

JOY *of* KOSHER

with Jamie Geller

Celebrate
DELICIOUS

THIS CHANUKAH

WITH
20

latke & doughnut
RECIPES



Winn  Dixie



*“Winn-Dixie’s
one-stop-shop kosher
neighborhood stores
make me want to cry –
tears of JOY!”*

When my family moved down south after I graduated high school I spent the summer shopping with my mom at Winn-Dixie Aventura. We loved our new local supermarket. The staff was warm, the store inviting, the offering generous – all of which helped us set up our home and feel at home, in our new town.

So it’s a real pleasure to team up with my favorite Florida neighborhood store to serve up sweet, savory, and inspired latke and doughnut recipes to help you #CelebrateDelicious this Chanukah. I hope these recipes make your home smell, feel and taste like the holidays. Inspired by the Winn-Dixie brand of kosher products these recipes are so good they are sure to become staples at your table year round.

Wishing you all a JOYous Chanukah filled with happiness and light!

Love

Jamie Geller

P.S. I’ll even show you how to make my favorites at Winn-Dixie Fern Park on December 10th at 5:30pm and Winn-Dixie Jacksonville on December 11th at 5:30pm. Can’t wait to see you there!

Winn-Dixie

Winn-Dixie carries an assortment of kosher goods in over 500 stores to cater to the kosher community; select stores even carry fresh kosher meat and dairy items.

For quality kosher at a great value, Winn-Dixie brands are the solution to your kosher shopping needs. With over 1,000 kosher everyday essentials, such as juice, rice, frozen vegetables and even macaroni & cheese, Winn-Dixie brands play the leading role at every meal.

Winn-Dixie carries kosher pareve bakery favorites, such as challah, brownies, cookies, rugelach and more. They’re a delicious way to celebrate any occasion.

In South Florida, Winn-Dixie is proud to have three stores with delis, pareve bakeries and even meat cutting rooms that are certified and supervised kosher. If you’re looking for a fresh hot pizza, sushi or even fresh cut fruit, we are here to serve.

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Caprese Latkes | 10 servings

DAIRY

A total show stopper. The base for this perfect latke is my grandfather's recipe. Matzah meal, he taught me, makes your latkes nice and crispy. "Cornmeal is good too," if there's no matzah meal at hand. As in every respectable Hungarian home, cornmeal was a staple in his kitchen.

Ingredients

- 2 large baking potatoes (about 3 pounds), peeled and shredded
- 1 large onion, shredded
- 2 large eggs or ½ cup Winn-Dixie egg substitute, lightly beaten
- ¼ cup matzo meal
- 1 teaspoon kosher salt
- Winn-Dixie canola oil for frying
- ⅓ cup balsamic vinegar
- 2 tablespoons Winn-Dixie sugar
- 2 (7-ounce) balls fresh mozzarella, cut into ¼-inch thick slices
- 2 medium red tomatoes, cut into ¼-inch thick slices
- 1 bunch fresh basil
- ¼ cup Winn-Dixie pure olive oil
- Freshly Winn-Dixie ground black pepper

Directions

1. In a large bowl, stir together potatoes, onions, eggs, matzo meal, and salt. Line a baking sheet with two layers of paper towels.
2. Heat enough oil to reach a depth of about ¼-inch in a large skillet over medium-high heat.
3. Form potato mixture into 3-inch round latke, and fry in batches until browned and crisp, about 4 to 6 minutes per side. Transfer to prepared pan. Continue making latkes with remaining mixture.
4. Meanwhile, combine vinegar and sugar in a small saucepan and bring to a boil over medium heat. Reduce to simmer, and cook until reduced and thickened, about 10 to 12 minutes.
5. To assemble, place each latke on an appetizer plate. Top with one slice mozzarella, one slice tomato, and a leaf or small sprig of basil. Garnish with a drizzle of reduced balsamic, some olive oil, and pepper to taste.



Recipe courtesy of **Jamie Geller and JOY of KOSHER** with **Jamie Geller Magazine**



Potato Pancakes

with Guacamole and Poached Eggs | 8 servings

PARVE

For an even quicker take on the guac—mash avocado and season to taste with salt and a squeeze of lemon. Instead of poaching the eggs, try over easy, sunny side up, or scrambled.

