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Purim Treats



It is not too early to start baking some Purim treats. If you prepare the traditional Purim seudah (holiday meal) it will help to have the baking done ahead.

Nut Balls

1 cup chopped pecans 2 sticks margarine 1/2 cup sugar

2 cups flour 1 tsp. vanilla coconut

Combine ingredients into a dough. Form into 1-inch balls. Bake at 350 degrees for 15 minutes. Roll in coconut. Put into small paper cupcake papers.

Rugalach

2 cups flour 1 cup unsalted butter or margarine 1/3 cup sugar 8 ounces cream cheese tblsp cinnnamon 1/2 cup chopped nuts 1/2 cup raisins, white or regular

Combine flour, butter and cream cheese. Mix well and form into 4 balls of dough. Wrap each ball in waxed paper or foil. Refrigerate at least 2 hours or overnight. Combine remaining ingredients for filling. On a floured board or pastry cloth roll each ball into a circle 1/4-inch thick and about 1 foot in diameter. Sprinkle with filling. Cut each circle into 12 to 16 wedges; roll up like crescents. Place on greased baking sheet. Bake at 375 degrees 15 to 20 minutes or until golden brown.

Fluden

1/2 tsp. baking powder 2 cups flour 34 cup shortening, butter, or margarine 1/2 tsp salt 2 egg yolks 2 tblsps sugar 2 tblsps cinnamon 1/2 cup orange juice 1 cup chopped nuts jam or preserves

Mix dry ingredients; cut in shortening with pastry blender or two knives until crumbly. Mix egg yolks and juice and stir into the dry mixture. Form into two balls of dough, wrap and refrigerate 2 to 4 hours. On floured board, roll out one ball at a time, as thinly as possible into a rectangle. Spread ½ of the jam or preserves on lower third of the dough. Combine nuts with sugar and cinnamon. Sprinkle half the mixture over jam and remaining surface of dough. Roll up as for jelly roll. Repeat with second ball of dough. Place on greased cookie pan; slash tops about every half inch. Bake at 350 degrees for about 20 minutes. Slice while still warm.

Hamantaschen

Purim and Hamantaschen always go together. Try this dough with your favorite home-made or store-bought filling. The dough needs to be refrigerated for a couple of hours before rolling.

1 tsp. vanilla 1 stick margarine 1 cup sugar 2 cups flour 2 tsps. baking powder 1 egg 1/4 cup pareve creamer

Mix margarine, sugar and egg until well blended. Add vanilla and pareve cream alternately with flour to which baking powder

Mix dough well. Form a ball, wrap it in wax paper and refrigerate for 2 hours. Flour board and rolling pin. Roll dough to about 1/8 inch thickness. Cut circles with a water glass. Put a spoonful of filling in center of each circle. Fold up three sides of dough and pinch corners very tightly together to form a triangle. Bake at 375 degrees for about 40 minutes.

Community Calendar

Courtesy of Charlotte Chapter BBW

MARCH 1985

JCC Chai Meeting

JCC Children's Phase-In Committee Meeting

Charlotte Chapter BBW Meeting

New Joint Adult Institute Shushan Purim Party

10 - JCC Club 23

Ha Lailah Chapter BBW Older Adult Dinner JCC Chai Meeting

Hadassah Board Meeting Federation Executive Committee **JCC Board Meeting**

Ha Lailah Chapter BBW Board Meeting

Jewish Social Services Meeting 14 -

JCC/Temple Israel Musical Program 15 -

JCC Chai Meeting Charlotte Chapter BBW Board Meeting Federation Board Meeting

Ha Lailah Chapter BBW Meeting

Hadassah Meeting Hebrew Academy Board Meeting **ORT** Meeting

BB Lodge Meeting

JCC Club 46

BB Lecture Series JCC Chai Meeting Foundation Board Meeting Presidents' Council

Community Relations Committee

Federation Women's Division

28 - BBW Avodah Council

If you want your events on the Community Calendar call Vicki Hopkins, 554-1324.

Bar/Bat Mitzvahs



Temple Beth El

Mar. 16 -Jillian Marcus, daughter of Mr. and Mrs. Ronald Marcus.

Guide To Israel Now Available

At the request of an individual who is often approached to give to charitable organizations and institutions in Israel, the Federation has purchased "Giving Wisely," the Israel guide to non-profit and volunteer services.

Described as a "guide for the perplexed philanthropist," the book lists essential information on 320 charities in Israel.

Members of the community seeking information about a specific charity or looking for a particular kind of charity to which to make a donation are invited to ask for the book at the Federation office, weekdays 9-5.

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