

CLEVELAND Jewish News

One smart little paper.

JSTYLE

sweet treats for the new year

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Published: Friday, February 6, 2009 11:43 AM EST

The High Holidays find us joyously gathering around a festive table with family and guests. Crown a bountiful feast with dessert confections featuring honey and sugar to ensure a sweet year. Below are some desserts guaranteed to please everyone at the table. L' Shana Tovah!

RED PLUM COMPOTE – Pareve

2/3 C sugar

1 C dry white wine

1 C water

4 whole cloves

3" piece of cinnamon stick

Zest of 1/2 a lemon

18 firm, ripe, large red plums, rinsed and stemmed

Combine sugar, wine, water, cloves, cinnamon and lemon zest in a 3-qt. sauce pan. Bring syrup to a boil and cook gently, uncovered, for 5 minutes. Add plums, return to a boil, reduce to a simmer, cook 5 minutes until plums are just soft but hold their shape.

Remove tender plums to a bowl. When all the fruit is cooked, reduce syrup by one third. Pour syrup over the cooked plums and chill. Plums can be halved and pitted to serve. Serve alone or with cookies. 6–8 portions

MIDDLE EAST RICE PUDDING with APRICOTS – Dairy, from Claudia Roden

pudding:

1 C short grain rice or risotto

1 ½ C water

4 ½ C milk

3/4 C sugar

2 T orange blossom water

APRICOTS:

2 lb. apricots

3 3/4 C water

3/4 C sugar

Juice of 1 lemon

Cook rice in water until water is absorbed. Add milk and simmer on low heat 30 minutes. Stir occasionally. When rice is soft and most of the milk is absorbed, add sugar and stir well. If dry, add a bit more milk. Add orange blossom water and cook a minute more. Turn off heat, stir well, and pour into serving bowl, or individual dishes. Cover and chill. Pudding will thicken as it cools.

Cut apricots in half and remove pits. Cook in a heavy pan with water, sugar and lemon juice. Cover and cook on low for 10 minutes until fruit is very soft. Chill, then spread over the rice pudding. Sprinkle with pomegranate seeds, other fruit or pistachios, if desired.

RICH CHOCOLATE ESPRESSO COOKIES – *Dairy or Pareve*

6 T cocoa powder

1/2 C flour

1/4 t baking powder

1/4 t salt

1/2 C unsalted butter or pareve margarine (1 stick)

8 oz. bittersweet chocolate, divided

2 large eggs

1/4 C granulated sugar

2 t instant espresso granules

2 t vanilla

1 C walnuts, toasted and chopped

Preheat oven to 350° F. Place two racks in center of oven.

Sift together cocoa, flour, baking powder and salt. Set aside. Melt butter or margarine and 2/3 of the chocolate in microwave on 50% power. Cool.

In an electric mixer, beat eggs, sugar and espresso powder on high speed until mixture is pale

and thick, about 4 minutes.

Reduce speed to medium, add melted chocolate mixture and vanilla. Add dry ingredients and beat until just combined. Add remaining chocolate pieces and walnuts.

Line two baking pans with parchment paper; drop tablespoons of batter onto pans, leaving 2" between cookies. Bake until tops crack, about 10-12 minutes; rotate pans at mid-point of baking time. Cool. Store airtight or freeze. Serve with fruit compotes.

ELEGANT APPLE TART – *Pareve*

Single crust for 10" tart pan with removable bottom

4 large Granny Smith apples, peeled, cored and thinly sliced

3/4 C sugar

1 T lemon juice

1/8 t nutmeg

1 scant t cinnamon

2 T flour, divided

1 T margarine

2 T honey, warmed

Roll pastry crust into pan, chill 30 minutes. Preheat oven to 400° F. Prick crust with a fork. Cut a piece of parchment paper to extend over crust. Weight crust with pie weights or dry beans. Bake 10 minutes at 400 °F. Remove from oven, remove weights and paper, set aside.

Meanwhile, toss apple slices with sugar, lemon juice, nutmeg, cinnamon and 1T flour. Dust tart shell with remaining flour. Arrange apples in concentric circles over crust; dot with margarine. Bake in a preheated 400° F oven for 10 minutes. Reduce heat to 375 °F. and bake until apples are set and crust is lightly browned, about 30 minutes. Cool on a rack. Heat honey; lightly brush on apples and edges of crust. Serves 10-12.

MOROCCAN MINT TEA

Preheat a six-cup teapot. Add 1 1/2 T Chinese green tea, 6-8 sprigs of fresh spearmint and lumps of sugar to taste. Pour in boiling water and allow to infuse at least 5 minutes. Adjust sugar if necessary. Serve in small tea cups.

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