Ingredients

Guacamole

- 4 ripe avocados, peeled and pitted
- ¼ cup lime juice
- 1 small red onion, diced
- 2 tablespoons chopped cilantro, plus more for garnish
- ½ teaspoon garlic powder

Potato Pancake

- 4 medium baking potatoes, peeled
- 3 eggs or ¾ cup Winn-Dixie egg substitute, beaten
- 2 tablespoons matzo meal
- 2 teaspoons Kosher salt
- ½ teaspoon Freshly ground Winn-Dixie black pepper
- 6 tablespoons Winn-Dixie canola oil or Winn-Dixie pure olive oil

Poached Eggs

- 8 large eggs
- 2 tablespoons Winn-Dixie white wine vinegar
- Kosher salt
- Freshly ground Winn-Dixie black pepper

Directions

1. In a medium bowl, combine the avocado with lime juice and salt. Mix and mash with the back of a fork until slightly chunky. Add onions, cilantro, and garlic powder and mix to combine. Cover with plastic wrap and press down so the wrap is touching the top of the guacamole directly. Set aside.
2. Heat a large sauté pan over medium-high heat. Shred or grate potatoes using a food processor or box grater. Combine with eggs, matzo meal, salt and



pepper and mix well. Add olive oil to the hot pan. Form potato batter into ¼ cup patties, about ½-inch thick and gently place in hot oil. Fry 3 to 5 minutes per side or until golden brown and crispy. Drain on paper towels and repeat with remaining batter. Keep warm on a hot plate or under tented foil.

3. To poach eggs, fill a large saucepan with at least 2 inches of water and bring to a simmer. Add vinegar and stir the water in a circle. Crack one egg at a time in the center of the circle, only cooking about 4 eggs at a time. Cook for 3 ½ minutes for slightly runny yolk. Remove with a slotted spoon to drain and place on a plate until ready for assembly. Repeat with remaining eggs.
4. To serve, top each potato pancake with 3 tablespoons of guacamole and a poached egg. Season with salt and pepper.



Recipe courtesy of **Jamie Geller** and **JOY of KOSHER** with **Jamie Geller Magazine**



Sweet or Savory Cranberry Latkes | 10 latkes

PARVE

These Thanksgiving potato latkes are filled with cranberries, but retain a bit of spice and savory flavorings. To turn these tart turkey day latkes into a sweet side omit the pepper, reduce the salt to a pinch, and add 2 teaspoons ground cinnamon and 3 tablespoons sugar.

Ingredients

- 4 medium baking potatoes
- Winn-Dixie canola oil or Winn-Dixie pure olive oil for frying
- 3 eggs or $\frac{3}{4}$ cup Winn-Dixie egg substitute, beaten
- 2 tablespoons matzo meal
- 2 teaspoons kosher salt
- $\frac{1}{4}$ teaspoon white pepper
- 4 to 6 ounces fresh or frozen cranberries
- Winn-Dixie natural, regular or sweetened applesauce, optional

Directions

1. Prepare a large bowl filled with cold water. Peel potatoes, and as you finish each, place in cold water to prevent browning.
2. Pour oil about $\frac{1}{4}$ way up the side of a large skillet and heat over medium heat.
3. Cut potatoes lengthwise into halves or quarters so they fit into food processor feed tube. Process potatoes using the blade that creates thin, shoestring-like strips and transfer to a large bowl. Add eggs, matzo meal, salt and pepper and mix well. Add cranberries and mix well until combined.
4. Drop heaping tablespoons of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.
5. Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.
6. Drain on paper towel lined baking sheets.
7. Serve warm with applesauce if desired.



Recipe courtesy of **Jamie Geller** and **JOYofKOSHER.com**

Zucchini Latkes with Tzatziki Sauce | 8 servings

Love these low-carb latkes with Greek yogurt sauce. Super indulgent but with half the guilt, they have become a year-round favorite in our house.

Ingredients

- 2 large zucchini (about 1-pound), shredded
- 1 small onion, shredded
- 2 large eggs or ½ cup cup Winn-Dixie egg substitute, beaten
- 1 cup matzo meal
- 1 teaspoon kosher salt
- Winn-Dixie canola oil or Winn-Dixie pure olive oil for frying
- 1 cup Winn-Dixie plain Greek yogurt
- 2 tablespoons chopped dill
- ¼ cup diced cucumber
- 2 tablespoons lemon juice
- ½ teaspoon kosher salt

Directions

1. In a large bowl, combine zucchini, onions, eggs, matzo meal and salt and stir to combine.
2. Heat ¼-inch oil in a large sauté pan over medium high heat. Drop by 2 table-spoons full and lightly press down to flatten. Fry for about 4 to 6 minutes per side or until nicely browned.
3. Remove and drain on paper towels. Continue with remaining batter.
4. In a small bowl, combine yogurt, dill, cucumber, lemon juice and salt and stir. Serve Tzatziki alongside Latkes.



Recipe courtesy of [Jamie Geller and JOYofKOSHER.com](https://www.joyofkosher.com)

low
CARB

Sweet Potato Latkes with Brie & Baby Arugula | 16 servings

I recently enjoyed the most amazing Blue Cheese and Arugula Pizza at a new restaurant in Brooklyn. Couldn't stop dreaming about it—and this superb latke is the inspired result. Use blue cheese (for a tangy, bold, sweet and sour flavor) or brie (for a milder, creamy effect) and finish it off with a drizzle of olive oil, balsamic vinegar, and freshly ground black pepper.

