

## Lemon-Lime Squares

From Judy Bergman:  
A family favorite!

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### Alternative Seder Desserts

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**M**arcy Shyovitz empathizes with people who panic at the thought of making a Passover dessert.

"I understand how they feel because every Pesach cake recipe starts with, 'Separate 12 eggs,' " the Silver Spring caterer says with a laugh. "But people should try and get away from the idea that you must have a cake at the Seder."

An Orthodox Jew who studied baking in France, Shyovitz has some easier, noncake suggestions for a kosher dessert:

- A beautiful platter of fresh and dried fruits served with homemade chocolate clusters. (Make them by melting semisweet chocolate and stirring in toasted, sliced almonds and golden raisins. Drop by the teaspoonful on waxed paper and let harden.)
- Assorted homemade sorbets served with fresh fruit.
- A tart or pie made with a meringue shell.

For those who insist on having their cake and enjoying it, too, Shyovitz strongly believes that pareve (non-dairy) cakes can be tempting and delicious. "There's no reason to suffer" with something bland, she says, "if you use ingredients with intense flavors, like chocolate, nuts or fruit to make up for the absence of butter and cream."

For her own Seder, she is making a meringue torte filled with chocolate and nuts—basically, an expansion of her favorite chocolate meringue cookie recipe. She serves it on a platter surrounded by fresh strawber-

## LEMON-LIME SQUARES

(36 to 48 squares)

A favorite anytime, these lemon bars have been revamped for Passover, adding their welcome punch to a meal's end.

### FOR THE BASE:

- 2 cups matzoh meal
- 1/2 cup sugar
- 1/4 cup toasted ground hazelnuts or walnuts
- 1 cup shortening or unsalted margarine, plus extra for the pan
- 1 teaspoon each lemon and lime zest, finely grated
- 2 teaspoons vanilla

### FOR THE FILLING:

- 4 eggs, lightly beaten
- 2 teaspoons lemon zest, plus additional for garnish
- 1 teaspoon lime zest
- 1/4 cup fresh lemon juice
- 2 tablespoons fresh lime juice
- 1 1/2 cups sugar
- 1/4 cup matzoh cake meal

For the base, toss together matzoh meal, sugar and nuts. Then work in shortening or margarine to make a crumbly mixture. Sprinkle in lemon and lime zests and vanilla. Press mixture firmly into a lightly greased 9-by-13-by-2-inch pan. Bake in a preheated 350-degree oven for 20 to 25 minutes, until edges are just starting to brown.

For filling, whisk together eggs, lemon and lime zests, lemon and lime juices, sugar, and cake meal. Spread over baked base. Return to oven and bake for 25 minutes longer. Allow to cool completely and then chill in the refrigerator until serving time.

Sprinkle the top with additional lemon zest. Cut into small squares to serve. Alternatively, you can bake the base in a shallow springform pan and then cut into wedges to be served surrounded by a raspberry coulis. This recipe freezes well.

Per serving: 144 calories, 2 gm protein, 17 gm carbohydrates, 8 gm fat, 2 gm saturated fat, 30 mg cholesterol, 8 mg sodium.