Days of Unleavened Bread Dessert Recipes

My all-time favorite! Good all year round. Keep chilled dough variations on hand for unexpected guests.

Coconut Slices

2 c sifted white flour (*whole wheat*) 1 c butter : sugar (*brown*) 2 c flaked coconut 1 egg

Cut butter into the flour. Add sugar, coconut and slightly beaten egg and knead with hands just until dough holds together and the egg has all disappeared. Shape into a roll 2@ in diameter, wrap in waxed paper and chill until firm enough to slice, about 1 hour. Set oven to 3751F. Cut chilled cookie dough in 1/8@ slices, place on ungreased cookie sheet and bake 10-12 minutes. Immediately remove the cookies from the pan and place on flat surface to cool. Cookies can also be made without chilling by rolling small bits of dough in your hands and pressing flat on cookie sheet. (*Using whole wheat flour and brown sugar instead of white flour and white sugar gives a different flavor, equally delicious.*)

Variations

Caraway Butter Cookies: Leave out coconut and add 2 t vanilla and 2 t caraway seeds.

French-Swiss Cookies: Omit coconut and mix 2 2 t cinnamon with flour. Use brown sugar instead of white. Cardamom Butter Cookies: Omit coconut and add 1 t ground cardamom. Use brown sugar instead of white.

Butter Cookies: Omit coconut and add 1 2 t vanilla. Recipes for Days of Unleavened Bread, Ambassador College 1960

French Chocolate Cake serves 10

9 oz bittersweet chocolate. chopped into small bits
1 c unsalted butter, cut into small pieces
scant 2 c sugar
2 T brandy or orange-flavored liqueur
1 T plain flour
Powdered sugar for dusting
Whipped cream or crème fraîche for serving

Preheat oven to 3501F. Generously grease a 9@springform pan. Line the base with non-stick baking paper and grease. Wrap the outside bottom and sides of the pan in foil to prevent water seeping through into the cake. Melt the chocolate, butter and sugar in a saucepan over low heat, stirring until smooth. Remove from heat, cool and stir in the brandy or liqueur. Beat the eggs lightly in a large bowl. Beat in the flour, then slowly blend in the chocolate mixture. Pour into the prepared pan. Place the springform pan in a large roasting pan. Add enough

boiling water to come: @up the side of the cake pan. Bake for 25-30 minutes, until the edge of cake is set but the center is still soft. Remove the cake pan from the roasting pan and remove the foil and cool on a wire rack. The cake will sink in the center and become its classic slim shape don=t worry if the surface cracks slightly. Remove the side of the springform pan and turn cake out onto rack. Lift off the springform tin base and then carefully peel back the paper, so that the base of the cake is now the top. Leave the cake on the rack until it is cold. Cut 6-8 strips of waxed paper in 1@ wide pieces and place in crisscross over the cake. Dust the cake with powdered sugar, then carefully remove the paper strips. Slide cake onto a serving plate. Cut and serve with dollop of whipped cream or crème fraîche.

Walnut Cake

1 lb. shelled walnuts1 c sugar6 large eggs, separated3 T orange juice1 t freshly grated orange peel3 T flour

<u>syrup</u>

1 c sugar : c water 1 t lemon juice

Preheat oven to 3501F. Finely grind walnuts and 2 T sugar in two batches in food processor. Pulse on and offCbe careful not to process into a butter. Beat egg whites until foamy. Gradually beat in 2 T sugar until stiff peaks form when beaters are lifted. Beat egg yolks (no need to wash beaters) with remaining: sugar until thick and pale. Beat in peel and orange juice. Fold in nuts and flour until well blended. Stir 1 c of beaten egg whites into the yolk-nut mixture until blended. Fold in remaining whites just until no white streaks remain. Pour into ungreased springform pan, smooth top with spatula. Bake 50-60 minutes until pick inserted in center of cake comes out clean. Cool in pan on wire rack. To make syrup: bring syrup ingredients to boil in small saucepan. Boil 5 minutes, then pour over cake in pan. Cover loosely and let stand at least 4 hours or overnight. Run sharp knife around edge of cake to loosen. Makes 16 servings. WCG Women⇒s Club Boise, ID

WCG Wolliens Club Boise, 1D

Almond Torte

1 1/3 c whole almonds 1 c sugar

8 large eggs, whites and yolks separated

2 t freshly grated orange peel 1/3 c orange juice

1 t ground cinnamon

Heat oven to 3501F. Pulse almonds and 2 T sugar in food processor until ground fine but not into butter. Beat egg whites until foamy. Gradually beat in 3 c sugar and beat until stiff peaks form. Set aside. Beat egg yolks (no need to wash beaters) with remaining 10 T of sugar until thick and pale. Beat juice, peel and cinnamon into yolk mixture; stir in almonds until well blended. Fold whites into nut mixture just until blended. Pour into ungreased 13x9x2@ baking pan. Bake 40-45 minutes until tester inserted into cake comes out clean. Cool in pan on rack. Cake will puff up while baking but sink while cooling. Run sharp knife around edge to loosen; cut into rectangles to serve. Serves 12.