Ingredients

- 1 pound sweet potatoes, peeled and shredded
- ½ cup flour
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground Winn-Dixie black pepper
- ¼ teaspoon Winn-Dixie garlic powder
- 2 large eggs or ½ cup Winn-Dixie egg substitute, lightly beaten
- ¼ cup Winn-Dixie whole milk or Winn-Dixie whole organic milk or Winn-Dixie soy milk
- Winn-Dixie canola oil or Winn-Dixie pure olive oil for frying
- 4 ounces brie cheese, cut into 16 slices
- ½ cup baby arugula leaves

Directions

1. In a large bowl, mix together sweet potato, flour, baking powder, salt, pepper, garlic powder, eggs, and milk. Heat ¼-inch oil in a large skillet over medium heat.
2. Line a sheet pan with two layers of paper towels. Working in batches, drop ¼ cup batter into oil, and flatten slightly into circles. Fry until nicely browned, about 4 to 5 minutes per side.
3. Remove from pan, and drain on the prepared pan, and continue with remaining batter.
4. Preheat broiler. Remove the paper towels from under the latkes. Place a slice of cheese on each latke and broil until cheese is slightly melted and bubbly at the edges, about for 2 minutes. Place two latkes on each appetizer plate and top with a few leaves of arugula.



Recipe courtesy of Jamie Geller and **JOY of KOSHER with Jamie Geller Magazine**



Steakhouse Latkes | 16 latkes

PARVE

Spinach and potatoes combine to transform humble latkes into a sublime side dish

Ingredients

- 3 baking potatoes, peeled and quartered
- 1 smashed and peeled clove garlic
- 10 ounces frozen spinach, thawed and squeezed dry
- ¼ cup snipped chives
- ¼ cup matzo meal
- 1 teaspoon kosher salt
- ¼ teaspoon Winn-Dixie ground nutmeg
- 2 eggs or ½ cup Winn-Dixie egg substitute, beaten
- Winn-Dixie canola cooking spray

Directions

1. Boil potatoes and garlic in salted water for 15 minutes.
2. Using a ricer, rice potatoes with the garlic into a mixing bowl. Add spinach, chives, matzo meal, salt and nutmeg. Add beaten eggs to bind ingredients together.
3. Shape ¼ cup of mixture into latkes. Spray cooking spray into a nonstick sauté pan. Brown latkes on each side.
4. Serve with sour cream for a dairy meal, if desired.



Recipe courtesy of [Jamie Geller and JOYofKOSHER.com](#)



Goat Cheese and Spinach Quinoa Latkes | 12 latkes

The best way to use up leftover quinoa is to make cakes out of them. They make for a fantastic appetizer or a savory side to go along with any meal. This version is crispy on the outside and melt in your mouth on the inside.

Ingredients

- 2 cups cooked quinoa
- ¼ cup potato starch
- 2 cloves minced garlic
- 1 cup chopped baby spinach
- ¼ cup chopped sun-dried tomatoes
- 2 ounces goat cheese, crumbled
- 2 large eggs or ½ cup Winn-Dixie egg substitute, whisked
- Pinch Winn-Dixie salt iodized
- 1-2 tablespoons Winn-Dixie pure olive oil or
Winn-Dixie extra light olive oil

Directions

1. In a large bowl, mix quinoa, potato starch, garlic, spinach, tomatoes, goat cheese, eggs and salt. Form mixture into patties.
2. Drizzle olive oil in a nonstick skillet over medium heat. Add patties to skillet.
3. Cook patties until lightly browned on each side, about 5 minutes per side. Add more oil as needed in between batches.



Recipe courtesy of Tamar Genger MA, RD and **JOY of KOSHER with Jamie Geller Magazine**



PARVE

Blue Potato Latkes | 4 servings

Make these blue potato latkes for gorgeous presentation, serve with red and white latkes or just on their own.

Ingredients

- 2 blue potatoes
- 1 onion
- 3 eggs or $\frac{3}{4}$ cup Winn-Dixie egg substitute, lightly beaten
- 2 tablespoons matzo meal or flour
- 1 teaspoon Winn-Dixie ground nutmeg
- Winn-Dixie salt and Winn-Dixie black pepper to taste

Directions

1. Shred the potatoes and onion separately.
2. Mix potatoes, onion, eggs, flour or matzo meal, and nutmeg together, and season with salt and pepper.
3. Fry the mixture in olive oil in small batches.



Recipe courtesy of Esprit Events and **JOY of KOSHER** with Jamie Geller Magazine

Salmon Stuffed Latkes with Green Goddess Dressing | 5 servings

The crispy potato latke, with the smooth fresh taste of salmon makes for a great combination. Green goddess dressing, a mixture of herbs and sour cream, adds color and flavor to this impressive latke.

