

She Does Good Hair Recipes® by Terri Gillespie

She Does Good Hair

The **Hair**
mavens
Book One

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Band of Sisters and Promise Me This



A novel by *Terri Gillespie*

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Aunt Edna's Pineapple Kugel

What is a kugel? Kugel (Yiddish: kugl) is a baked pudding or casserole, most commonly made from egg noodles or potato . It is a traditional European Jewish dish, often served on Shabbat and Jewish holidays. They can be sweet or savory.

This is Shira's favorite kugel.

Ingredients

- ¾ cup soft butter
- 1-1/2 cup vanilla yogurt (full fat—no low- or non-fat)
- 4 eggs (room temperature)
- 2-1/2 teaspoons of cinnamon
- ¾ cup honey (orange blossom works best)
- 1-1/2 teaspoons vanilla
- 12 oz ½ inch wide crinkly kosher egg noodles cooked, drained, and cooled slightly
- 1 can sweetened pineapple chunks, cut up (reserve juice)

Preheat oven to 350 degrees Fahrenheit

Place butter, yogurt, eggs, 2 teaspoons cinnamon, honey, and vanilla in electric blender. Blend until smooth.

Place noodles and pineapple with juice in a large bowl, pour blended mixture and gently mix with noodles and pineapple.

Butter a shallow baking dish, then pour mixture into dish and sprinkle with remaining cinnamon.

Bake 1 hour

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Challah Bread Pudding—serves 6-8

What is Challah? a braided bread, which is made with eggs and honey, is the Jewish Sabbath-and-holiday bread. It is surrounded by folklore and tradition and loaded with symbolism. On festive occasions a blessing is said over two loaves, symbolizing the two portions of the manna that was distributed on Fridays to the children of Israel during their Exodus from Egypt.

Leftover challah makes great French toast, but the Challah Bread Pudding is *kvell*-worthy.

Ingredients

- 2-3 Tablespoons of Coconut Oil
- ½ to ¾ load of leftover Challah (the more stale, the better)
- 2-4 Tablespoons of Butter (melted)
- ½ cup raisins
- ½ cup sweetened dried cranberries (i.e., Ocean Spray Craisins)
- ½ cup toasted pecans (toasted, optional)
- 4-6 large eggs (room temperature)
- 2 cups milk
- ¾ cup white sugar
- ½ cup brown sugar
- 1 to 2 teaspoons cinnamon
- 1 teaspoon vanilla

Preheat oven to 350 degrees Fahrenheit

Highly recommend using an iron skillet. Eight to 10 inches in diameter, depending upon amount of leftover challah.

- Melt Coconut oil in iron skillet
- Break challah into small/bitesize pieces and place in skillet.
- Drizzle melted butter over bread.
- Sprinkle raisins, cranberries, and nuts over top.
- In medium bowl, whisk eggs smooth, then add milk, sugars, cinnamon, and vanilla. Mix together well.

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- Pour mixture over bread. Lightly push down with fork until bread is covered and soaking in the egg mixture.

NOTE: at this point the mixture can sit for as long as two hours. I've never let it sit overnight, but if refrigerated, I suppose it would work.

- Bake 30-40 minutes. Done within top springs back when tapped.
- Let sit for 15 minutes.
- Top with vanilla ice cream for dessert, or plain for breakfast

Matzah Crack—serves 6-8

What is Matzah? Matzah (also spelled "matzo") is unleavened bread made from just flour and water and baked before it has a chance to rise. It is eaten on Passover eve, at the center of the Seder celebration, and for seven days during Feast of Unleavened Bread (Leviticus 23:4-8).

Matzah Crack is a necessary treat, especially after eight days of unleavened bread. 😊

Ingredients

- 5 Matzah
- 1 cup butter
- 1 cup brown sugar
- ¼ cup water
- 1 bag dark chocolate chips
- 1 cup chopped nuts
- Coarse salt

1. Place a silicone baking mat over large cookie sheet.
2. Lay out matzah, break if needed to fill pan.
3. In a heavy saucepan, heat butter, sugar, water and stir constantly until candy meter reads 300 degrees (roughly 10 minutes)
4. Carefully pour over matzah.
5. Sprinkle chips, spreading as they melt over the toffee.
6. Top with nuts and salt.

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7. Cool and break into pieces.

I don't know if this stores well, there's never anything left.