WCG Women=s Club Boise, ID

Cheese Blintzes

Butter

1 2 c milk
2/3 c all-purpose flour
2 t salt
2 8-oz pkgs cream cheese
1 8-oz container cottage cheese
2 t grated lemon peel
3 T powdered sugar
: t vanilla
4 eggs
crème filling or jam
crème fraîche

EARLY IN DAY: Beat 2 T melted butter with milk, flour, salt, and 3 eggs in a bowl. Refrigerate 2 hours to allow flour to absorb liquid for a tender crepe. In separate bowl, beat cheeses, sugar, vanilla, and 1 egg until smooth. Cover and refrigerate. Brush 7" crepe pan with melted butter, heat to medium heat. Pour in scant 3 c batter. Swirl to cover pan. Cook 1 minute until top is set and bottom is browned when lifted with a turner. Invert onto waxed paper. Repeat with waxed paper between each crepe. ABOUT 30 MINUTES BÉFORE SERVING: Heat pie filling or whole fruit preserves/jam with lemon peel. Keep warm. Place 3 c cheese mixture in center of each browned side of crepe; fold to make a package. Melt 1 T butter in 10-in skillet over medium heat; cook blintzes until golden. Serve hot with fruit sauce, and, if you like, crème fraîche. Makes about 12 blintzes.

WCG Women=s Club Boise, ID

Lindy's Famous Cheesecake

CRUST:

1 Cup All Purpose Flour1/4 Cup Sugar1 1/2 t Lemon Peel, Grated1 Egg Yolk1/4 Cup Butter1/4 t Vanilla

Mix flour and oil with a pastry blender or two knives until mixture resembles large crumbs. Add water, mix with folk until water is absorbed. Gather into a ball with hands and place on floured pastry cloth. Cover rolling pin with a pastry sock and roll in flour; shake off excess. Roll and turn pastry, turning over and dusting cloth and pin sock

Make the crust first: Combine the flour, sugar, lemon peel and vanilla in a medium bowl. Make a well in the center. Add the egg yolk and butter. Use your fingertips to mix until a dough forms and cleans the sides of the bowl. Form the dough into a ball. Wrap in wax paper. Refrigerate for 1 hour or more. Preheat the oven to 4001F. Grease the sides and bottom of a 9" springform pan. Remove the side from the pan. Roll 1/3 of the dough on the bottom of the springform pan. Trim the edge of the dough to fit the pan. Bake until golden (8-10 minutes). Divide the rest of the dough into 3 parts. Roll each part into a strip 2 1/2" wide and about 10" long. Put the springform pan together with the baked crust on the bottom. Fit the 3 dough strips to the side of the pan, joining the ends inside to completely line the inside of the pan. Trim the dough so that it only comes 3/4 of the way up the side of the pan. Refrigerate the dough-lined pan until you are ready to fill it.

FILLING:

1 1/2 t Orange Peel, Grated
1/2 t Vanilla
1/4 Cup Heavy Cream
3 T Flour sifted
5 Eggs + 2 Egg Yolks
40 oz Soft Cream Cheese
1 3/4 c sugar
sour cream for garnish

Increase the oven temperature to 5001F.

Prepare the filling: Use the large bowl of an electric mixer to combine the cheese, sugar, flour, lemon and orange peels and vanilla extract. Beat at high speed just until blended. Beat the eggs and egg yolks in one at a time. Add the cream. Beat until just well combined. Pour the mixture into the springform pan prepared with crust. Bake 10 minutes. Reduce the oven temperature to 2501F. Bake 1 hour longer. Cool in the pan on a wire rack. Refrigerate at least 3 hours. Loosen the pastry from the side of the pan with a spatula. Remove the side of the springform pan. Cover with sour cream. Cut into wedges. You can serve fruit filling, jams or fresh fruit with this cheesecake. Enjoy! Good Housekeeping Cookbook, 1973

Pastry for Pies for a 9@ pie shell

1 1/3 c unbleached flour 1/3 c oil **2** t salt 2 T cold water (you may need more water depending upon the moisture content of your flour and the humidity of the day)

with more flour to keep from sticking. Try to keep pastry as round as possible. Lift pastry and fold gently into fourths. Place in pie pan, unfold and trim and crimp or flute as desired. Keep pastry trimmings to use for decorations on top if desired (e.g., mince pie, or a meat pie). Put pie chain or dried beans or pie marbles onto

crust while baking as a pre-baked shell to keep from puffing too much Cbake at 4751F. Or pour in filling and bake according to pie recipe.

