

Recipe for Latkes



4 medium potatoes

1 medium onion

2 eggs

3/4 cup matzah meal (flour, gluten free flour, or bread crumbs can be used)

salt and black pepper to taste

vegetable oil

Peel and shred the potatoes and onion into a large bowl. Press out all excess liquid. Add eggs and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount). Add a few dashes of salt and black pepper. Don't worry if the batter turns a little orange; that will go away when it fries. Heat about 1/2 inch of oil on medium heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Flip when the bottom is golden brown (about 3-4 minutes). Be patient: this takes time, and too much flipping will burn the outside without cooking the inside.

NOTE: Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right

For Flourless Latkes

12-13 medium Potatoes

1 Large Onion

4 eggs

Vegetable Oil

Salt

Prep and cook the same as above!

Gluten Free All Purpose Flour



Many people out there have either wheat/gluten allergies or are just trying to avoid it. Gluten is found in so many things now that it becomes difficult to enjoy most types of baked goods. I have found a great blend for a Gluten Free all-purpose flour mix that is great to store and use to replace flour in almost any recipe! So have fun experimenting with all your old family favorites again! Be sure to keep this recipe as all the gluten free recipes in the future will use this flour!

Gluten Free All Purpose Flour Blend

4 cups brown rice flour

2 cups white rice flour

2 cups potato starch

1 cup tapioca flour

5 teaspoons xanthan gum

Mix all the ingredients together and store in an airtight container.

*I prefer to use Bob's Red Mill flours. They can easily be found at Wal-Mart, Fred Meyer, and sometimes at Big Lots. GF Joes in Tacoma, Washington is also a great place to find all the special flours.

Gluten Free Baked Vanilla Glazed Donuts

It is Hanukkah tradition to eat foods fried in oil as a remembrance to the miracle of the oil for the lamp. Most people will eat jelly filled donuts coated in powder. However, as a gluten sensitive household, this tradition can be a little tricky. This recipe can be “cheating” a little because these donuts aren’t fried in oil, but to my kids, a donut is a donut!



Donuts

1 cup Gluten Free All Purpose Flour

1/3 cup sugar

1 teaspoon baking powder

1/4 teaspoon ground nutmeg

1/4 teaspoon salt

1/2 cup buttermilk

1 egg

1/2 teaspoon pure vanilla extract

1 tablespoon butter, melted

Vanilla glaze

1 cup powdered sugar

1 teaspoon butter, melted

2 tablespoons milk (I use coconut milk)

1/2 teaspoon pure vanilla extract

Preheat oven to 425 degrees. Spray donut pan with nonstick cooking spray. In mixing bowl, combine flour blend, sugar, baking powder, nutmeg and salt. Add buttermilk, egg, vanilla and melted butter. Slowly stir to combine. Pour batter into pastry bag with large tip (or plastic ziploc bag with corner cut off) and pipe into prepared donut pan. Bake donuts for 10-12 minutes, just barely golden brown. Turn out onto cooling rack.

To make the vanilla glaze, mix together the powdered sugar, melted butter, milk and vanilla. Dip the tops of the cooled donuts in the glaze. Top with sprinkles (optional).

Gluten Free Sour Cream Coffee Cake

This delicious cake can be enjoyed many ways. It is great for breakfast, desert, or just a nice treat with a cup of coffee or tea! It is moist and a great way to satisfy that sweet craving you might have.

And the best part...it is even great as a vegan cake! And for those without gluten allergies, you can use regular all-purpose flour!

Topping & Filling

1/3 cup brown sugar

1/4 cup white sugar

1 teaspoon cinnamon

1/4 cup chopped pecans, craisins, or raisins (optional)

Cake

1/2 cup butter room temperature

1 cup sugar

2 eggs

2 cups Gluten Free All Purpose Flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

1 cup sour cream

1 teaspoon vanilla

Vegan Option

1/2 cup Earth Balance Butter spread

1 cup sugar

1/2 cup applesauce

2 cups Gluten Free All Purpose Flour

1 teaspoon baking soda

1 teaspoon baking powder

1/2 teaspoon salt

1 cup vegan sour cream

or Tofutti Sour Supreme

1 teaspoon vanilla

In a small bowl, combine the sugars, cinnamon, and craisins for the topping and filling. Set aside. Coat a 10" Bundt pan with cooking spray and sprinkle some of the topping mix in pan. Preheat the oven to 325° F. For the cake, cream the butter until soft, add the sugar and cream the mixture until

light and fluffy. Add the eggs one at a time, beating well after each one. Mix together the flour, baking soda, baking powder, and salt. Add the dry ingredients to the creamed mixture gradually, alternating with the sour cream. Add the vanilla and mix well. Pour half of the cake batter into the

Bundt pan then cover with remaining filling mixture (I prefer to only use half the mixture for a milder, lighter taste). Pour remaining batter over the filling mixture and spread evenly. Bake for 45-50 minutes. The cake is done when the outside is golden and a toothpick comes out clean. The cake might crack and have a slight doughy look in the cracks but it will continue to cook slightly after removed from oven. Let cool for 20 minutes then remove from pan and let cool the rest of the way on a rack.