



Mickey's Cheese Babka

Ingredients

- 4 cups flour
- 1 tablespoon yeast
- 1/2 cup sugar
- 2/3 cup milk (or water)
- 2 whole eggs
- 1 stick of butter (or margarine)
- 1 tspn vanilla extract
- 16 oz whipped cream cheese
- 1/2 cup sugar
- 1 egg yolk
- 2 tablespoons vanilla sugar
- 2 tablespoons corn starch
- 2 tablespoons vanilla pudding mix

Directions

- To form the dough combine flour, yeast, sugar, milk, eggs, and vanilla into a soft, slightly sticky dough.
- Let rest covered with plastic wrap until doubled in size.
- Prepare the filling by mixing whipped cream cheese, sugar, egg yolk, vanilla sugar, corn starch, and

vanilla pudding mix until smooth.

- Separate dough into 2 portions.
- Roll out one portion to form a large rectangle.
- Spread half the filling over the rectangle of dough.
- Roll the dough into a log. Fit the roll into a loaf pan.
- Bake for about 30 minutes at 350 degrees Fahrenheit.

Note: The dough can be made parve by substituting margarine and water.

Try other fillings such as poppyseed, apricot, cinnamon sugar, nuts.



Rachel's Spanakopita in a Pan

Ingredients

- 1 cup chopped onion
- 2 cloves garlic, chopped
- 1 1/2 lb spinach
- 1/4 cup olive oil
- 1 teaspoon salt
- 1/4 cup chopped fresh dill

- 1/4 cup chopped fresh parsley
- 1 cup feta cheese, crumbled
- 1 cup ricotta cheese
- 1/2 package of phyllo pastry sheets
- Olive oil to brush sheets

Directions

- Preheat the oven to 375°F.
- Sauté chopped onion in olive oil until golden, then add garlic.
- Add spinach and cook until spinach wilts, then let cool for 15 minute.
- Add salt, dill, parsley, feta and ricotta. Stir until well-combined.
- Prepare one sauté pan or 12" round oven baking dish. Grease pan or oven dish by brushing with oil.
- Take three phyllo sheets and place horizontally in pan, allowing pastry to drape over the sides, then oil the top sheet thoroughly
- Place two phyllo sheets vertically and oil the top sheet.
- Repeat two more times, making sure to alternate laying the pastry horizontally and vertically.
- Spoon the spinach filling onto the center of the pastry.
- Close phyllo sheets in an overlaying pattern, then oil the top thoroughly.
- Place on lower oven rack and bake for 25 minutes at 375°F.

Enjoy!

Abe Abraham's Mango Cheesecake

Cheesecake Crust

Ingredients

2 cups Graham cracker crumbs
1 stick butter, melted
1/3 cup sugar

Directions

- Preheat oven to 325°F.
- Grease a 9 inch springform pan.
- Combine graham cracker crumbs, melted butter and sugar, until the mixture has a sandy texture.
- Press mixture into the bottom of cake pan and about 1 inch up sides.
- Bake for 10 minutes, until lightly browned.

Cheesecake Filling

Ingredients

2 packages of cream cheese, 8 oz each
1/2 cup sugar
4 large eggs
1 cup sour cream
2 tablespoons orange liqueur
1 teaspoon vanilla
2 ripe mangoes, peeled and sectioned

Cheesecake Filling (cont.)

Directions

- In a large bowl, beat cream cheese and sugar together until softened and creamy.
- Add eggs, one at a time, beating well after each addition.
- Add sour cream, liqueur and vanilla until well blended.
- Pour batter into crust in cake tin.
- Bake for 45 to 50 minutes, until the center jiggles slightly when shaken.

Orange Sauce

Ingredients

3 tablespoons sugar
4 teaspoons cornstarch
2/3 cup orange juice
3 tablespoons orange liqueur

Directions

- In a small pan, combine sugar and cornstarch.
- Add orange juice & orange liqueur.
- Stir well over high heat, until mixture begins to bubble.
- Remove from heat and let cool to lukewarm temperature.

To Assemble Cheesecake

- Let cheesecake cool, preferably overnight in the refrigerator.
- Unmold cheesecake.
- Pour half the lukewarm sauce over middle of cheesecake, making sure to leave a one inch border around the edges.
- Layer mango sections in an overlapping, circular pattern on top of cheesecake.
- Pour remaining sauce over mango.
- Refrigerate cheesecake until ready to serve.



For other fabulous recipes go to SephardicSpiceGirls.com.

Today's recipe sheet and more recipes are at
kahaljoseph.org/community/iraqi_cooking. Enjoy!