Impossible Pie

4 eggs 2 c sugar **2** c butter 1 c coconut flaked **2** c flour 2 t vanilla 2 c milk

Blend all ingredients in blender for a few seconds. Pour into a 10@ glass or pottery pie pan. Bake at 3501F for 1 hour or until center tests firm. The flour settles to form a crust, the coconut rises to become the topping, and the center is an egg-custard filling. The use of an electric blender is a must in this recipe.

Intercontinental Church of God Ladies Group, Vienna, IL

Chocolate Delight

Whipped cream can be substituted for *Cool Whip***7**

1 stick butter 1 c flour 2 c Cool Whip7 2 small pkgs instant chocolate pudding (can substitute cool homemade chocolate 1 c chopped pecans/walnuts pudding) 1 8-oz pkg cream cheese 3 c milk

1 c powdered sugar

Mix butter, flour and nuts together; pat into 9x13@pan for crust. Bake at 3501F for 15-20 minutes. Cool completely. Mix cream cheese, powdered sugar and 1 c Cool Whip7 or whipped cream and pour over cooled crust. Mix pudding mix and milk to package directions or use homemade chocolate pudding and pour over cream cheese mixture in pan. Spread remaining *Cool Whip***7** or whipped cream over top and garnish with chocolate curls. Refrigerate until serving time. This can also be frozen and then allowed to thaw a short while before serving.

Intercontinental Church of God Ladies Group, Vienna, IL

Russian Teacakes or Mexican Wedding Cakes

1 c butter softened **2** c powdered sugar 1 t vanilla 2 3 c unbleached flour : c finely chopped nuts 3 t salt Extra powdered sugar for rolling

Heat oven to 4001F. Mix butter, 2 c powdered sugar and vanilla. Stir in flour, nuts and salt until dough holds together. Shape into 1@balls. Place on ungreased baking sheet about 1@apart. Bake 10-12 minutes or until set but not brown. Roll in powdered sugar while warm. Cool, roll in powdered sugar again. Makes 4 doz. Cookies.

Betty Crocker=s 40th Anniversary Edition Cookbook, p.118

Raspberry-Chocolate Bars

1 **2** c all-purpose flour : c sugar : c butter, softened 3 c orange juice 1 pkg (10 oz) frozen raspberries, thawed and undrained 1 T cornstarch

: c miniature semisweet chocolate chips

Heat oven to 3501F. mix flour, sugar and butter. Press in ungreased 13x9x2@pan. Bake 15 minutes.

Mix raspberries, orange juice and cornstarch in small saucepan. Boil and stir 1 minute. Cool 10 minutes. Sprinkle chocolate chips over crust. Spoon raspberry mixture over chocolate chips. Bake about 20 minutes or until raspberry mixture is set. Refrigerate until chocolate is firm. Drizzle with additional chocolate if desired. Cut into 48 2x1@bars.

Betty Crocker=s 40th Anniversary Edition Cookbook, p.113

French Lace Cookies

2 c light corn syrup **2** c butter 2/3 c packed brown sugar 1 c flour 1 c finely chopped pecans

Heat oven to 3751F. Grease cookie sheet lightly. Heat corn syrup, butter and brown sugar to boiling in saucepan over medium heat, stirring constantly. Gradually stir in flour and pecans. Drop batter by teaspoonfuls about 3 inches apart on cookie sheets. (Keep batter warm by placing saucepan over hot water; bake only 8 or 9 cookies at a time.) Bake about 5 minutes or until set. Cool 3-5 minutes; remove from cookie sheet drizzle with melted chocolate. While cookies are still warm can roll around the handle of a wood spoon or over cone-shaped form. Fill with sweetened whipped cream or mixed with a bit of jam or shaved chocolate. Delicious with after dinner coffee.

Betty Crocker=s 40th Anniversary Edition Cookbook, p. 112.

???