

TEMPLE SHOLOM PASSOVER PLEASURES & TREASURES

Recipes for the Soul



5783/2023

Compiled by the Adult Ed Committee

Table of Contents

Let's get this seder started! **Appetizers and sides** (pages 2-11)

It's the Brisket bake off and so much more! **Entrées** (pages 12-21)

There's always room around the table ... and for **Dessert** (pages 22-42)

Appetizers and Sides

What Am I, Chopped Liver?!

Jessica Maarek (originally from Tastes of Jewish Tradition by Jody Hirsh, Aggie Goldenholz, Idy Goodman and Susan Roth, the last two women are from my original synagogue Temple Sinai, Fox Point, WI)

Ingredients:

1 pound chicken livers
2 medium onions finely sliced
1 barely rounded tbsp soft margarine
1 clove of garlic, crushed
1 tsp salt
½ tsp black pepper
Good pinch of ground nutmeg
3 large hard-boiled eggs, shelled and halved

- Grill the livers over medium to high heat
- Melt the margarine in the covered frying pan, add the onions, sprinkle with seasonings, then cover and cook over moderate heat for 10 minutes or until onions are softened and golden brown, stirring twice.
- Let mixture cool slightly. Puree until fairly smooth in the food processor.
- Add to the processor the grilled livers and the shelled and halved eggs and process until finely chopped and blended. Use a spatula to scrape down the sides if necessary.
- Adjust seasonings to taste! Refrigerate 6 hours or overnight. Enjoy some matzah!
- Serves 6-8

Passover Matzoh Apple Kugel

Marlene Tuch

Ingredients:

4 Matzoh boards
3 eggs, well
½ teaspoon salt
½ cup sugar
¼ cup oil (a neutral one like canola)
1 teaspoon cinnamon
½ cup chopped walnuts
2 large apple of your choice, chopped
½ cup raisins

- Preheat the oven to 350 degrees. Grease an 8x8 inch square pan.
- Break the matzoh into medium size pieces in a large bowl. Soak them in cold water until soft. Drain but do not squeeze dry. In another bowl, beat the eggs with salt, sugar, oil and cinnamon. Add this to the soaked matzoh. Stir in chopped nuts, chopped apples and raisins.
- Pour mixture into the prepared pan and bake at 350 degrees for 45 minutes.
- This recipe can be doubled and baked in a 9x13 inch pan. It will need to be baked for 1 hour.

Passover Matzah Farfel

Margie Feldman

Ingredients:

2 large onions, chopped
¾ cup celery, chopped
2 ½ cups farfel
Parsley, 1 tsp salt, 1/8 tsp pepper
3 eggs, beaten
1 can condensed clear chicken stock
1 ½ cups water

- Sauté onions and celery in 6 tbsp fat or veg oil. Remove from heat, add farfel and seasonings. Combine eggs, soup and water and add to mixture.
- Grease a 1 ½ quart baking dish. Bake at 375 degrees for 1 hour. If it becomes too brown, cover with foil.

Just like regular popovers!

Rita Kron

Ingredients:

1 ½ cup matzah meal or matzah cake meal
1 tsp salt
1 tsp sugar
1 ½ cup water
½ cup oil
4 eggs

- In a large bowl, mix together the matzah meal, salt and sugar
- Place the water and oil in a pan, and bring to a boil
- Pour over the matzah meal mixture
- Beat the eggs, and add to matzah meal, water and oil mixture
- Place in greased cupcake pans
- Bake at 425 degrees for 45 minutes. Yields 12 rolls.

Katz's Deli in New York-Famous for Large Matzah Balls

Terrie Schacter

2 cups matzah meal
9 large eggs
¼ cup seltzer
2 tbsp schmaltz(crisco can be a substitute)
½ tsp salt
½ tsp pepper

- Beat all ingredients together and store in fridge overnight
- Roll batter into approximately 2 dozen Miniature sized baseballs. Drop into boiling water In large saucepan that is wide rather than deep
- Once balls start floating stir gently keep boiling till soft ball size(almost double in size)
- This recipe makes 2 dozen Matzah balls so adjust accordingly

Slow-cooker Tzimmes

Linda Garfinkel (It is a version of a recipe I found on the Taste of Home website)

Ingredients:

2 medium sweet potatoes, peeled and cubed
3 - 6 Carrots, peeled and sliced
1 - 2 tart apples, peeled and sliced
1 cup chopped onion
1/2 cup (at least) orange juice
1/4 - 1/2 cup honey
1 tsp (or to taste) cinnamon
2 tsp grated orange zest
1 cup prunes (I cut the up)
Salt to taste

- I pre-cook the carrots in the microwave because they take the longest to cook while the sweet potatoes are turning to mush. Then throw everything in a crockpot. Stir. Cook. Enjoy!