Ingredients

- 1 6-ounce salmon fillet thinly sliced
- 1 6-ounce package of baby spinach
- 1 cup basil
- ½ cup dill
- ½ cup parsley
- 1 cup Winn-Dixie sour cream or Winn-Dixie plain Greek yogurt
(use pareve sour cream or soy yogurt for meat meals)
- ¼ cup Winn-Dixie mayonnaise regular or light
- ¼ cup lemon juice
- 3 cloves garlic
- 1 tablespoon Winn-Dixie salt
- 1 teaspoon Winn-Dixie ground black pepper

Directions

1. Start with your **favorite latke recipe**. In a large frying pan heat about ½ inch of oil on medium/high heat.
2. Place a heaping spoonful of latke mix into pan.
3. Place a slice of salmon into latke mix.
4. Top with another spoonful of latke mix.
5. Flip over and fry for one minute or until golden.
6. Serve hot with green goddess dressing.

To make the green goddess dressing; blend spinach, basil, dill, parsley, sour cream or yogurt, mayonnaise, lemon juice, garlic, salt and pepper. Place in container until ready to serve.



Recipe courtesy of Shifra Klein and **JOY of KOSHER** with Jamie Geller Magazine



South of the Border Latkes with Black Bean Topping | 10 to 12 latkes

Love the flavors but want a speedier version of this recipe? Skip the Black Bean Topping and instead serve South of the Border Latkes with salsa, sour cream, rinsed and drained black beans and diced avocado.

Ingredients

Black Bean Topping:

- ¼ cup onions, finely chopped
- 1 tablespoon Winn-Dixie canola oil
- 1 clove garlic peeled and smashed
- ½ teaspoon Winn-Dixie ground cumin
- ¼ teaspoon Winn-Dixie ground black pepper
- 1 can Winn-Dixie organic or regular black beans, drained but not rinsed (15-ounce)
- 1 cup pareve “chicken” flavored or vegetable broth

South of the Border Latkes:

- 2 large russet/baking potatoes, peeled and shredded
- ¼ cup small dice green pepper
- ¼ cup small dice yellow onion
- ¼ cup low fat shredded cheddar
- ¼ cup matzo meal
- 2 eggs or ½ cup Winn-Dixie egg substitute, beaten
- 1 teaspoon Winn-Dixie chili powder
- 1 teaspoon kosher salt
- Winn-Dixie canola cooking spray
- Cilantro to taste

Directions

1. Cook onions in oil over low heat till translucent.
2. Add garlic. Cook for 1-2 minutes, careful not to burn. Add cumin and pepper. Continue cooking for 1 minute.
3. Add the beans all at once.
4. Add broth and bring to low boil.
5. Turn down to simmer for 20 – 25 minutes until beans are soft . As beans are simmering prepare latkes.
6. Preheat oven to 350°F.
7. Mix potatoes, green pepper, onion, cheddar, matzo meal, egg, chili powder and salt.
8. Spray cooking spray into a non stick sauté pan. Shape about ¼ cup of batter into latkes, flattening them in your hands.
9. Cook latkes over low heat, turning to prevent burning. When brown, place on sprayed baking sheet and finish in a 350°F oven for 12- 15 minutes.
10. Remove beans from heat. Using a potato masher. Mash the beans.
11. Warm mixture on low heat until ready to serve.
12. When latkes are ready, serve with Black Bean Topping and sour cream. Garnish with chopped cilantro.



Recipe courtesy of **Jamie Geller and JOYofKOSHER.com**





Powdered Doughnut Holes | 2 dozen

Try these little puffs of donut heaven, for a new spin on your traditional Chanukah donuts.

Ingredients

Winn-Dixie canola oil for frying

$\frac{3}{4}$ cup farmer's cheese

$\frac{1}{4}$ cup Winn-Dixie whole milk, Winn-Dixie whole organic milk
or Winn-Dixie soy milk

2 eggs, beaten

$\frac{1}{2}$ teaspoon Winn-Dixie vanilla extract

1 cup flour

2 tablespoons Winn-Dixie sugar

2 teaspoons baking powder

1 pinch Winn-Dixie salt

$\frac{1}{2}$ cup confectioners' sugar for dusting

Directions

1. Fill a large pot halfway up with canola oil. Heat over medium high heat until oil reaches 375°F. To test oil without using a deep fry thermometer, dip a wooden chopstick into the oil, and wait until oil starts bubbling steadily around the chopstick. At 375°F, oil around the chopstick will bubble very vigorously.
2. In a medium bowl, combine farmer's cheese with milk, and whisk together until creamy. Add eggs and vanilla. Set aside.
3. In a medium saucepan, combine flour, sugar, baking powder, and salt. Stir in reserved wet ingredients. Place the saucepan over low heat, and mix gently until combined. The batter will be sticky.
4. Using a tablespoon, scoop the batter and drop into the hot oil, a few at a time. You can use a second spoon to help scoop out the batter neatly. Do not overcrowd the pot. Zeppole will turn themselves over as they fry. Fry for 3 to 4 minutes, until zeppole are lightly golden.
5. Drain on paper towels. Dust heavily with confectioners' sugar. Serve warm.



