

SUKKOT (soo-KOHT)

Sukkot is the week-long Jewish festival of the harvest celebrated in the fall about two weeks after Rosh Hashanah. Sukkot is named after the huts that Jewish people lived in long ago when they wandered in the desert. The huts were also used in the fields by farmers when they harvested their crops. During Sukkot, people eat stuffed foods and fruits and vegetables from the fall harvest.

Mr. Hoover's Fabulous Fruit Strudel

This recipe has three parts. Preparation time: 3 hours. Baking time: 50 minutes. Makes two strudels.

This recipe should be made with adult assistance and supervision.

Dough ingredients

1 package dry yeast
¼ cup lukewarm water
3 egg yolks
2 tablespoons sugar
2 tablespoons sour cream
3 cups flour
½ teaspoon salt
1 cup room-temperature margarine
vegetable or olive oil, to coat bowl

Filling ingredients

3 large apples
2 plums
½ cup raisins
1 tablespoon lemon juice
1 cup sugar
½ cup fresh bread crumbs
¾ teaspoon cinnamon
¼ teaspoon salt

Dough

1. **Dissolve** yeast in lukewarm water in a medium bowl. **Let sit** for 10 minutes.
2. **Add** egg yolks, sugar, and sour cream. **Mix** well and set aside.
3. **Combine** the flour and salt in a large bowl. **Cut in** margarine with a pastry cutter or two crisscrossing butter knives until it forms pea-size crumbles.
4. **Stir** in egg mixture.
5. **Knead** the dough with your hands for a few minutes until smooth.
6. **Coat** a bowl with vegetable or olive oil and place the dough in the bowl.
7. **Refrigerate** for 2 hours. (Make the filling below while the dough is chilling.)

Filling

1. **Pare, core,** and **slice** the apples into thin slices. **Pit** and **slice** the plums.
2. **Put** the apples, plums, raisins, lemon juice, sugar, bread crumbs, cinnamon, and salt in a bowl. **Mix** well, coating the apples and plums thoroughly.

Once the dough has chilled for two hours

1. **Preheat** oven to 350°.
2. **Divide** the dough in half, and using a rolling pin, **roll** each half into a square.
3. **Place** half the filling on each square.
4. **Roll** the dough up, trapping the filling inside.
5. **Bake** for 50 minutes on an ungreased jelly-roll pan or cookie sheet.