

A close-up photograph of a golden-brown bundt cake resting on a black wire cooling rack. A silver whisk is positioned above the cake, with a thick stream of white icing being poured from its tines onto the top of the cake. The icing is already drizzled in decorative patterns on the left side of the cake. The background is a plain, light color.

Paula
Shoyer

Over 160
Dairy-free
Recipes from
Traditional
to Trendy

The
Kosher
BAKER



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Pistachio Financiers

MAKES 2 DOZEN

STORAGE

Place into an airtight container or freezer bags and store at room temperature for up to five days or freeze up to three months.

When I lived in Europe, little almond financiers, mini rectangles shaped like gold bars, were everywhere. Here is a mini cupcake-shaped version with pistachio nuts. If you shell the nuts yourself, rub them between the palms of your hands to remove the nuts' excess brown skin.



1 cup plus 24 additional shelled, unsalted pistachio nuts (about $\frac{3}{4}$ pound total of nuts in their shells)

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ cup sugar

3 large egg whites

$\frac{1}{2}$ cup (1 stick) parve margarine

- 1 Preheat the oven to 350°F. Place mini-muffin paper cups into twenty-four mini muffin cups.
- 2 Place the 1 cup of pistachio nuts in the bowl of a food processor fitted with a metal blade. Process the nuts into tiny pieces.
- 3 Transfer the nut pieces to a medium bowl. Using a silicone spatula, mix in the flour, sugar, and egg whites. Heat the margarine in the microwave oven for 45 seconds, or until melted, and fold in three parts to the batter. Mix well.
- 4 Using the tablespoon on your measuring spoon set, spoon the batter into the mini muffin molds, filling each two-third full. Place a pistachio nut in the center of the top of each. Bake for 20 minutes, or until a toothpick inserted into one of the cakes comes out clean. Let cool.

Apple Upside-Down Cake

SERVES 15 TO 20

STORAGE

Store covered in plastic at room temperature for up to four days or freeze wrapped in plastic for up to three months.

I already had several apple desserts in this book when Judy Lerner sent me this recipe, a favorite of hers and anyone who has tried it. Judy says that she likes to share the recipe so she doesn't always have to make it and bring it to friends; they can make it themselves and bring it to her.

Spray oil, for greasing pan

- 1½ teaspoons ground cinnamon
- 2 cups plus 3 tablespoons sugar, divided
- 2 cups all-purpose flour
- 5 large eggs
- 1 cup canola or vegetable oil
- 1 teaspoon pure vanilla extract
- 4 apples (McIntosh, Gala, Fuji, Golden Delicious)
- 1 tablespoon confectioners' sugar

- 1 Preheat the oven to 350°F. Grease a 9 x 13-inch pan with spray oil.
- 2 In a small bowl, mix the cinnamon with 3 tablespoons of the sugar. Sprinkle on the bottom of the prepared pan.
- 3 In a large bowl, beat the flour, remaining 2 cups of sugar, eggs, oil, and vanilla with a stand or hand-held electric mixer on medium-high speed or by hand until well mixed. Peel and core the apples, halve them and then cut into ¼-inch-thick slices. Place the slices on top of the cinnamon and sugar in the pan in 3 long rows of overlapping slices. Pour the batter over the apples and spread evenly.
- 4 Bake for 1 hour, or until the top is browned and a skewer inserted comes out clean. Let cool for 30 minutes and then turn over onto a large serving platter or tray. Serve at room temperature. Just before serving, sift the confectioners' sugar over the top. The sugar will seep into the apples and heighten the taste.



Challah Beer Bread Pudding with Caramel Sauce

12 SERVINGS

STORAGE

Store covered in plastic in the refrigerator for up to five days.

I know it sounds strange, but I once had a dessert in a restaurant that combined sweet brioche bread with beer, vanilla ice cream, and caramel sauce and I just loved the combination. For an extra kick, serve with vanilla tofutti ice cream. I made six caramel sauces before settling on this one, which was the simplest of them all. Do not be concerned about the “globs” of caramel in the pot when you add the water— just keep cooking and stirring until they melt. The caramel sauce can be made three days in advance.