Recipe courtesy of Chavi Sperber and **JOY of KOSHER** with Jamie Geller Magazine

graceful SPRINGY



Pistachio Apple Cake Doughnuts with a Cherry Jus | 8 servings

PARVE

These cake doughnuts are springy and graceful with a solid crumb. They use baking powder and baking soda for leavening and are a dependable recipe with lots of flavor from the apples and cherries I use to embellish them.

Ingredients

3 cups flour
1 teaspoon baking powder
½ teaspoon baking soda
pinch of Winn-Dixie salt
2 teaspoons Winn-Dixie ground cinnamon
¾ cup Winn-Dixie sugar
½ cup salted pistachios roughly chopped
2 apples, peeled, cored and diced
1 cup margarine, melted
2 teaspoons Winn-Dixie vanilla extract
½ cup Winn-Dixie soy milk
Winn-Dixie canola oil, Winn-Dixie pure olive oil or
Winn-Dixie extra light olive oil for frying
Powdered sugar for dredging

Cherry Jus

1 cup Winn-Dixie sugar
¾ cup cherry juice

Directions

1. Sift all the dry ingredients together. Toss the pistachios and apples in the dry ingredients.
2. Whisk together the wet ingredients. Add the liquid mixture to the dry mixture.
3. Heat your oil. Drop a small tablespoon of batter into the oil and cook until golden brown on each side (approximately a minute on each side). Place each doughnut on a paper towel for about a minute and then dredge in powdered sugar.

Cherry Jus

Mix the sugar and cherry juice together in a small saucepan. Reduce for about ten minutes until it reaches a thick sticky texture. Pour over doughnuts and serve.



Recipe courtesy of Harmony Sage Fried and JOYofKOSHER.com

Cinnamon Sugar Churros | 16 churros

Originally a Portuguese dessert, some say the recipe originated during the Age of Exploration, when sailors brought the concept back from the Orient. Since the Chinese were not allowed to share recipes (punishable by death), the Portuguese improvised, and churros as we know them were born.

Ingredients

¼ cup Winn-Dixie sugar

1 tablespoon Winn-Dixie ground cinnamon

1 teaspoon Winn-Dixie pure olive oil

Pinch kosher salt

1 cup flour

Winn-Dixie canola oil for frying

Directions

1. In a small bowl, stir together sugar and cinnamon; set aside.
2. Combine 1 cup water, olive oil, and salt in a medium pot and bring to a boil. Remove from heat. Stir in flour, stirring vigorously with a wooden spoon until combined and mixture forms a ball. Let cool slightly and transfer to a pastry bag with a large star tip.
3. Heat 2-inches oil in a large sauté pan over medium-high heat. Pipe 2-inch long lines of dough into the oil, cutting with a knife at the end. If bag is too warm, wrap with a kitchen towel. Dough will be stiff, so use force to squeeze out churros. Fry until golden brown, about 2 to 3 minutes. Remove from oil with a slotted spoon, and drain on a paper towel lined cookie sheet.
4. Toss churros in cinnamon sugar and serve warm.



Recipe courtesy of Jamie Geller and **JOY of KOSHER** with Jamie Geller Magazine

golden EXPLORATION



Sufganiot (Jelly Doughnuts) | 14 doughnuts

Uber-easy jelly-filled sufganiot (doughnuts) are ideal for Chanukah or anytime you get a craving. My sister-in-law Carly and I attempted this recipe one Chanukah night when the whole family came over for candle-lighting. Everyone got involved. Some of us were on deep-fry duty, some of us powdered and the rest “quality control” tasted. We all had a blast. There was flour and confectioners’ sugar everywhere.

Ingredients

- 2 ½ cups self-rising flour**
- 2 (6-ounce) cartons Winn-Dixie vanilla yogurt**
- 2 tablespoons vanilla sugar**
- 2 eggs**
- 6 cups Winn-Dixie canola oil**
- ¾ cup confectioners’ sugar**
- 1 cup Winn-Dixie strawberry jam**

Directions

1. In a large bowl, place flour, yogurt, vanilla sugar and eggs.
2. Knead until all ingredients are combined and a sticky, doughy batter is formed. Cover with a kitchen towel and let it rest for 15-20 minutes.
3. Heat 6 cups canola oil in a 6-quart stockpot, covered, over medium heat.
4. When dough is ready, uncover oil and raise heat to high.
5. Scoop out a tablespoonful of batter and drop in oil. Don’t make the doughnuts too big, so they can cook through.
6. You should be able to fry about 7 doughnuts at a time. Using a slotted spoon, turn doughnuts when halfway browned, about 30 seconds to 1 minute. Fry for another 2-3 minutes or until entire doughnut is deep golden brown and cooked through.
7. Remove doughnuts and let cool on paper towel-lined plates. Repeat previous 2 steps with remaining batter.
8. Fill a squeeze bottle or pastry bag with jam and fill each doughnut.
9. Roll each doughnut in confectioner’s sugar. Or, shake a few doughnuts at a time in a paper bag filled with confectioner’s sugar.



