

# Rosh Hashanah Desserts

Kosher cooks blend traditional flavors and their own ingenuity when baking for the holidays and everyday occasions. Kosher substitutions aren't a problem with the new free booklet, "Betty Crocker Kosher Desserts — Everyday, Special Day." The following recipes come from that booklet. Betty Crocker cake mixes are now produced in accordance with kosher dietary law and are marked © and ®.

## HONEY ROUND CAKE WITH GOLDEN SAUCE



- 1 pkg Betty Crocker Super Moist Yellow Cake Mix
- 1/2 cup water
- 1/4 cup vegetable oil
- 1/4 cup honey
- 4 eggs
- 1/2 cup chopped nuts

Heat oven to 350°. Grease and flour 12-cup bundt cake pan. Beat cake mix (dry), water, oil, honey and eggs in large bowl on low speed 30 seconds. Beat on medium speed 2 minutes. Fold in nuts. Pour into pan. Bake 50-55 minutes or until cake springs back when touched lightly in center. Cool 10 minutes. Invert onto wire rack or heatproof serving plate; remove pan. Cool cake completely. Serve with Golden Sauce.

### Golden Sauce:

Mix 1/2 cup packed brown sugar, 1/4 cup honey, 1/4 cup orange juice or milk and 2 tbs. margarine or butter in 1-quart sauce pan. Cook over low heat about 5 minutes, stirring occasionally, until sugar is dissolved.

### FRESH FRUIT TART

- 1 pkg. Betty Crocker Golden Pound Cake Mix
- 1 tsp ground cinnamon
- 1/2 cup margarine or butter, softened
- 1 pkg. (3 oz.) cream cheese, softened
- Assorted fresh fruits (strawberry or grape halves, blueberries, raspberries, kiwifruit slices, apricot halves, peach slices, banana slices)
- 1/2 cup apple jelly, melted
- 1/2 cup sugar
- 1 tsp. vanilla
- 1/4 cup chilled whipping cream

Heat oven to 375°. Mix cake mix (dry) and cinnamon in large bowl. Cut in margarine until crumbly. Mix in egg until soft dough forms. Pat dough with floured hands into rectangle, 10x8 inches, on aluminum foil; place on large cookie sheet. Bake until edges and middle begin to brown, 15-19 minutes. Cool completely; peel foil away from crust.

Beat cream cheese, sugar and vanilla in small bowl on low speed until smooth. Beat in whipping cream on medium speed until peaks form. Spread over crust to within 1/4 inch of edges. Arrange fruits decoratively on top; brush with melted jelly. Refrigerate at least 2 hours. Refrigerate any remaining tart. 8-10 servings.

### CHERRY OR BLUEBERRY-LEMON CREAM CHEESE TART

- 1 pkg. Betty Crocker Super Moist Lemon or Yellow Cake Mix
- 1/2 cup margarine or butter softened
- 1 egg
- 1/2 cup finely chopped nuts
- 1 can (21 oz.) blueberry or cherry pie filling
- 1 cup whipping (heavy) cream
- 3 tbs. powdered sugar
- 1 pkg. (8 oz.) cream cheese, softened

Heat oven to 350°. Grease 12-inch pizza pan. Mix cake mix (dry), margarine and egg in medium bowl until crumbly. Stir in nuts.

Press in pizza pan. Bake 12-15 minutes or until crust is puffed and springs back when touched lightly. Cool completely. Beat whipping cream and powdered sugar in chilled bowl until stiff. Beat cream cheese until soft and fluffy. Fold into whipped cream mixture. Spread over crust to within one inch of edge. Spoon pie filling to within one inch of edge of cream cheese mixture. Refrigerate at least one hour. Cut into wedges. Refrigerate any remaining tart. 8-10 servings.

## Community Calendar

Courtesy of Charlotte Chapter BBW

### AUGUST

- 5 - Chai-Lites  
Hadassah Board Meeting
- 6 - HaLailah BBW Board Meeting
- 7 - Charlotte BBW Meeting  
B'nai B'rith Lodge Meeting
- 8 - Preschool Board Meeting  
Jewish Family Services Meeting
- 12 - Chai-Lites  
JCC Board Meeting
- 13 - Federation Executive Committee
- 15 - Foundation Management Committee
- 19 - Charlotte BBW Board Meeting  
Chai-Lites  
Federation Board Meeting
- 20 - HaLailah BBW Meeting
- 26 - Chai-Lites  
Foundation Board Meeting
- 28 - B'nai B'rith Lodge Meeting

### SEPTEMBER

- 2 - Chai-Lites  
Hadassah Board Meeting
- 3 - HaLailah BBW Personal Giving  
Yiddish Vinkl
- 4 - Charlotte Chapter BBW Personal Giving  
B'nai B'rith Lodge Board Meeting

To ensure that all of our organizations have maximum exposure at monthly meetings and special events, use the Community Calendar. To place your events on the Community Calendar, call Tracy Rosenberger, 366-5007.

## Gaucher Disease Has Breakthrough

(cont'd from page 5)

and the biotech firm Genzyme led to the development of Ceredase®.

Ceredase® is an example of the use of protein replacement therapy to treat genetic disorders. Future applications of protein replacement therapy hold significant promise for treating other genetic disorders, such as Tay Sachs and Fabry's.

Ceredase® is a modified form of the missing natural human enzyme called B-glucocerebrosidase. The modification allows Ceredase® to target the cells where glucocerebrosidase collects.

In the study reported, 12 patients, aged seven to 42, received Ceredase® infusions every two weeks for periods ranging from nine to 12 months. The dose was increased to once a week in two children due to the severity of the disease.

Ceredase® "produced a dramatic reversal of signs of illness in all recipients," the researchers stated in the journal article. Ceredase® use resulted in major reductions in liver and spleen size, and significantly increased levels of blood components such as hemoglobin and platelets. For example, hemoglobin concentration increased for all patients and at the end of the study it reached normal values for seven of the 12 patients. At the outset of the study, all patients were anemic, with low hemoglobin levels.

Treatment with Ceredase® also produced improvements in bone structure and other biochemical parameters. The researchers noted that patients began to improve after three months of therapy, with blood and organ changes preceding bone responses. Ceredase® was well tolerated, with no reports of significant adverse effects.

Ceredase® is indicated for long-term enzyme replacement therapy in patients with Type 1 Gaucher disease and with symptoms resulting in moderate to severe anemia, thrombocytopenia with bleeding deficiency, bone disease, or significant spleen or liver enlargement.

The enzyme is produced from pooled human tissue. Manufacturing steps have been designed to reduce the risk of transmitting viral infectious agents. The benefits and risks of treatment should be assessed prior to use. Therapy with Ceredase® should be directed by physicians who are knowledgeable in the management of patients with Gaucher disease. Patient response parameters should be monitored periodically to assure correct dosage.

The National Gaucher Foundation, a non-profit organization, was established by Robin Berman, M.D. Dr. Berman established NGF to promote funding and research into this under-reported disease after her son Brian was diagnosed at the age of three. Now 11 years old and thriving, Brian was the first patient to enter clinical trials using Ceredase®.

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### APT./ROOM NEEDED

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### JOBS WANTED

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Experienced housekeeper seeks permanent live-in position; also can travel with you as "nanny." Available now. 888-6634 (local call).

### POSITION AVAILABLE

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### PERSONALS

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