🎨 Elementary recipe

10 Hanukkah Recipes

Cooking (almost) on their own • ingredients, illustrated steps and a tip for every recipe















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✋ **Before you start:** School-age kids can do most of the steps on their own. Frying, the oven and the stove – always with an adult nearby.

Potato Latkes



⏱ 45 min | 🍽 About 15 latkes

✋ **Frying – adults only**

What you need

- ☐ 4 medium potatoes
- ☐ 2 eggs
- ☐ ½ tsp salt
- ☐ 1 small onion
- ☐ 3 tbsp flour
- ☐ Oil for frying

How to make it



Peel the potatoes and onion and grate them (careful with your fingers!).



Squeeze the mixture in a clean towel until almost no liquid comes out.



Add the eggs, flour and salt and mix well.



An adult fries spoonfuls in hot oil, 3 minutes on each side, until golden.

💡 **Tip:** The better you squeeze, the crispier the latkes. Serve with sour cream or applesauce.

Cheese Latkes



⏱ 30 min | 🍽 About 14 latkes

✋ **Frying – adults only**

What you need

- ☐ 250 g (9 oz) ricotta or farmer cheese
- ☐ ¾ cup self-rising flour
- ☐ 1 tsp vanilla extract
- ☐ 2 eggs
- ☐ 2 tbsp sugar
- ☐ A little oil for frying

How to make it



Crack the eggs into a bowl and add the cheese.



Add flour, sugar and vanilla and whisk into a smooth batter.



Get a serving plate ready with paper towel, powdered sugar and jam.



An adult fries spoonfuls of batter in a little oil, 2 minutes on each side.

💡 **Tip:** You can add a handful of raisins or chocolate chips to the batter.

Baked Muffin-Tin Sufganiyot



⏱ 40 min | 🍽 12 donuts

✋ An adult handles the oven

What you need

- ☐ 2 cups self-rising flour
- ☐ 1 cup milk
- ☐ ⅓ cup oil
- ☐ ½ cup sugar
- ☐ 2 eggs
- ☐ Jam and powdered sugar

How to make it



Mix flour and sugar in one bowl, and milk, eggs and oil in another.



Pour the wet into the dry and mix just until there are no lumps.



Fill a greased muffin tin halfway, add a teaspoon of jam in the middle, and cover with more batter.



An adult bakes them for 18 min at 180°C / 350°F. Dust with powdered sugar – donuts without frying!

💡 **Tip:** Test with a toothpick: if it comes out dry, they're done.

Corn Fritters



⏱ 30 min | 🍽 About 12 fritters

✋ Frying – adults only

What you need

- ☐ 1 can of corn, drained
- ☐ ½ cup flour
- ☐ Chopped green onion
- ☐ 2 eggs
- ☐ ½ cup grated cheese
- ☐ Oil for frying

How to make it



Drain the corn well.



Mix the corn, eggs, flour, cheese and green onion in a bowl.



Get a plate ready with paper towel.



An adult fries spoonfuls until golden on all sides.

💡 **Tip:** No frying? Bake on baking paper for 20 min at 200°C / 400°F.

Gold Coin Cookies



⏱ 45 min | 🍽 About 30 cookies

✋ **An adult handles the oven**

What you need

- ☐ 2 cups flour
- ☐ ½ cup sugar
- ☐ 1 tsp vanilla extract
- ☐ 150 g (5 oz) butter
- ☐ 1 egg
- ☐ Yellow sanding sugar to decorate

How to make it



Mix all the ingredients into a smooth dough.



Roll the dough into a thick log, wrap it, and chill for half an hour.



Slice into rounds and press a bottle cap into the middle of each – like a coin.



Sprinkle with yellow sugar, and an adult bakes them for 12 min at 180°C / 350°F.

💡 **Tip:** Use a toothpick to carve a number into each coin – just like real money.

Dreidel Chocolate Chip Cookies

⏱ 50 min | 🍽 About 20 cookies

✋ **An adult handles the oven**



What you need

- ☐ 2 cups flour
- ☐ ½ cup brown sugar
- ☐ 1 cup chocolate chips
- ☐ 150 g (5 oz) soft butter
- ☐ 1 egg
- ☐ A dreidel cookie cutter (or a paper template)

How to make it



Mix butter and sugar, add the egg and flour, and finally the chocolate chips.



