

# DESSERT

## Strudlen

5 cups flour  
2 heaping tsp. baking powder  
½ tsp. salt  
1 cup oil  
1 cup sugar  
2 eggs  
1 tsp. vanilla  
¾ cup juice

Toppings  
Jelly  
Sugar  
Cinnamon  
Nuts  
Raisins  
Apples, shredded  
Powdered sugar

Combine all ingredients for dough and mix well. Roll out dough 1/8" thin. Smear with jelly. Sprinkle with sugar, cinnamon, nuts and raisins. Or sprinkle with apple, cinnamon and sugar. Or use any combination of your choice. Roll as for jelly roll and bake on cookie sheets at 325°-350° for approx. 25 minutes. Sprinkle on powdered sugar. Slice rolls while hot. Variations: Cut pizza style and roll individual "slices" starting at the wide end to make rugalach. This dough is also great for hamantashen. Just cut circles in dough, fill with pie filling, apple butter or filling of your choice and pinch ends together.

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## Napoleans

1 500g puff pastry dough	½ cup chocolate chips	1 cup powdered sugar
1 can custard	1 tsp. oil	1 tsp. vanilla

Cut puff pastry sheet in half, make holes with a fork and bake on cookie sheets at 400° for 25-30 minutes. (Use half of the puff pastry recipe in this cookbook for this recipe.) When completely cool, split each sheet in half to make 4 layers. In small bowl, combine powdered sugar and vanilla with 1½ tablespoons hot water until smooth. (If too thick, add a little more water.) Place 1 puff pastry layer cut side down on tray and pour frosting over it; spread evenly. Place chocolate and oil in double-boiler over water and melt chocolate. (Variation: use chocolate syrup instead.) With chocolate mixture in small pastry bag with small writing tip, pipe lengthwise strips, 1" apart, on frosting. To make chevron, pull wooden pick crosswise through chocolate and frosting, at 1" intervals; reverse direction each time. Place undecorated layer, cut side up on serving tray, and spread with 1/3 of pastry cream. Repeat with other 2 undecorated layers. Top with decorated pastry. Refrigerate.

## **Puff Pastry Dough**

1 lb. margarine      1 tsp. salt  
4 cups flour        1 cup ice water

1. Cut bars of margarine in half lengthwise. Place side by side on foil to form rectangle. Refrigerate to chill. Sift flour and salt into large bowl. With fork, stir in ice water; mix well (dough will be dry). Mix with hands until flour disappears.
  2. Shape into ball. On un-floured surface, knead dough until smooth and elastic – 10 minutes. Cover with bowl; let rest 20 minutes (dough will be easier to roll out). On lightly floured pastry cloth, roll dough with rolling pin into a 22x6" rectangle.
  3. Place margarine on half of dough, ½" from sides. Fold other half of dough over margarine; press edges together with fingers to seal. Refrigerate, wrapped in foil, ½ hour, to chill. With rolling pin, press dough lightly several times, to flatten margarine.
  4. On lightly floured pastry cloth, quickly roll out lengthwise into a 20x8" rectangle, pulling out corners to keep square. Roll from center out, with firm, even strokes, rolling over sides lightly only when desired length and width have been reached.
  5. From short side, fold dough into thirds, making sure edges and corners are even; press edges firmly to seal. Chill in foil ½ hour. On lightly floured pastry cloth, with folded side of dough at right, re-roll dough lengthwise into 20x8" rectangle as in step 4.
  6. (If margarine breaks through pastry, brush spot very lightly with flour.) Fold in thirds; refrigerate as in step 5. Repeat rolling, folding and chilling of dough four more times (6 times in all). Refrigerate the dough 3 hours, or until ready to use. Makes 2½ lbs.
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## **Custard**

1 cup sugar            6 egg yolks, beaten  
Dash salt            2 tbs. vanilla  
2 tbs. cornstarch    1/2 cup whip  
2 cups juice

Combine sugar, salt and cornstarch in saucepan. Slowly add juice, stirring until smooth. Over medium heat, stir and cook until thick and bubbly. Boil 1 minute. Remove from heat; stir a little hot mixture into egg yolks. Mix well. Pour back into pan. Stirring, bring back to a boil. Remove from heat. Add vanilla. Chill. Whip the cream and gently fold into cream.

## **Cream Puff Ring**

### Cream Puff

1 cup water  
½ cup oil  
¼ tsp. salt  
1 cup flour  
4 eggs

### Cream Filling

2 cups Pareve whipping cream (un-whipped)  
1 cup icing sugar  
2 tsp. vanilla extract  
  
Icing sugar

**Cream Puff:** Bring water, oil and salt to a boil. Add flour all at once. Mix well with a wooden spoon. Add eggs, one at a time, beating after each one with wooden spoon. Spoon dough on a cookie sheet in the shape of a ring. (Use a pastry bag with a star tip for better results.) Bake at 400° for 55 minutes. Let cool.

**Cream Filling:** Whip cream with sugar and vanilla until stiff.

**Assembly:** Cut cream puff ring in half horizontally when cool. Remove top. Fill pastry bag with cream filling. Fill bottom half of cream puff ring with cream until “overflowing”. Replace top of cream puff ring. Sprinkle with icing sugar.

