



בשול עם שמחה



Italian Spiced Cookies

I like to make these little round spice cookies at Chanukah time

I usually bake about five trays full: our family eats about half, and the rest are prettily wrapped in sixes as small gifts for our neighbours.

I don't think the recipe is specific to this festival: you could make them for gifts or sweet party nibbles at any time. They are not over-sweet, and have enough spice to be interesting.

The way I mix the ingredients is a little unusual, but I think it gives the nicest cookies. For the perfect firm-but-chewy texture, baking time is critical to half a minute either way. If baked till just golden-brown, they

should have the right texture when cooled - they will be a little more chewy and less crisp after storing in a tin until next day.

Baking time varies a little with each mix of dough. Roll and bake only ten or so for the initial test bakings, but put them as close together on the baking sheet as if you were baking a whole tray full. When you have fine-tuned the time to suit your oven and dough mixture, I suggest you bake one tray at a time, while rolling cookies for the next lot. They bake so quickly, it's almost a continuous process... until you have every available surface covered with trays of cooling cookies! When completely cool, I like to sieve a little icing sugar over the top.

Ingredients:

- 1 cup chopped small organic raisins)
(not the large sticky type))
- 3 TBS orange juice) **
- 2 tsp real vanilla essence)
- 2-3 TBS sweet sherry)

** Put these first 4 ingredients together in a small bowl for an hour or so to soften.

- 1 cup butter, softened (unsalted butter if possible)
- 1 cup sugar
- 1 egg
- 2 cups, plus 1/4 cup, unbleached flour
(may need more)

- 1/2 tsp baking soda
- 1 tsp baking powder
- 1 tsp allspice
- 1 tsp cinnamon
- 3/4 tsp ground ginger
- 1/4 tsp ground nutmeg

Method

- Cream butter and sugar in food processor
- Add about 1 cup flour, spices, baking powder and soda, and blend briefly.
- Tip into a large bowl, add second cup of flour.
- Knead/rub gently together, then use a wire pastry blender tool to combine everything into even crumbs.
- Break in egg, add raisin mix. Stir/knead to a stiff, slightly oily paste, which just forms into smooth 20 mm balls when rolled between your hands. Refrigerate the dough briefly if it is too soft. If necessary, knead in a little more flour.
- Place balls 25 mm apart (I don't flatten them) on lightly greased baking sheets and bake for typically 12 min at 170°C, or 13 min at 165°C. Allow to cool slightly on sheet, then lift off with a palette knife and cool on wire racks.

Enjoy..... *Simcha bat Sarah*

Call for Online Projects

Project Mosaica, a new website devoted to contemporary Jewish culture online, is seeking projects from individuals and groups on the theme of Jews and Diaspora: Jewish Culture, Web Culture, New Culture.

Two \$1,000 (CND) production honoraria will be awarded to the successful candidates whose web projects address the possibilities of the virtual diaspora with this theme.

Projects should be innovative and address the visual possibilities of the web as well as contribute to an understanding of the multi-valent nature, complexities, significance and changes in meaning of diaspora. This call is intended to be as inclusive as possible: projects enlisting any and all artistic disciplines are welcome.

- Provide a project description in 500 words including the following: a statement about the project's relationship to Jews and Diaspora; why the web is a viable medium for the project; and an explanation of how the project will be sustainable beyond implementation.

- Include a web-ready presentation and a CV
- Include a selected portfolio of previous work in CD-R, DV-R or video-DVD (region-one compatible) as appropriate, featuring no more than three images or five minutes of video.

Proposals to be submitted in English or French; we recognize that other languages may play a role in the final project.

Innovative content and its adaptation to web aesthetics will be the primary consideration in the selection process. Artists will maintain copyright of their productions, which will be disseminated by Mosaica on the site and may be presented at public talks and screenings.

Submission material will not be returned.

Applications must be submitted by **January 1, 2005**. Online applications are to be submitted to mosaica@yorku.ca. Decision date: Candidates will be notified by March 1, 2005. A condition of the honorarium is completion of the project by September 1, 2005.

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