## Paula Shoyer



## The <br> Paula Kosher

 Bakeronerfor$$
\begin{aligned}
& \text { Dairy-free Recipes } \\
& \text { from Traditional } \\
& \text { to Trendy }
\end{aligned}
$$

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## Contents

Preface ..... xi
Acknowledgments ..... xiii
An Introduction to Kosher Baking ..... xv
Bakeware, Tools, and Equipment ..... xix
Baking Ingredients ..... xxiii
Foolproof Tips \& Techniques ..... xxv
1 : Quick \& Elegant Desserts
15 MINUTES PREPARATION TIME
Cookies, Biscotti, \& Bar Cookies
Chocolate Chip Mandelbread ..... 3
Chocolate Chunk Biscotti ..... 4
Lemon Rosemary Biscotti Sticks ..... 5
Double Chocolate Chip Cookies ..... 6
Sablé Galette Cookies ..... 8
Amaretto Cookies ..... 10
Chewy Chocolate Velvet Cookies ..... 11
Pistachio Financiers ..... 12
Fudgy Brownies ..... 13
$\diamond$ Chocolate Almond Toffee Bars ..... 14
Quick Cakes, Breads, \& Muffins
Orange Tea Cake ..... 15
Vanilla Pound Cake ..... 17
Everyone's Favorite Chocolate Cake ..... 19
Chocolate Mint Cake ..... 20
Pecan Coffee Cake ..... 21
Apple Upside-Down Cake ..... 23
Pumpkin Cake ..... 25
Date Cake ..... 27
Honey Cake with Pecan Swirls | 24

Throughout this book, the symbol $\diamond$ indicates a recipe that is appropriate for Passover use.

Lime Poppy Seed Pound Cake | 28
Blueberry Cake | 30
Banana Bread | 31
Corn Bread | 32
Vanilla Sheet Cake | 33
Chocolate Cupcakes | 34
Black \& Blue Muffins | 36
Pastries, Candies, \& Fruit Soups
Summer Fruit Triangles | 38
Chocolate Chip Pastry Sticks | 39
Apricot Pastries | 40
Almond Puff Pastry Twists | 42
Apple Pastry | 43
Cinnamon Palmiers | 45
Vanilla Bean Crispy Treats | 47
Mocha Brownie Fudge | 48
$\diamond$ Fruit Soup with Triple Sorbet Garnish | 49
$\diamond$ Strawberry Gazpacho | 51
Tarts, Pies, \& Cobbler
Quick Apricot Tart | 52
Cranberry Pumpkin Frangipane Tart | 55
Plum-Cherry Mini Tarte Tatins | 56
Four Quick Fruit Pies | 58
Pumpkin Pie | 61
Far Breton | 62
Orange Mocha Pecan Pie | 64
Chocolate Chip Pie | 65
Pear \& Berry Cobbler | 66
2 : Two-Step Desserts15-30 minutes preparation time | 69
Cookies, Biscotti, \& Bar Cookies
Shortbread ..... 71
Lemon Tea Cookies ..... 72
Linzer Tarts ..... 74
Sesame Cookies ..... 76
Coffee Cardamom Shortbread ..... 77
Chocolate Sandwich Cookies ..... 78
Oatmeal Raisin Cookies ..... 80
Bubba (Jam Button) Cookies ..... 81
Peanut Butter Cookies ..... 82
Almond Anise Biscotti ..... 83
Hamentaschen ..... 85
Orange Poppy Seed Hamentaschen ..... 87
Chocolate Candy Hamentaschen ..... 88
Lemon Bars ..... 90
Pecan Bars ..... 91
Raspberry Bars ..... 93
Cakes, Cupcakes, \& Scones
Iced Lemon Pound Cake ..... 95
Upside-Down Raspberry Cake ..... 96
Carrot Cake with Cinnamon Honey
Cream Cheese Frosting ..... 98
White Cake with Seven-Minute
Frosting ..... 102
$\diamond$ Chocolate Almond Cake with
Chocolate Glaze ..... 104
Six-Layer Chocolate Ganache Cake ..... 106
Madeleines ..... 108
Fondant-Covered Mini Cakes ..... 110
Twinkie Cupcakes ..... 112
Red Velvet Cupcakes withVanilla Icing | 113
Lavender \& Orange Cupcakes withPurple Frosting | 115
Basic Scones ..... 116
Scones au Chocolat ..... 118
Tarts, Pies, \& Plated Desserts
Apple Tarte Tatin ..... 121
Poppy Seed Tart ..... 122
Plum Tart ..... 123
Cherry Pie | ..... 125
Peach Pie for a Crowd ..... 127
Summer Fruit Galette ..... 129
Challah Beer Bread Pudding with Caramel Sauce ..... 131
Layered Baklava with Orange Blossom Syrup ..... 133
Almond Pastry Squares ..... 134
Mini Carrot Soufflés with CinnamonCrème Anglaise | 136
3 : Multiple-Step Desserts \& Breads
more than 30 minutes preparation time ..... 139
Cookies, Bars, \& Candies
Cracked-Top Chocolate Cookies ..... 143
Almond Tuilles ..... 144
Rugelach Three Ways ..... 147
Cinnamon Horns ..... 149
Brownie Pops ..... 151
Cinnamon, Vanilla, \& Raspberry Macaroons ..... 153
Chocolate, Coconut, \& MacadamiaNut Candy | 157
Chocolate Truffles ..... 159
Chocolate Pistachio Candies ..... 160
Dried Fruit Truffles ..... 162
Cakes, Pastries, \& Dessert Breads
Black \& White Layer Cake ..... 163
Toasted Almond Layer Cake ..... 166
Dark Chocolate Mousse Layer Cake ..... 169
Sorbet Cake ..... 172
Coconut Cake with Lime Filling ..... 174
Classic Cheesecake ..... 178
Chocolate Mousse Truffle Cake ..... 180
Jelly Doughnuts ..... 182
Cinnamon Buns ..... 184
Chocolate Babka ..... 186
Cinnamon Apricot Pull-ApartBabka | 190
Babka Cupcakes with Crumb Topping ..... 192
Mini Éclairs ..... 193
Chocolate Rolls ..... 196
Tarts
Lemon Tart ..... 198
Key Lime Pie ..... 200
Pear \& Almond Tart ..... 202
Pistachio \& Raspberry Tart ..... 206
Caramelized Nut Tart ..... 208
Fruit Tart ..... 211
Fresh Fruit Tart with a Chocolate
Crust ..... 213
Salted Chocolate Caramel Tartlets ..... 215
Mini Lemon or Lime Tarts ..... 218
Apple Strudel ..... 221
Plated Desserts, Mousses, \& Puddings
Molten Chocolate Cakes ..... 223
Chocolate Peanut Butter MousseCakes | 224
Chocolate Crêpes ..... 226