**Variations:** Cream can be flavoured with chocolate, coffee, almond extract, fruit, etc., Custard can be used instead of cream. Cream puff dough can be coloured by adding food colouring or cocoa powder. Add sparkle to the cream puff ring by drizzling melted chocolate or toasted almonds over it. Decorate with fresh berries around the sides.

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## **Best-Ever Chocolate Cake**

### Cake

2 cups flour  
1 tsp. salt  
1¾ cup sugar  
½ cup oil  
2 eggs, unbeaten  
fee

½ cup cocoa  
1 cup hot coffee  
1 tsp. baking soda  
½ cup boiling water

### Icing

1/3 cup oil  
3½ tbsp. cocoa  
Pinch salt  
4 cups icing sugar  
6 tbsp. (or more if needed) prepared coffee

**Cake:** Combine flour and salt. Set aside. Combine sugar and oil. Add eggs and mix well. Set aside. Combine cocoa with hot coffee. Add flour mixture and cocoa mixture alternately 3 times to Sugar mixture. Combine baking soda and water. Add to batter. Mix well. Pour into tube pan or 9”x13” baking pan and bake at 375° for 30-35 minutes.

**Icing:** Combine oil, cocoa, salt and sugar. Add 5 tablespoons coffee and mix well. Add coffee as needed to loosen icing. Spread immediately on cool cake.

## **Brownie Bars Enclosed in White Dough**

### Dough

1 10 oz. carton whipping cream  
6 cups flour  
1 lb. margarine  
1 tsp. vanilla sugar

### Filling

1 stick margarine  
½ cup cocoa  
3 tbsp. oil  
¾ tsp. baking powder

1 cup flour  
3 eggs  
1½ cups sugar  
1½ tsp. vanilla sugar

Melted chocolate (for decorating)

Dough: Knead all ingredients into a manageable dough. Divide dough into 9 equal parts.

Filling: Mix all ingredients at medium speed until smooth and creamy.

Assembly: Roll each part of dough into a long, rectangular shape. Spoon filling along center of dough, approximately 1" wide and 1" thick. Fold dough over to one side, pinch to close and place seam-side down. Cut slits into roll, 7" apart.

Place rolls onto lined cookie sheets, seam-side down. Bake for 25-30 minutes at 350°. Cut bars along slits before freezing. Drizzle bars with melted chocolate, forming design.

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## **Ice Cream Pie**

1 graham cracker pie crust  
1 container vanilla ice cream

1 cup chunky peanut butter  
¼ cup powdered sugar

1/3 cup chocolate chips  
1 package ground nuts

Thaw ice cream in bowl. Add peanut butter, sugar and chocolate chips. Mix. Pour into pie crust. Cover with nuts and freeze.

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## **1-2-3 Ice Cream**

1 pkg. instant pistachio pudding  
1 500 ml container Pareve whipping cream (un-whipped)

1 16 oz. can crushed pineapple

Combine all ingredients and beat until stiff. Pour into bowl, 9"x13" pan or mold. Cover and freeze. Remove from freezer 15 minutes before serving.

## **Crunchy Almond Ice Cream**

### Ice Cream

5 eggs (don't separate)  
1/2 to 3/4 cup sugar  
1 tsp. vanilla  
1 500 ml container Pareve whipping cream (un-whipped)

### Sugared Almonds

1 cup sugar  
1 cup slivered almonds

**Ice Cream:** Combine eggs and sugar in an electric mixer. Add vanilla and whip cream. Beat until stiff (can take several minutes).

**Sugared Almonds:** Boil sugar in a pot until the sugar caramelizes. Remove pot from flame and add almonds. Mix well. Spread on wax paper. When hardened (put in refrigerator or freezer for quicker hardening), break up into small pieces and fold into ice cream. Pour into bowl, 9"x13" pan or mold. Cover and freeze. Optional: Sprinkle some sugared almonds on top of the ice cream. Other option: Chop honey roasted peanuts in a food processor and sprinkle on top.

**Variation:** You can prepare ice cream without sugared almonds and add other flavours such as chocolate, vanilla, coffee, etc., or leave as is.

**Variation:** Add 1/2 cup peanut butter to ice cream (without sugared almonds), pour into 2 prepared pie crusts and drizzle chocolate syrup or melted chocolate on top.

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## **Chocolate Syrup**

1 cup cocoa                      3 cups sugar                      2 cups water

Bring cocoa, sugar and water to a boil in a saucepan. Let simmer 1 minute. Cool and refrigerate.

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## **Chocolate Peanut Butter Balls**

1 cup chunky peanut butter                      1 cup chocolate syrup                      1/2 cup marshmallow fluff

sprinkles, cocoa, chopped nuts, shredded coconut, powdered sugar, etc.

Combine peanut butter, chocolate syrup and marshmallow fluff to dough consistency, adding more fluff if necessary. Shape into balls and roll in sprinkles, cocoa, chopped nuts, shredded coconut, powdered sugar or other as desired. Keep frozen for best results.