Roll out the dough to about a finger's thickness.



Cut out dreidels with a cookie cutter, or with a paper template and a kids' knife.



An adult bakes them for 10 min at 180°C / 350°F.

💡 **Tip:** No cookie cutter? Draw a dreidel on cardboard, cut it out, and lay it on the dough.

Menorah Pizza



⏱ 40 min | 🍽 1 large pizza

✋ **An adult handles the oven**

What you need

- ☐ Ready-made pizza dough
- ☐ 200 g (7 oz) grated cheese
- ☐ Black olives
- ☐ Tomato sauce
- ☐ Yellow bell pepper

How to make it



Roll the dough into a rectangle on a tray lined with baking paper.



Spread the sauce and sprinkle the cheese.



Lay yellow pepper strips as candles and olives as flames – 8 candles and a shamash.



An adult bakes it for 15 min at 220°C / 425°F.

💡 **Tip:** Everyone in the family can make a personal menorah on a pita.

Baked Donut Balls



⏱ 1 hour (incl. rising) | 🍽 About 20 balls

✋ An adult handles the oven

What you need

- ☐ 3 cups flour
- ☐ ⅓ cup sugar
- ☐ 1 egg
- ☐ Cinnamon sugar for rolling
- ☐ 1 tbsp dry yeast
- ☐ 1 cup lukewarm milk
- ☐ 50 g (2 oz) soft butter

How to make it



Mix all the ingredients and knead for 5 minutes into a soft dough.



Cover and let rise for 40 minutes in a warm place.



Roll small balls and place them in a pan.



An adult bakes them for 15 min at 180°C / 350°F. Roll in cinnamon sugar while warm.

💡 **Tip:** Put the bowl by a sunny window – the dough will rise faster.

Olive Oil Cupcakes

⏱ 40 min | 🍽 10 cupcakes

✋ **An adult handles the oven**



What you need

- ☐ 3 eggs
- ☐ ½ cup olive oil
- ☐ Grated zest of 1 orange
- ☐ 1 cup sugar
- ☐ ½ cup orange juice
- ☐ 1½ cups self-rising flour

How to make it



Whisk the eggs and sugar until pale.



Add the olive oil, orange juice and zest.



Stir in the flour and fill 10 muffin liners.



An adult bakes them for 20 min at 180°C / 350°F.

💡 **Tip:** A great moment to tell the story of the little jar of oil – and use real oil in the recipe.

Blue & White Malabi Pudding



⏱ 20 min + fridge
🍽 6 cups

✋ **An adult cooks on the stove**

What you need

- ☐ 4 cups milk
- ☐ ½ cup sugar
- ☐ Blueberry syrup or blueberry jam
- ☐ ½ cup cornstarch
- ☐ 1 tsp rose water or vanilla
- ☐ Shredded coconut

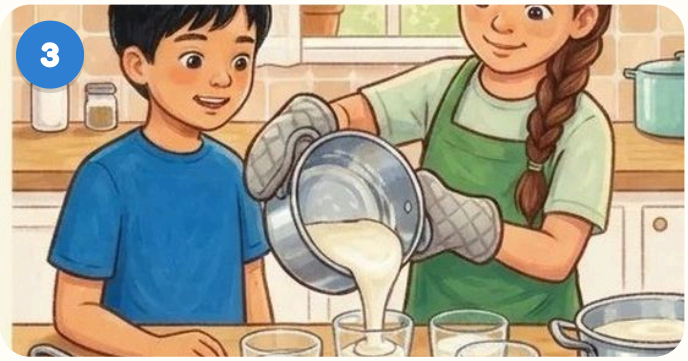
How to make it



Mix the milk, cornstarch and sugar in a pot – before turning on the heat.



An adult cooks it, stirring nonstop, until thick.



Pour into clear cups and chill for two hours.



Top with blueberry syrup and coconut – blue and white!

💡 **Tip:** Serve in clear cups so you can see the layers. Malabi is a classic Middle Eastern milk pudding.