Recipe courtesy of **QUICK & KOSHER Recipes From The Bride Who New Nothing**
by Jamie Geller (Feldheim 2007)



Pumpkin Doughnuts with Cinnamon Maple Glaze | 24 servings

These doughnuts are simple and delicious. Combine the fall flavors of pumpkin with this classic Chanukah treat. The dough is a bit sticky, but do not add more flour as the doughnuts will be too dry.

Ingredients

- 3 ½ cups all purpose flour**
- 1 tablespoon baking powder**
- 1 teaspoon Winn-Dixie salt**
- ½ teaspoon baking soda**
- 1 cup Winn-Dixie sugar**
- 2 large eggs**
- 2 teaspoons pumpkin pie spice**
- 1 teaspoon Winn-Dixie vanilla extract**
- ½ cup melted Winn-Dixie unsalted butter, cooled briefly**
- ½ cup Winn-Dixie sour cream or Winn-Dixie light sour cream or Winn-Dixie fat free sour cream**
- ½ cup pumpkin puree**
- 2 or more cups Winn-Dixie canola oil for frying**

Cinnamon Maple Glaze

- 1 cup confectioner's sugar, sifted**
- 1 tablespoon softened Winn-Dixie butter**
- ½ teaspoon Winn-Dixie vanilla extract**
- 3 tablespoons Winn & Lovett dark maple syrup or Winn & Lovett Vermont maple syrup**

Directions

1. Whisk first 5 ingredients in medium bowl to blend.
2. Using electric mixer, beat sugar and eggs in large bowl until very thick, about 3 minutes. Add spices and vanilla. Gradually beat in butter; Beat in sour cream and pumpkin puree. Gently fold in dry ingredients in 4 additions (dough will be slightly sticky). Cover; set.

3. Sprinkle 2 rimmed baking sheets lightly with flour. Press out ⅓ of dough on lightly floured surface to ½- to ¾-inch thickness. Using 2½-inch-diameter round cutter, cut out dough rounds. Arrange on floured sheets. Repeat with remaining dough in 2 more batches. Gather all dough scraps. Press out dough; cut out more dough rounds until all dough is used. Using 1-inch-diameter round cutter, cut out center of each dough round to make doughnuts and doughnut holes.
4. Line 2 baking sheets with several layers of paper towels. Pour oil into large deep skillet to depth of 1½ inches. Attach deep-fry thermometer and heat oil to 365°F to 370°F. Fry doughnut holes in 2 batches until golden brown, turning once, about 2 minutes. Using slotted spoon, transfer to paper towels. Fry doughnuts, 3 or 4 at a time, until golden brown, about 1 minute per side. Using slotted spoon, transfer doughnuts to paper towels. Cool doughnuts and doughnut holes completely.

Cinnamon Maple Glaze

Whisk ingredients together until creamy. Drizzle on doughnuts or dip doughnuts into the glaze.



Recipe courtesy of Chef Laura Frankel and JOYofKOSHER.com



Apple Zeppole with Jelly Dipping Sauce | 12 servings

Try these apple zeppole for a change. Bite sized and sticky sweet you will love this Italian deep fried dough ball.

Ingredients

- ½ cup Winn-Dixie unsalted butter
- ½ cup Winn-Dixie spring water
- ¼ cup granulated sugar
- ½ teaspoon Winn-Dixie ground cinnamon
- ¼ teaspoon kosher salt
- 1 cup all purpose flour
- 4 large eggs
- 1 granny smith apple (about 1 cup), peeled, cored and diced
- Winn-Dixie canola oil for frying
- ½ cup confectioner's sugar
- ½ cup Winn-Dixie strawberry jam
- 1 tablespoon Winn-Dixie orange juice

Directions

1. In a medium saucepan, heat butter, water, sugar, cinnamon and salt and bring to a boil. Remove from the heat and add flour. Return to low heat and stir with a wooden spoon until the dough comes together and forms a ball. Continue to cook for 1 minute.
2. Transfer dough to the bowl of a stand mixer. Beat on low speed with a paddle attachment for 1 minute or until cooled slightly. Add eggs one at a time. Add apple and mix until just combined.
3. In a heavy medium sized pan, heat oil to 350°F on a candy or deep fry thermometer. Using a 1 teaspoon scoop, carefully drop batter into hot oil and fry until golden brown, about 3 to 5 minutes. Remove with a slotted spoon and drain on paper towels. Repeat with remaining dough and dust with powdered sugar.
4. In a small bowl, whisk together jam and orange juice and serve with zeppole.