BREAD PUDDING

$\frac{2}{3}$ of a large loaf of stale challah, cut into 1-inch cubes (enough to mostly cover the bottom of the pan)

$1\frac{1}{2}$ cups full-flavored beer (from one 12-ounce bottle)

6 large eggs

1 cup sugar

2 teaspoons pure vanilla extract

2 cups parve plain soy milk

CARAMEL SAUCE

1 cup sugar

1 cup boiling water

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- 1 Preheat the oven to 350°F.
 - 2 Place the challah cubes in a 9 x 13-inch baking pan. Pour the beer over the cubes and toss to coat. Let sit 15 minutes. Place the eggs, sugar, vanilla and soy milk in a medium bowl and whisk until combined. Pour or ladle over the beer-soaked challah and bake for 50 minutes, or until the pudding is set and the edges browned.
 - 3 Meanwhile, make the Caramel Sauce. Place the sugar in a heavy-bottomed saucepan over medium heat and cook, stirring often, until all of the sugar has melted and you have a deep amber-colored syrup. Remove from the heat and carefully add the boiling water. The mixture will boil up and you will see some

balls of caramel in the pot. Return the pan to medium heat and cook at a rolling boil for 10 minutes. Stir often until all of the caramel pieces have melted and you have a smooth syrup. Let cool, cover with plastic, and store at room temperature.

- 4 To serve, cut the pudding into squares, place on your serving plate and drizzle on the Caramel Syrup. Serve warm or at room temperature. The pudding can be reheated in a warm oven (200°F) for 20 minutes.



The Kosher Baker

160 DAIRY-FREE RECIPES FROM TRADITIONAL TO TRENDY

PAULA SHOYER

"...A FASCINATING LOOK INTO THE
WORLD OF JEWISH BAKING."

P.J. Hamel, *The King Arthur Flour Baker's Companion*

Producing flavorful and appealing Kosher desserts has been a challenge in Jewish households throughout the ages. Without access to dairy products, creating a tasty and memorable dessert for family and friends requires more than simple substitutions and compromises. Now pastry chef and teacher Paula Shoyer provides the inspiration and innovation to turn the age-old challenges of parve baking into delectable delights in her one-of-a-kind Kosher cookbook.

The *Kosher Baker* is your indispensable kitchen companion to a wide range of dairy-free desserts, from family favorites and time-honored holiday classics to stylish and delicious surprises of Shoyer's own careful creation.

Organized as a tutorial, *The Kosher Baker* allows the busy home baker to choose a dessert based on both taste and time constraints. Section one presents the fundamentals of simple Kosher baking in the form of everyday treats like Amaretto Cookies, Orange Tea Cake, and Apple Pastry. The next two sections teach increasingly more challenging desserts, from a Challah Beer Bread Pudding with Caramel Sauce to the classic Chocolate Babka. A special fourth section includes chapters on baking Challah, Passover desserts, and no-sugar-added desserts. *The Kosher Baker* also spills over with detailed information, including tips on storage, freezing, and thawing; tools; must-have ingredients; and tips and techniques.

No Jewish home should be without this essential cookbook!

PAULA SHOYER is the owner of Paula's Parisian Pastries Cooking School in the Washington, D.C. area. She received her pastry diploma from the Ritz Escoffier École de Gastronomie Française in Paris in 1996 and was the editor of the popular Susie Fishbein cookbooks *Kosher by Design Entertains* and *Kosher by Design Kids in the Kitchen*.

SELLING POINTS

- No other Kosher baking book like it on the market
- There are more than 5.5 million Jewish Americans in the U.S.; more than 1 million of them eat Kosher on a regular basis
- Author is a charismatic and energetic self-promoter with years of experience teaching the craft of Kosher baking
- The book's release will be supported by a national television and print media campaign, an 8+ city author tour and baking classes, and an extensive online campaign
- Co-op available



Michael Rosner/Exon

"A MUST-HAVE FOR YOUR KOSHER
CULINARY LIBRARY."

Susie Fishbein, author of the *Kosher by Design* cookbook series

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