



## Israeli Levivot Winter Fruit Fritters + Creamy Vanilla Dipping Sauce + Very Vanilla Floats

By Erin Fletter

**Prep Time** 17 / **Cook Time** 25 / **Serves** 4 - 6

### Shopping List

- FRESH
- 1 large apple or pear (your choice!)
- DAIRY AND EGGS
- 1 egg **\*\***(see allergy subs below)**\*\***
- 1/2 C whole milk **\*\***(see allergy subs below)**\*\***
- 2 C heavy whipping cream **\*\***(see allergy subs below)**\*\***
- 1 T unsalted butter **\*\***(see allergy subs below)**\*\***
- 2 C vanilla ice cream **\*\***(see allergy subs below)**\*\***
- PANTRY
- 1 C all-purpose flour **\*\***(see allergy subs below)**\*\***
- 1 tsp baking powder
- 3/4 tsp salt
- 1/4 C + 1 T granulated sugar
- 1/2 C vegetable oil **\*\***
- 1 vanilla bean pod OR 2 tsp pure vanilla extract **\*\***(see allergy subs below)**\*\***
- 3 C sparkling water
- VEGAN ISRAELI LEVIVOT WINTER FRUIT FRITTERS

- 1 large apple or pear (your choice!)
- 1 C all-purpose flour **\*\***(see allergy subs below)**\*\***
- 2 tsp baking powder
- 1/2 tsp salt
- 2 T granulated sugar
- 1/4 C dairy-free/nut-free plain yogurt
- 2/3 C full-fat canned coconut milk (or other dairy-free/nut-free milk)
- 1/2 C vegetable oil **\*\***

## Fun-Da-Mentals Kitchen Skills

**dice:** to cut foods into small pieces of equal size so that the food is cooked evenly or looks uniform and pleasant when used in the recipe.

**fold:** to gently and slowly mix a light ingredient into a heavier ingredient so as not to lose air and to keep the mixture tender, such as incorporating whipped egg whites into a cake batter or folding blueberries into pancake batter; folding is a gentler action than mixing or whisking.

**knife skills:** Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

**dice:** to cut foods into small pieces of equal size so that the food is cooked evenly or looks uniform and pleasant when used in the recipe.

**fold:** to gently and slowly mix a light ingredient into a heavier ingredient so as not to lose air and to keep the mixture tender, such as incorporating whipped egg whites into a cake batter or folding blueberries into pancake batter; folding is a gentler action than mixing or whisking.

**knife skills:** Bear Claw (growl), Pinch, Plank, and Bridge (look out for trolls).

**sift:** to pass a dry ingredient like flour or sugar through a sieve to make it lighter and more even in texture.

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

**combine:** to merge two or more ingredients into one mixture, like a batter of flour, eggs, and milk.

**wet vs dry:** to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

## Equipment

- Pitcher
- Liquid measuring cup
- Tablespoon
- Oven
- Muffin pan
- Cutting board
- Kid-safe knife
- Large mixing bowl
- Medium mixing bowl
- Dry measuring cups
- Measuring spoons
- Whisk
- Pastry brush (optional)
- Kitchen knife and metal spoon (if using vanilla bean pod)
- Small saucepan

## **Ingredients**

### **Incredible Israeli Levivot Winter Fruit Fritters**

- 1 large apple or pear (your choice!)
- 1 C all-purpose flour **\*\***(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)**\*\***
- 1 tsp baking powder
- 1/2 tsp salt
- 1 egg **\*\***(for EGG ALLERGY follow vegan recipe)**\*\***
- 1 T granulated sugar
- 1/2 C whole milk **\*\***(for DAIRY ALLERGY sub dairy-free/nut-free milk or follow vegan recipe)**\*\***
- 1/2 C vegetable oil **\*\***

### **VEGAN Israeli Levivot Winter Fruit Fritters**

- 1 large apple or pear (your choice!)

- 1 C all-purpose flour **\*\***(for GLUTEN ALLERGY sub gluten-free/nut-free all-purpose flour)**\*\***
- 2 tsp baking powder
- 1/2 tsp salt
- 2 T granulated sugar
- 1/4 C dairy-free/nut-free plain yogurt
- 2/3 C full-fat canned coconut milk (or other dairy-free/nut-free milk)
- 1/2 C vegetable oil **\*\***

### Creamy Vanilla Dipping Sauce

- 1 vanilla bean pod OR 2 tsp pure vanilla extract **\*\***(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)**\*\***
- 2 C heavy whipping cream **\*\***(for DAIRY ALLERGY sub dairy-free/nut-free whipping cream OR full-fat canned coconut milk)**\*\***
- 1/4 C granulated sugar
- 1 pinch salt
- 1 T unsalted butter **\*\***(for DAIRY ALLERGY sub unsalted dairy-free/nut-free butter)**\*\***