Recipe courtesy of **Jamie Geller** and **JOYofKOSHER.com**

Baked Mini Cake Doughnuts | 48 mini doughnuts

When impulse purchases bring you mini doughnut pans, Chanukah brings you the perfect moment for chocolate doughnuts.

Ingredients

1 ¼ cups cake flour, sifted	Topping :
½ cup Winn-Dixie sugar	1 cup confectioner's sugar
1 tablespoon cocoa powder	1 tablespoon Winn-Dixie soy milk
1 ¼ teaspoons baking powder	½ teaspoon Winn-Dixie vanilla extract
¼ teaspoon Winn-Dixie ground cinnamon	
⅓ teaspoon Winn-Dixie ground nutmeg	
¾ teaspoon salt	
½ cup Winn-Dixie soy milk + 1 tablespoon of lemon juice	
1 egg, lightly beaten	
1 ½ tablespoons unsalted margarine, melted	

Directions

1. In a mixing bowl, sift together the flour, sugar, cocoa powder, cinnamon, nutmeg and salt. Then add the buttermilk, egg and butter and stir until just combined. The batter should be light and airy.
2. Fill each doughnut cup halfway. Make sure to clean the center of each cup so the doughnuts will bake with a hole in the center. It is very simple to do.
3. Bake at 425°F for 4-6 minutes, until the top of the doughnuts bounce back when touched.
4. While the adorable little doughnuts cool in the pans for 4-5 minutes, mix together the vanilla glaze topping. In a small bowl, whisk the sugar, soy milk and vanilla extract until completely dissolved and thick. This is the same topping I use for cinnamon buns and it is finger-licking good!
5. Once the doughnuts are ready, place them on a cooling rack and drizzle with the vanilla glaze.



✓ **Quick Tip:** Place wax paper or foil underneath the rack to catch the extra drizzle and sprinkles, or you will have a major mess on your counter. You can dip the doughnuts directly in the glaze if you want, but I thought it would be more exciting to drizzle. Have you tried drizzling? It's fun!



Recipe courtesy of Melinda Strauss and **JOY of KOSHER** with Jamie Geller Magazine

Non-Dairy Cronot | 15 cronots

PARVE

I made these cronots non dairy with margarine and shortening and they came out amazing. You can eat them plain or filled with your favorite cream or jelly or simply sprinkled with cinnamon and sugar as I have done here.

Ingredients

- ½ cup warm Winn-Dixie spring water
- 1 package (2 ¼ teaspoons) dry yeast
- 3 teaspoon Winn-Dixie sugar, divided
- 3 ½ cups flour
- 1 ½ cups Winn-Dixie soy milk
- 2 tablespoons Winn-Dixie canola oil
- 1 ½ teaspoon Winn-Dixie salt
- 1 ½ cups Winn-Dixie margarine
- ¼ cup vegetable shortening
- Winn-Dixie ground cinnamon and Winn-Dixie sugar for rolling

Directions

1. In the bowl of a stand mixer fitted with the paddle attachment, mix the warm water, yeast, and 1 teaspoon of sugar until combined. Allow the yeast to proof for about 5 minutes.
2. Once the yeast has bubbled, add the flour directly on top, covering the yeast mixture. Pour on the remaining 2 teaspoons sugar, soy milk, oil, and salt. Turn the mixer on low and mix until the dough comes together; it won't take long. It will be extremely sticky. Cover with plastic wrap and allow to chill in the fridge for about an hour.
3. Meanwhile, allow the margarine and shortening to come to room temperature. Once it is at room temperature, mix the two together.
4. After an hour, scrape the dough onto a very well floured surface. Make sure to use a lot of flour, the dough is very sticky. Flour the top of the dough and roll or stretch the dough until it forms a rectangle roughly 11×15 inches in size.
5. Spread the margarine/shortening mixture on ⅔ of the dough. Now fold the dough in thirds starting with the bare side. Fold the bare dough over into the center then fold the margarine side over the middle to form a rectangle. Now fold the dough in thirds but the opposite way that you just folded, forming a square. This is considered your first turn.
6. Wrap your dough and chill in the fridge for at least an hour.



7. After an hour, flatten the dough slightly and fold it in thirds again. This is your second turn.
8. Chill for another hour, and then do a third turn. Make sure to mark your turns by either putting fingerprints in your dough, or labeling the saran wrap, so you don't forget how many turns you have done.
9. Chill for another hour, then you a fourth turn. After 4 turns, chill the dough for at least an hour before shaping.
10. Once ready to work with, flour your work surface and roll the dough into a rectangle, roughly 11×15 inches in size.
11. Using a round cutter, about 3 inches in diameter, cut out 15 circles of dough. Use a smaller cutter to cut the centers out, forming a doughnut shape. Transfer to a floured baking sheet and cover the cronots with a kitchen towel and allow to rise in a warm area for about 45 minutes. While they are rising, heat up about 2 inches of neutral oil to 350°F.
12. When the cronots have rise, fry a few at a time, making sure not to crowd the pot. Fry for about 2 minutes on each side until golden brown. Drain on paper towels and roll in cinnamon sugar.



