

Apple Cinnamon Challah

(makes two 1 pound challahs or one 2 pound challah)



Here's a fun way to have apples and honey on Rosh Hashanah. You can pleasantly surprise your Yom Tov guests when cutting into these beautiful challahs with a delicious apple cinnamon filling! You can use your favorite challah recipe or the one below. Just dip in honey and you've got a perfect apple and honey start to the Rosh Hashanah meal.

For the Filling

- ½ cup sugar
- ½ cup brown sugar
- 1 tablespoon cinnamon
- ½ cup all purpose flour
- 2 large apples peeled and finely diced (around ¾ pound each)

Challah:

- 2 pounds challah dough, divided if making two 1-pound challahs

Preheat oven to 350° F.

Line a rimmed baking sheet with foil, then line with a parchment sheet. Set aside
In a small bowl combine the sugar, brown sugar, cinnamon and flour. Set aside.

For each challah, roll the dough into a 22" inch long log. Using a rolling pin, roll the dough into a 22" x 10" inch rectangle, allowing the dough to rest periodically if necessary. Sprinkle with ¼ of the cinnamon-sugar mixture. Evenly top with half the diced apples, then sprinkle an additional ¼ of the cinnamon-sugar mixture over the apples. Tightly roll the challah (like a jelly roll), pinching along the seam and ends to tightly seal. Wind the challah into a circle, tucking the end under the challah for a clean finish. Place challah on baking sheet. Repeat with second challah. Cover loaves and allow to rise for 30 minutes. Bake for 40-45 minutes until deep golden brown. For a 2 pound challah bake for 45-50 minutes until cooked through.

Tangy Apple Chicken with Roasted Apples and Butternut Squash



With the bountiful fall harvest comes colorful squash and a vast assortment of flavorful apples! This tangy chicken gets its rich apple flavor from apple jelly and roasted apples. It's lighter and better for you than fried chicken because it's pan fried with non-stick vegetable spray and topped with healthy apples and squash. The jelly caramelizes as the chicken cooks so it's especially delicious *and* pretty!

Tangy Apple Chicken

6 boneless chicken breast cutlets
1 18 ounce jar apple jelly
2 large eggs, lightly beaten
4 cups Panko bread crumbs (approximately ½ pound)
2 cups dried bread crumbs
½ tablespoon garlic powder
1 teaspoon onion powder
non-stick vegetable spray

Sauce

2 cups apple jelly

Place apple jelly in an 8x8 pan or medium bowl, stir to break apart large clumps of jelly. Place eggs in another 8x8 inch pan or medium bowl. Place the Panko bread crumbs in a casserole dish. Place the dried bread crumbs, garlic powder and onion powder in another casserole dish. Set aside.

Prepare the chicken by removing the chicken tenders from the back of each cutlet, then slicing each cutlet in half lengthwise so you have two thin cutlets. Rinse chicken with cool water.

Dip each cutlet in the eggs, shaking off excess, then dip in dried bread crumbs. Brush with apple jelly, then dip in Panko bread crumbs.

Heat a large skillet and spray with non-stick vegetable spray. Place the cutlets in the skillet and cook until the bottom of each cutlet begins to brown. Spray the cutlets with non-stick vegetable spray and then flip. Cook the cutlets until golden brown, adjusting the heat so that the cutlets don't burn. Place on a serving tray and repeat with remaining chicken pieces. Melt remaining 2 cups of apple jelly in the microwave or in a small pot. Top with *Roasted Apples and Butternut Squash* and melted apple jelly sauce for a beautiful Yom Tov main course!