

# PARASHA RECIPES

## PARASHAT KI TAVO

## פרשת כי תבוא

THIS WEEK'S PARASHAH STARTS WITH TWO MITZVOT- MITZVAT BIKORIM (THE FIRST FRUITS) AND BIAR MAHASHAROT (CORNERS OF THE FIELD). BOTH OF THESE MITZVOT ARE ACTS OF THANKFULNESS. IN THE BIKORIM MITZVAH WE SHOW OUR THANKFULNESS TO GOD ABOUT EVERYTHING SHE HAS DONE FOR US. IN THE BIAR MAHASHAROT THE FARMER SAVES 10% OF WHAT THEY GROW FOR PEOPLE IN NEED. COMPLETING THIS MITZVAH DEMONSTRATES THE FARMERS' THANKFULNESS FOR THEIR HARVEST AND ABILITY TO GROW CROPS AND PROVIDE FOR THEMSELVES. THIS PARASHA ENCOURAGES US TO BE THANKFUL FOR EVERYTHING, EVEN THE SIMPLE THINGS. THAT'S WHY FOR THIS WEEK WE CHOSE A SIMPLE RECIPE THAT TASTES AMAZING.

### LAYERED VANILLA CAKE

FOR BETWEEN THE LAYERS-

- 2 PACKAGES OF BISCOTTI (200 GR EACH)
- 2 CUPS OF MILK

WHIPPED FILLING

- 1 CUP OF WHIPPED CREAM
- 1 CUP OF SUGAR
- 1 PACKAGE OF INSTANT VANILLA PUDDING (80 GR)

CHOCOLATE TOPPING-

- 100 GR OF DARK CHOCOLATE
- ¼ CUP OF BUTTER
- ¼ CUP OF MILK

INSTRUCTIONS:

CAKE LAYERS-

POUR MILK INTO A WIDE, FLAT BOWL, DEEP PLATE OR BAKING PAN. DIP BISCOTTI IN THE MILK AND USE THE MOISTENED BISCOTTI TO CREATE A LAYER OF BISCOTTI IN A MEDIUM-SIZE RECTANGLE PATTERN. YOU'LL BE DOING THIS TWICE, IN TOTAL. WHEN YOU DIP THE BISCOTTI, ONLY ALLOW THE COOKIES TO BE IN THE MILK BRIEFLY, OTHERWISE THEY WILL BECOME TOO MUSHY.

WHIPPED FILLING-

IN A BLENDER, COMBINE THE WHIPPED CREAM, SUGAR AND INSTANT VANILLA PUDDING AND BLEND UNTIL IT IS WHIPPED TOGETHER. SPREAD HALF OF THE FILLING ON THE FIRST BISCOTTI LAYER. THEN, REPEAT THE BISCOTTI + MILK STEP, CREATING A SECOND BISCOTTI LAYER ON TOP OF THE FILLING. TOP THE SECOND BISCOTTI LAYER WITH THE OTHER HALF OF THE FILLING.

CHOCOLATE TOPPING-

IN A SAUCEPAN ON LOW HEAT, COMBINE DARK CHOCOLATE, BUTTER AND MILK. WHEN THE INGREDIENTS ARE FULLY INCORPORATED AND SMOOTH, POUR THE CHOCOLATE MIXTURE OVER THE LAYERED BISCOTTI + WHIPPED FILLING. REFRIGERATE IMMEDIATELY FOR AT LEAST 8 HOURS.

BON APPETIT- בתאבון !