

## *Kaak-Bi-Haleeb (Sweet Bread)*

Patricia Cooper

1 (5 lb.) bag of flour  
2 ½ cups sugar  
5 pkgs. rapid rise yeast  
3 cups hot water  
2 cups buttermilk  
1 lb. real butter, melted  
(4 sticks)

2 Tbsp. salt

½ cup (4 Tbsp. or 1 box)  
crushed anise seed

1-2 Tbsp. mahlib (crushed  
cherry seed)

1 cup sesame seeds

### ***Icing:***

1 box powdered sugar

¼ cup tub butter

Milk

¼ tsp. butter flavoring

½ tsp. vanilla

Mix all dry ingredients in large bowl. In another bowl, combine 3 cups hot water, 2 cups buttermilk, and melted butter (liquid needs to be warm and should total 5 cups). Slowly add liquid to dry ingredients, mixing with hands. Knead, punch, and roll until smooth. Cover with towel and let rise for 2 hours or until doubled in size. Roll into balls and let rise for another hour. Roll out and let rise for another 30 minutes. Use finger to make holes in center of loaf. Bake at 450° for 10 minutes. *Makes about 24 loaves.*

***Icing:*** Pour some powdered sugar in bowl. Add butter and mix. Add a little milk and extracts. Mix together, slowly adding remaining powdered sugar.

## *Baba Ga-Nooj (Eggplant with Tahini)*

Patricia Cooper

2 eggplants, pricked

3-4 cloves garlic, minced

4 lemons

1 tsp. salt

2-4 Tbsp. tahini

Broil eggplant under broiler turning occasionally until soft or cook in microwave until done (about 10 minutes.) Cut in half and scoop out centers. Add remaining ingredients. Use pastry blender and mash together. Chill and serve with pita chips.