



Traditional Pre Yom Kippur Recipes

You can not eat on Yom Kippur, this is only for the noon before!

Round Challah

INGREDIENTS:

2 envelopes dry yeast
2 tsp. sugar
1/4 cup hot water
1 stick corn oil margarine, room temperature
1/2 cup sugar
1 tsp. salt
1 3/4 cups hot water
2 extra large eggs
7 cups unbleached flour (approximately)
1 egg yolk
raisins (optional)

1. Dissolve sugar and yeast in 1/4 cup hot water. Set aside; yeast is ready when it is rising and puffy.

2. Place margarine, sugar and salt in a mixing bowl; pour 1 3/4 cups hot water over them.

3. Crack eggs into large capacity food processor bowl with plastic dough blade, and pulse 30 seconds.

4. Add 1 cup flour and puffy yeast mixture to eggs.

Pulse 30 seconds to blend.5.

Add margarine/sugar/salt/water mixture and 3 cups flour.

Pulse 1 minute, scrape down sides of bowl, pulse 30 seconds more.6.

Add remaining flour,

1 cup at a time; pulse approximately 15-20 seconds after each addition.

Dough will form a large, sticky ball around the blade.

The food processor may not accommodate all 7 cups of flour.

7. Spread remaining flour or an extra 1/2 cup flour onto a board or pastry cloth.

Turn dough onto floured surface. 8. Knead the dough 2 to 3 minutes, incorporating flour. Ready dough will

Sweet Potato Soup

INGREDIENTS:

1 large onion
3-4 sweet potatoes, peeled and cut into pieces
1 cup orange lentils

pareve chicken soup powder, to taste Fry onion.

Place fried onions, pieces of sweet potatoes, and lentils into a soup pot. Cover with water. Bring to a boil.

Add soup mix. Simmer for 20 minutes or until the potatoes are soft enough to mash. Cool and puree. Heat the soup to serve.

form a smooth, round ball and will bounce back when lightly touched.

9. Grease a large bowl. Place dough in it, and cover with a towel. Set in a warm place to rise until double in size (1 to 2 hours).

10. Punch down the dough; remove from bowl onto floured board.

Let it rest 5 to 10 minutes.

For 2 round loaves:

1. Divide dough in half. Divide each portion in half.

2. Roll one piece into a long, smooth strip. Coil this strip into a circle on a greased cookie sheet. Pinch the end under.

3. Divide second portion into 2 unequal strips, about $\frac{2}{3}$ and $\frac{1}{3}$. Roll into smooth strips.

4. Take the larger of the 2 and make a second coil on top of the first.

Take the last piece and make a third coil on top.

Baking:

1. Preheat oven to 350 degrees Fahrenheit. Mix 1 raw egg yolk with 1 tsp. water; brush the loaves for a shiny crust.

2. Bake for 15 minutes to brown crust. Reduce heat to 325 degrees Fahrenheit and bake 15 more minutes (30 minutes total).

Cool and remove from pans *Dipped in honey*