for kneading. If doing it by hand, turn it onto a floured surface and knead until smooth—it should feel like an earlobe. Wipe out the mixing bowl, and grease it thoroughly but not excessively. Return the dough to the bowl, cover it with plastic wrap, and let it rise in a warm place for 1 hour, until doubled in size. Punch down the dough, cover it, and let it rise again for another half hour.

At this point, if you are interested, it is traditional to bless, separate, and burn a small piece of the dough in remembrance of the ancient Temple in Jerusalem. This is called "taking challah." You can Google it.

For a round loaf, traditional for the High Holy Days, divide the dough in two. Twist elongated dough into a circle, pinching the ends together. Make the second loaf the same way. Place the doughs on a greased cookie sheet with at least 2" between them. Beat the remaining egg and brush it onto the loaves. You don't have to use all of that egg—it's best not to let it pool in the nooks and crannies.

Let the breads rise another hour. Heat oven to 375°. Bake on the center oven rack for 35-40 minutes until golden. Cool on a rack.

Sour Cream Apple Pie

1 egg, slightly beaten	4 cups of peeled, cored, and coarsely chopped tart apples
8 oz. container sour cream	1 unbaked 9" pie crust
$\frac{3}{4}$ cup sugar	$\frac{1}{3}$ cup packed brown sugar
2 tbsp. flour plus $\frac{1}{2}$ cup flour, separated	2 tbsp. cold butter
1 tsp. vanilla	

Preheat oven to 400°

In a large mixing bowl, stir together the egg, sour cream, sugar, 2 tbsp. flour, and vanilla. Mix in the chopped apples. Pour the mixture into the unbaked pie crust. Cover the edge of the crust with foil, and Bake for 25 minutes.

In a small mixing bowl, combine the $\frac{1}{2}$ cup flour and the brown sugar. With a fork or your hands, cut in the butter until the mixture is crumbly. Remove the foil from the pie. Sprinkle the brown sugar mixture over it and bake 20 more minutes until golden brown. Cool on wire rack.