

From: mara@panix.com (Mara Chibnik)  
Subject: Re: REQUEST: Jewish Sweet Snack Food  
To: nstn.ns.ca!daniel@cmcl2.NYU.EDU (Daniel MacKay)  
Date: Fri, 20 Dec 91 15:35:11 EST

>I think yeast cakes are Goddess' gift to those of us who, from experience,  
>don't trust oil and eggs to raise flour. Dammit, I want it the right size  
>\*before\* it goes in the oven, not some nerve-wracking interval later. I  
>would love to have a chocolate-almond yeastcake recipe.  
Hmm. This one usually grows, so to speak, on me. The second rising  
completes itself in the oven.

I call it a Tula Cake, because I originally got the recipe from  
someone named Tula (and no, she hasn't ever been a PlayBoy  
centerfold, nor, I think, a male). I'm not sure whether she got it  
originally from Gourmet or from a cousin of hers-- I don't think  
she remembers. Anyhow, I've changed it enough now so that she says  
it should be called a Mara Cake. But I'll always think of it as  
hers. (Most of my changes are enrichments.)

Do you remember how to measure if it's not metric?

#### DOUGH

Heat to just hotter than lukewarm  
1 cup milk  
and place in large mixing bowl.  
Cut into small pieces  
1/4 pound butter  
and add to milk to melt.

Add to that mixture  
1/4 cup sugar  
2 eggs  
1/2 teaspoon salt  
and beat well.

Add  
2 cups flour (approximately)  
1 package yeast (by now the milk mixture should be cool enough)  
and beat well.

Add  
2 (more) cups of flour, and enough more to make a dough that is  
kneadable but not dry.

Knead for ten minutes. (I've begun doing this in my processor,  
which is very effective but not as much fun as doing it by hand.)

Set aside to rise until doubled in bulk. (This is a good 2 hours  
when I knead by hand, not much more than an hour if I've done it by  
machine.)

FILLING:

7 ounces of sweet dark chocolate (I use a Hershey bar)  
1 ounce unsweetened baking chocolate  
2-3 Tablespoons milk

Melt together (in double boiler or microwave).  
When chocolate is melted, stir to blend and add  
1 teaspoon almond extract

CRUMBS:

Combine

1/3 \*stick\* butter (i.e. 1/3 of 1/4 pound, or 2 2/3 Tablespoons)  
1/2 cup flour  
1/2 cup sugar  
1/2 teaspoon almond extract  
to form crumbs.

Roll dough to 1/2 inch thick rectangle, oriented for landscape (not portrait). Spread with chocolate mixture. Top chocolate with half the crumb mixture. Roll up jellyroll style and convey it to the insert of a lavishly greased tube pan; seal into a ring. Cover cake with remaining crumbs. Allow to rise 30 minutes (or so); bake at 350 deg. F.

For how long? you ask (not unreasonably). The recipe I got said 20 minutes. That's what it takes in my sister's oven too, but in mine it's 40-50, depending. Always has been. My oven is, if anything, just a little fast. Watch it the first time and see.

Variations: Use raspberry jam along with the chocolate-- tres, tres viennois. Use cherries with the chocolate. Use cherries instead of chocolate.

Instead of rolling it up, do a false braid. (When I do this it's so enormous I do two of them.)

Cut the dough in half. With each half:

Roll into a rectangle, landscape position, about 3 by 4 (units of your choice).

Cut off an approximate quarter, leaving a 3 x 3 square. think of the square as having three tall, narrow thirds. Transfer to cookie sheet (where it probably won't quite fit, but it's going to be folded over. Slice broad slanted fringes down the outer two thirds like this:

-----  
// fill \\ Spread the middle  
// here \\ third with 1/4 of the chocolate mixture and 1/8 of the crumbs.  
// \\ Put the cutoff quarter over the filling; cover this with more  
// \\ filling and crumbs. Then bring the fringe strips from  
// \\ each side in turn to the center, to make a pseudo-braid.  
// \\ (The ends need some fudging, but it's not a problem.)  
----- Cover with the remaining crumbs (i.e. leaving half for

the other cake.)

I have done one huge one like this, but even folded it didn't fit on my cookie sheet very well, so it was a bit curved. ;-)

Bon appetit!

Mara