### Very Vanilla Floats

- 3 C sparkling water
- 1/4 C Creamy Vanilla Dipping Sauce
- 2 C vanilla ice cream **\*\***(Omit for DAIRY ALLERGY or sub dairy-free/nut-free vanilla ice cream)**\*\***

## Food Allergen Substitutions

### Incredible Israeli Levivot Winter Fruit Fritters

**Gluten/Wheat:** Substitute gluten-free/nut-free all-purpose flour.

**Egg:** Follow the Vegan Levivot recipe.

**Dairy:** Substitute dairy-free/nut-free milk or follow the Vegan Levivot recipe.

**Soy:** Substitute canola oil or other nut-free high-smoking point oil for vegetable oil.

### VEGAN Israeli Levivot Winter Fruit Fritters

**Gluten/Wheat:** Substitute gluten-free/nut-free all-purpose flour.

**Soy:** Substitute canola oil or other nut-free high-smoking point oil for vegetable oil.

## Creamy Vanilla Dipping Sauce

**Gluten/Wheat:** If opting for the vanilla extract, use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

**Dairy:** Substitute dairy-free/nut-free whipping cream OR full-fat canned coconut milk for whipping cream. Substitute unsalted dairy-free/nut-free butter.

## Very Vanilla Floats

**Dairy:** Omit vanilla ice cream or substitute dairy-free/nut-free vanilla ice cream.

## Instructions

### Incredible Israeli Levivot Winter Fruit Fritters

preheat + dice + whisk

Preheat the oven to 375 F. Dice **1 apple or pear** into small pieces. In a large mixing bowl, whisk together **1 cup flour, 1 teaspoon baking powder,** and **1/2 teaspoon salt.**

crack + whisk + combine

Into a medium bowl, crack **1 egg.** Add **1 tablespoon sugar** and **1/2 cup milk** to the egg and whisk together. Add the wet ingredients to the dry ingredients and mix until combined.

fold + grease + bake

Fold **1 cup of the diced fruit** into the batter. With a pastry brush, brush the insides of the wells of a muffin pan with **vegetable oil.** Divide the batter among the wells. Bake for 15 to 20 minutes or until the fritters are cooked through. Let cool slightly, then drizzle with **Creamy Vanilla Dipping Sauce!**

### VEGAN Israeli Levivot Winter Fruit Fritters

preheat + dice + whisk

Preheat the oven to 375 F. Dice **1 apple or pear** into small pieces. In a large mixing bowl, whisk together **1 cup flour, 2 teaspoons baking powder,** and **1/2 teaspoon salt.**

whisk + add + combine

In a medium bowl, whisk together **2 tablespoons sugar, 1/4 cup dairy free plain yogurt,** and **2/3 cup canned coconut milk.** Add the wet ingredients to the dry ingredients and mix until combined.

fold + grease + bake

Fold **1 cup of the diced fruit** into the batter. With a pastry brush, brush the insides of the wells of a muffin pan with **vegetable oil**. Divide the batter among the wells. Bake for 15 to 20 mins or until the fritters are cooked through. Let cool slightly, then drizzle with **Creamy Vanilla Dipping Sauce!**

## Creamy Vanilla Dipping Sauce

split + scrape + measure

Split **1 vanilla pod** down the middle lengthwise with a knife (adults should do this!). Hold the pod at one end and, using the back of your knife (or kids could use a spoon to do this carefully!), scrape the seeds from the pod and add them to a small saucepan. Alternatively, use **2 teaspoons of vanilla extract**. Next, measure **2 cups of heavy whipping cream, 1/4 cup sugar,** and **1 pinch of salt** and add them to your saucepan.

simmer + whisk + melt

Simmer ingredients together over low heat for about 3 to 5 minutes until the sauce has thickened and reduced a bit. Then turn off the heat and immediately add **1 tablespoon of butter** to the pan. Whisk until the butter melts completely. Set sauce aside until **Incredible Israeli Levivot Winter Fruit Fritters** are finished baking, then serve with fritters for dipping or drizzling! If you are also making **Very Vanilla Floats**, reserve 1/4 cup of the Creamy Vanilla Dipping Sauce for the floats!

## Very Vanilla Floats

measure + pour + stir + enjoy!

Measure and pour **3 cups sparkling water** and **1/4 cup Creamy Vanilla Dipping Sauce** into a pitcher and stir. You just made a creamy vanilla soda!

scoop + top

Now, scoop **1 to 2 tablespoons of vanilla ice cream** into each cup and top with the sparkling water mixture. Enjoy!

## Featured Ingredient: Vanilla!

Hi! I'm Vanilla!

