

Recipes for Hanukkah

SARAH CHINSEY'S POTATO LATKES

5 pounds potatoes
2 large onions
2 eggs
1 cup flour
salt to taste
oil for frying, preferably peanut

Grate potatoes and onions. Add eggs, flour and seasonings to potatoes. Mix well. Heat oil in frying pan, then add mixture one tablespoon at a time into the oil. When golden brown, turn over and brown other side. Serve sizzling hot from the pan.

DEBI CHINSKY HARRIS' HANUKKAH COOKIES

3 eggs
1 cup sugar
¼ cup oil
2 teaspoons baking powder
3 cups flour

Combine eggs, sugar and oil and blend well. Stir in dry ingredients, enough flour for soft dough. Roll dough to about ¼ inch thickness and use holiday cookie cutter (available at Spitzer's in Southfield or Borenstein's in Oak Park). Bake at 375 for 10-12 minutes. Cool and decorate.

CARROT LATKES

Adapted from "The Spice and Spirit of Kosher Jewish Cooking" by the Lubavitch Women's Organization
3-4 pounds of carrots
1 large onion
4 eggs
¼ cup matzo meal or flour

salt and pepper to taste
oil for frying
pinch of baking powder (optional)

Grate carrots and strain through colander. Grate onion. Add grated onion and eggs to carrots. Mix well. Add matzo meal and seasoning. Mix well. Heat oil in frying pan. Fry until browned on both sides. Place on plate covered with paper towels to drain off some of the excess oil.

SOOGANJOT From "The New Jewish Cuisine" by Gila Berkowitz

3 packages yeast
3 tablespoons sugar
¼ cup warm water
3 egg yolks
¼ cup "pareve" (non-dairy) creamer (liquid)
¼ cup vegetable shortening, melted
1 teaspoon brandy
1 teaspoon vanilla
1 teaspoon grated lemon peel
¾ cups flour (approximately)
raspberry, grape or other jelly
oil for deep frying
powdered sugar

Stir yeast and a bit of the sugar into warm water. When yeast bubbles up, stir in remaining ingredients. Add sufficient flour to form a soft dough. Turn out on a floured board and knead until smooth. Cover with a towel and let rise until doubled, about one hour. Punch down and roll the dough out to ¼ inch thickness. Cut circles out with a cup. Place a teaspoon of jelly on half of the circles, cover with re-

maining circles of dough, and pinch together. Let rise again for ¼ hour. Heat oil and fry doughnuts rapidly, turning each once. Drain on paper towels. Sprinkle with powdered sugar immediately before serving. Sooganjot are best when hot. Makes about 18 doughnuts.

COTTAGE CHEESE LATKES From "The New Jewish Cuisine" by Gila Berkowitz

1 cup flour
1 tablespoon sugar
1 teaspoon baking powder
1 teaspoon salt
4 eggs, beaten
2 cups cottage cheese
oil for frying

Mix dry ingredients well, then stir in eggs and cottage cheese. Drop heaping tablespoons on hot griddle or skillet. Serve immediately with applesauce, sour cream and/or fruit preserves.

APPLE FRITTERS From "The Art of Jewish Cooking" by Jennie Grossinger

12 thin slices of peeled apple
5 tablespoons sugar
2 tablespoons brandy
1½ cups sifted flour
¼ salt
1 teaspoon baking powder
1 egg
1 cup milk
2 tablespoons melted butter
butter for frying

Sprinkle apple slices with sugar and brandy. Set aside. Sift the flour, salt and baking powder into a bowl. Beat the egg, milk and melted butter together and add to the flour mixture gradually, beating until smooth. Heat a little butter in a large skillet. The next operation must be done quickly. Four about 1 tablespoon of the batter into the pan, place an apple slice over it, and cover with more batter. Repeat until all the batter and apple slices are used up. Brown on both sides. Makes 12.

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SHARING IS CARING

Mrs. Fields: no-crunch cookies

Continued from Page 1

pany's director of marketing and public relations. "It's the most expensive, finest nut in the world."

GOOD FLAVOR is not the only reason for Mrs. Fields' phenomenal success.

"We're selling an experience," White said. "Mrs. Fields experience."

Managers who work at the stores have to go to "cookie college" in order to best serve the customers' interests.

Vida Fields of Grosse Pointe is a manager-trainee at Mrs. Fields Cookies at Northland Mall in Southfield.

DURING HER three-month training period, she will be learning a lot about making cookies. But a major

emphasis is placed on customer relations.

"It's hard to be nice," Bowie said, especially when customers complain about the price of the cookies, which at \$5.99 and \$5.99 a pound are considerably higher than the supermarket variety.

But although they grumble, people come back, she said. And it's her business to make sure they do.

EMPLOYEES FIND "the boss" is irresistible. Beautiful, slim (though she claims she loves to eat chocolate chip cookies), bubbly and inordinately friendly, Fields has a magnetic quality about her that makes her difficult to refuse. People want to please her.

That hasn't always been the case, Fields said. At school she was labeled snooty as she "struggled for her C's." But one thing she was sure

of. She knew how to make chocolate chip cookies.

"I've been a cookie eater since I had teeth," Fields said, and became an "official" cookie maker when she was about 17.

AT ANY one of her stores, at least seven of the 13 varieties of Mrs. Fields cookies are always available.

These include Coco-Mac (fresh coconut and macadamia nuts), Royal Pecan (semi-sweet chocolate and pecans), Milk Chocolate with or without walnuts, and the brand-new white Coco-Chunk (white chocolate with coconut).

Five types of brownies are also baked at the stores. They are Double Fudge, Peanut Butter Dream Bars, Rocky Road, Fudge Walnut and German Chocolate.

Right now Fields is working steadily at a new brand of oat-bran cookie.

You can bake her chocolate cake

Continued from Page 1

½ pint whipping cream
1 pound white chocolate

Beat cream cheese, egg and sugar until smooth. Melt white chocolate in a double boiler. Separately, sprinkle gelatin into the water; dissolve over a pan of hot water. Beat dissolved gelatin into cream cheese/sugar mixture. Add cream to mixture, beat until it thickens. Fold in the melted white chocolate.

Pour filling into spring-form pan, over the chocolate cake layer. Carefully place second layer of cake on top of filling. Refrigerate for several hours. When filling is firm, remove pan sides.

Decoration
4 cups chopped unsalted macadamia nuts
¼ pint whipping cream

1 ounce dark chocolate
cocoa powder (optional)
confectioner's sugar (optional)

Coat sides of the cake with chopped macadamia nuts. Dust the top with a mixture of sugar and cocoa. Decorate top with rosettes of whipped cream, chocolate shavings and chopped macadamia nuts. Refrigerate until served.

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