Chocolate, Pistachio, \& Raspberry Filo Packages | 228
Profiteroles | 230
Éclair Puffs with Caramel Sauce | 231
Strawberry Vanilla Verrines | 234
Chocolate Mousse | 236
Strawberry Mousse | 237
Rice Pudding | 238
Vanilla Flan | 239
Crème Brûlée | 240
Tiramisu | 243

## Challah

About Challah | 245
Classic Challah | 249
Flavored Challahs | 251
Sweet Honey \& Saffron Challah | 252
Whole-Wheat Challah | 254
Harvest Challah | 257

## 4 : Passover \& Other Special Diets | 259

## Passover Desserts

Chocolate Chip Hazelnut Biscotti | 263
Thin Farfel Cookies | 264
Chocolate Brownie Cookies | 265
Marble Chocolate Matzoh | 266
Chocolate Chiffon Cake ..... 267
Mocha Matzoh Napoleon ..... 268
Orange Cigarette Cookies ..... 270
Strawberry Shortcake ..... 271
Lemon Layer Cake ..... 273
Flourless Chocolate Cake ..... 275
Chocolate Mousse Meringue
Layer Cake ..... 276
No-Sugar-Added Desserts
Mandelbread ..... 280
Chocolate Chunk Scones ..... 281
Brownies ..... 283
Apricot Bars ..... 284
Low-Sugar Apple Pear Pie ..... 285
Peach-Blueberry Galette ..... 286
Low-Sugar Pear Strudel ..... 288
Cinnamon Pecan Babka ..... 289
Profiteroles with Compote ..... 290
Low-Sugar Chocolate Mousse ..... 292
Appendix: Sauces \& Frostings ..... 293
Resources ..... 301
Metric Conversions ..... 303
Index ..... 305