"I'm a flower, a flavor, an aroma, a spice, a seed, and a pod! Did you know that my pods come from a Vanilla orchid? For cooking, I can flavor foods by adding vanilla extract (much tastier than imitation vanilla) or vanilla paste (made from extract and ground seeds). You can also slice open a pod and scrape out the tiny black seeds to add to your dish, and steep the pod in liquid. I'm essential for baking (and ice cream)!"

History & Etymology

Vanilla has an intriguing history. Because of its high value over time, vanilla has been the subject of historical robbery and great intrigue. Growers in Madagascar are known to "tattoo" their beans with a knife when the pods are still green so they can identify their beans if they suspect someone has stolen them. How they find the stolen beans is anyone's guess!

Vanilla is indigenous to southeastern Mexico and, in the 1500s, traveled to Spain. Initially, it was only valued for its use as perfume.

For hundreds of years, Mexico was the only country that grew vanilla. Now, Madagascar, an island country off the coast of Southeastern Africa, grows the most vanilla in the world.

Other places that produce vanilla are Costa Rica, Guatemala, Uganda, Kenya, China, India, Indonesia, Papua New Guinea, Tonga, Fiji, Tahiti, Hawaii, and other Pacific Islands. Find these places on your map! What do they all have in common? They are hot, tropical places where vanilla orchids can grow abundantly.

Why is vanilla so expensive even today? It's because growing vanilla is very labor-intensive. In fact, vanilla is the second most labor-intensive agricultural crop, next to saffron. It can take nearly three years after planting the vines before the first orchid flowers appear. Vanilla beans must remain on the vine for nine months before developing their sweet aroma. The beans are still green when growers harvest them. Then they turn brown and become richly flavored during the drying and curing process.

We consume the most vanilla in the United States compared to any other place! However, the vanilla found in fragrances and foods is 98 percent imitation! This is because synthetic vanilla is less expensive than the real thing.

Only the Melipona bee in Central America can pollinate the vanilla flower. In other parts of the world, farmers mimic the process with wooden needles.

July 23rd is National Vanilla Ice Cream Day in the US.

The English word "vanilla" comes from the Spanish word "vainilla," meaning "little pod, the diminutive of "vaina," meaning "sheath" or "pod."

## Anatomy

Vanilla is a member of the orchid family and prefers hot, wet, tropical climates. Vanilla is also the only edible orchid (that we know of).

A climbing vine, vanilla grows whitish-green flowers that are hand pollinated. It requires supportive structures for optimal growth. Vanilla vines can grow anywhere from 30 to 50 feet long!

The fruit, when mature, is about five inches long, a half-inch thick, and looks like a bean pod.

The pod ripens gradually for 8 to 9 months after flowering, eventually turning black and giving off a strong aroma. Inside the cured vanilla bean pod are thousands of tiny vanilla seeds that are rich in flavor.

These seeds give vanilla bean ice cream its tiny black flecks, and it is how you know your vanilla ice cream is the real thing!

The vanilla orchid lasts only a day, and pollination needs to happen before it dies.

## How to Pick, Buy, & Eat

No two vanilla beans are the same in taste, color, or aroma, just like wine grapes.

Store vanilla beans away from heat or light.

To open a vanilla pod, place it on a flat surface. Press down at the top to hold it steady, then take a knife and split the pod down the middle. Next, spread apart the pod and run your knife down its length. The seeds will stick to the knife!

Use the empty vanilla pod to infuse a jar of sugar or salt. Or steep it in milk or cream to use in recipes! Or poach fruit with a vanilla bean to give it a subtle kiss of flavor.

A few drops of vanilla will balance a tomato's acidity.

Steep vanilla beans in coffee or tea, or grind them with your coffee beans for flavored java.

Spiders don't like vanilla! So, vanilla and vinegar in a spray bottle will send spiders running!

Try chopping up vanilla beans and mixing them with Epsom salts and a little vanilla extract for a luxurious bath.

One vanilla bean is equivalent to about three teaspoons of vanilla extract.

You can add vanilla to sweet and savory recipes. Try mixing some vanilla beans into a homemade salad vinaigrette or poaching a vanilla bean in butter for a delicious sauce to serve over fish!

Vanilla extract is made by pounding vanilla pods in a solution of ethanol and water. Ethanol is a grain alcohol found in alcoholic beverages, but it is also used as a fuel additive, often blended with gasoline (especially corn-based ethanol). However, the ethanol manufactured for drinks and vanilla extract has to follow more purity standards than the type used in petroleum products.

## Nutrition

There are some claims of the health benefits of vanilla, such as reducing skin damage, aiding digestion, and alleviating nausea; however, there is not enough evidence to confirm these. Still, vanilla's pleasant fragrance may help calm and lift moods.