Recipe courtesy of Melissa Kaye Apter and JOYofKOSHER.com



sweet TWIST

Sushi Doughnuts | 12 “sashimi” doughnuts

PARVE

This no fry Chanukah treat is safe for young kids to make (and eat)!

Ingredients

- 1 box mini powdered sugar donuts - ‘rice’
- 12 jelly fish, assorted colors - ‘fish’
- 1 roll of Fruit by the Foot - ‘seaweed’
- Winn-Dixie chocolate syrup, optional -‘soy sauce’

Directions

1. Cut each doughnut in half (Know the way you cut a bagel? that would be cutting it wrong) and stand them face down on a tray or work surface, so they each create a little arch.
2. Place one jelly fish on each little ‘rice mound’ using all the same color or a variety of colors.
3. Cut the Fruit by the Foot into 7-8” strips (try one and see if its long enough to wrap around the fish and doughnut, if not, adjust to size). I cut each one in half lengthwise as well. Wrap each one in the center of the arch and press to fasten.
4. Serve with chopsticks and chocolate ‘soy sauce’ and enjoy.



Recipe courtesy of Chaya Friedman and **JOY of KOSHER** with Jamie Geller Magazine

Ice Cream Sandwich Doughnut

| 4 doughnut sandwiches

Instead of traditional ice cream we like using vanilla frozen yogurt; the tanginess of the yogurt complemented the yeasty doughnut and rich chocolate sauce.

Ingredients

4 round doughnuts

1 pint Prestige or Winn-Dixie ice cream in your favorite flavor

Winn-Dixie chocolate sauce

Directions

1. Slice a doughnut in half and add a scoop of ice cream for an original, memorable Chanukah treat.
2. Top with chocolate sauce.



Recipe courtesy of Chaya Friedman and **JOY of KOSHER** with Jamie Geller Magazine





Winn-Dixie is proud to carry **KOSHER WINES** **FOR YOUR TABLE**

Recipe courtesy of Jamie Geller and Joy of Kosher Magazine Winter 2011



Bartenura Moscato d'Asti

Varietal: Muscat
Region: Italy

This fragrant, lightly sweet and fruity wine is best when served chilled.

Pairs nicely with
**Goat Cheese and Spinach
Quinoa Latkes**



Baron Herzog Cabernet Sauvignon

Varietal: Muscat
Region: Italy

A complex, oaky red with rich flavors and tremendous pairing versatility.

Pairs nicely with
**Cinnamon Sugar Churros or
Ice Cream Sandwich Doughnuts**



Mogen David Red Concord

Varietal: Concord
Region: New York

A sweet and fruity wine featuring the flavor of red Concord grapes.

Pairs nicely with
**Sushi Doughnuts or
Powdered Doughnut Holes**



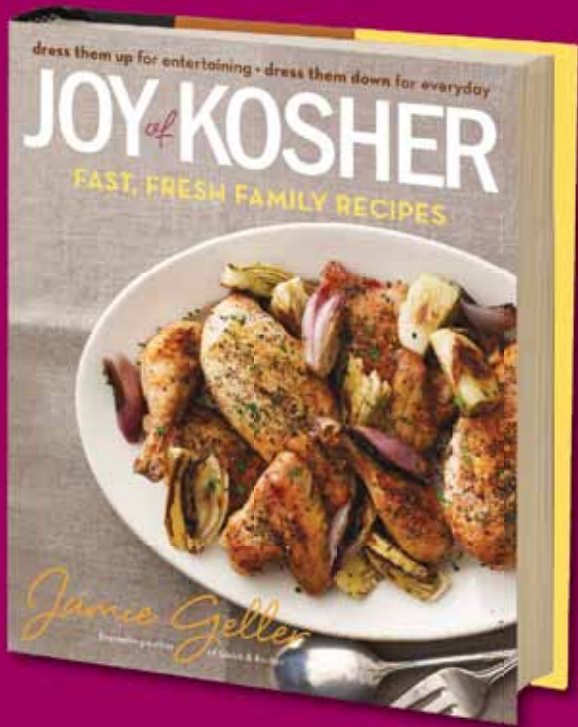
Manischewitz Red Concord

Varietal: Concord
Region: New York

This sweet and fruity wine is bursting with the essence of fresh Concord grapes.

Pairs nicely with
**Caprese Latkes or
Sweet Potato Latkes**

FOOD FOR HOLIDAYS AND EVERYDAY



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Wm
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