

GLUTEN-FREE FABULOUS PURIM DESSERTS with Elaine Bodenheimer

Sponge Cake Recipe (for Jelly Roll or Tiramisu)

6 eggs- separated
6 Tbsp. sugar
6 Tbsp. potato starch
1 Tbsp. vanilla sugar

1 cookie sheet- about $17\frac{1}{2}$ x 13 in.
Preheat oven to 350 degrees.

Beat egg whites until foamy. Add sugar, slowly, until whites are stiff. Into same bowl, gently fold in egg yolks, potato starch, and vanilla sugar. Spread batter onto parchment-lined large cookie sheet.

Bake at 350 degrees for 21 minutes or until sponge cake is light brown.
While cake is still a little warm, carefully remove from parchment paper.

For Roll Cake:

16 oz. pareve whipping cream- defrosted
3 Tbl. instant pie filling of choice
 $\frac{1}{2}$ cup sprinkles or toasted coconut
1 cup vanilla icing

Beat whipping cream until thick. Add pudding and continue beating until thicker. Spread on sponge cake evenly. Roll up the long way, leaving seam on bottom. Spread icing on top and sprinkle decorations on top of icing.

Tiramisu

1 package (8 oz.) Tofutti cream cheese, softened
 $\frac{1}{4}$ cup sugar
1 tsp. vanilla
 $\frac{1}{4}$ cup water
3 Tbsp. instant lemon-flavored or vanilla pudding
1 16 oz. container thawed non-dairy whipped topping
1 cup seedless raspberry (or similar) preserves
2 tsp. water
cookie sheet sponge cake or lady fingers
1 quart sliced fresh strawberries or $1\frac{1}{2}$ cups frozen sliced unsweetened strawberries, thawed and drained

9 x 13 baking pan, sprayed and lined with parchment paper

1. Combine $\frac{1}{4}$ cup water and pudding in small bowl. Mix until dissolved completely and smooth. Set aside.
2. Combine "cream cheese", sugar, and vanilla in large bowl of mixer. Beat with whisk attachment on high until smooth.
3. Add pudding mixture to "cheese" mixture; beat 1 minute. Add whipped topping; Beat 3 to 4 minutes or until mixture thickens, scraping sides of bowl. Set aside.
4. Whisk together preserves and 2 tsp. water in small bowl until well-blended. Reserve 4 tablespoons of preserve mixture; set aside. Spray 9 x 13-inch pan and line pan with parchment paper. Spread $\frac{1}{3}$ cup preserves evenly on bottom of pan.
5. Place one half of sponge cake on bottom of baking dish. This should measure approximately 8 x 13 inches. Trim any excess cake so the cake fits the pan. Spread half of "cheese" mixture evenly over sponge cake; sprinkle sliced strawberries evenly over "cheese". Top with remaining sponge cake, followed by remaining "cheese" mixture. Put remaining preserves into Ziplock bag. Snip off end. To make pretty design, squeeze out horizontal lines of preserves on top of cheese mixture. Take a toothpick and draw alternately lines up and down across cream.
6. Cover with plastic (not foil) wrap and refrigerate at least 2 hours; overnight is best.

Gluten-Free Hamentaschen

$\frac{2}{3}$ cup margarine -room temp.

2 tsp. baking powder

1 cup sweet rice flour

1 tsp. vanilla

1 tsp. xanthan gum

$\frac{1}{4}$ tsp. salt (scant)

1 tsp. unflavored gelatin

$\frac{1}{2}$ cup tapioca flour

1 egg

$\frac{1}{2}$ cup potato starch

$\frac{3}{4}$ cup sugar

10-ounce jar of filling of choice

1 Tbsp. rice milk

$\frac{1}{2}$ cup confectioner's sugar (for cutting board)

- In a large mixing bowl, beat margarine until creamy.
- Add rice flour, xanthan gum, gelatin, egg, sugar, rice milk, baking powder, vanilla, and salt. Beat well.
- Add tapioca flour and potato starch. Beat until well combined.
- Cover with plastic wrap and refrigerate 4 hours or overnight.

- Divide the dough in half and chill the unused portion until needed.
- Sprinkle cutting board with confectioner's sugar.
- Roll out half of the dough at a time to $\frac{1}{4}$ inch thickness.
- If dough is very sticky, roll between 2 pieces of parchment paper which have been coated with confectioner's sugar.

- Cut with round $2\frac{1}{2}$ inch cookie cutter or glass with $2\frac{1}{2}$ inch diameter.
- Fill with $\frac{1}{2}$ tsp. desired dry filling, such as poppy seed or apricot
- Fold circle once from bottom, once from 1 side, and then meet with the other side- to form a triangle.
- (If dough becomes sticky, return to fridge to chill again.)
- Place hamentaschen on cookie sheet lined with parchment paper.
- Bake at 375 degrees for 15 minutes or until brown.
- Cool on wire rack.
- Makes about 30 hamentaschen.

ENJOY!!

**Gluten-Free Fabulous Purim Desserts
is a program
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