Savory Farfel

Gail Isquith. Variation on old Bayonne Hadassah Recipe (I usually double recipe)

Ingredients:

2 large minced onions
2 celery stalks chopped
1/4 cup of vegetable oil
3 1/2 cups of Matzo Farfel
1 tsp salt
1/4 tsp pepper
1 tsp paprika
2 small cans tomato juice
1 can condensed clear chicken soup
(Can use only chicken broth for liquids)

- Saute onions and celery in oil, until tender, in a large skillet Add farfel and stir until lightly brown
- Combine seasonings with liquids
- Add slowly to skillet, stirring until all liquid is absorbed
- Can be made in advance and frozen.

Date-Almond-Walnut Haroset

Ruth Frankel. Sephardic versions of haroset have an intense fruit flavor, as in this recipe, which contains a generous amount of dates. While Ashkenazic haroset has a large proportion of apples, Sephardic versions may or may not contain them.

Ingredients:

8 ounces pitted dates, preferably dark ones

½ cup almonds

½ cup walnuts

About ¼ cup sweet red wine (traditional Passover wine)

¾ tsp ground ginger

½ tsp ground cinnamon

Pinch of freshly ground black pepper

2 pinches ground cloves

1 medium apple

- Halve dates and remove any remaining pits or pit fragments.
- Finely chop almonds, walnuts in a food processor and remove.
- Add dates, ¼ cup wine, and spices to the processor and grind until fairly smooth. Mix with nuts.
- Grate the apple coarsely and stir in. Add more by teaspoons if necessary to make a mixture that is spreadable but still not thick.
- Makes 1 ¾ cups; 8 to 12 servings.

Kik Alichu

Terrie Schacter (Ethiopian yellow split pea stew-vegetarian/staple for Ethiopian Jews at Pesach)

Ingredients:

2 cups yellow split peas
2 cups white onions
4 cloves garlic
1 tsp salt. 1 tsp black pepper
1 tbsp fresh ginger 1 tbsp turmeric
½ cup vegetable oil
4 cups water

- Soak peas for one hour in warm water
- Purée onions garlic and ginger in food processor (or chop very finely)
- Sauté onions, garlic and ginger in oil for about 10-15 mins until softened. Stir occasionally
- Add turmeric and stir for about 5 mins
- Rinse peas, add to pan with 2 cups water and bring to boil-keep stirring. Reduce heat to low cover and simmer till peas are soft. About 20 minutes (Add more water if needed). Stir occasionally.
- If wish cut up one jalapeño and add to stew
- Serves 4-6. Serve with rice or Ethiopian "bread"

Aunt Phylls' Tzimmes

Ingredients:

2 lbs. Carrots peeled and cut into 1-1/2 inch pieces
5 large sweet potatoes or yams peeled and cut into 1-1/2 inch pieces
8 oz pitted prunes
1/2 cup orange juice
1/4 teaspoon nutmeg to taste
1/4 teaspoon cinnamon to taste
1 stick butter melted
2 capfuls of lemon juice
1 small bottle of honey (about 8-10 oz.)
1/2 cup of brown sugar

- Parboil carrots and potatoes until partially tender. Drain and mix everything together in a large baking bowl. Bake 1 1/2 hours at 350 degrees. Baste twice during this time.
- It is always better if you make it a day or two before.

Easy Vegetable Soup

JoAnn Pine

Ingredients:

2 medium potatoes, peeled
1 small zucchini squash, unpeeled
2 large carrots, scraped
1 small onion
3 scallions
2 celery stalks
3 tbsp. Margarine or chicken fat
2 10.5 ounce cans condensed clear chicken soup
2 soup cans water
1 tsp sugar
Pinch salt and dash pepper

- Cut all vegetables and saute in fat for a few minutes in a 3-quart saucepan. Add condensed soup, water and sugar. Cover and simmer for 20 minutes until vegetables are tender. Season to taste with salt and pepper. Serves 6.

Passover Pate

Audrey Weinstock. This easy spin on traditional gefilte fish has three different colored layers for a great look. The recipe is based on a 9-inch springform pan with a removable bottom.

Ingredients:

2 (22 ounce) loaves plain gefilte fish, defrosted in wrapper
1 (22 ounce) loaf salmon gefilte fish, defrosted in wrapper
2 tbsp fresh dill, chopped
1 cucumber, thinly sliced

- Preheat the oven to 350 degrees. Spray a 9-inch springform pan with nonstick spray (Pam). Give it a heavy, even coat including the sides. Open the 3 gefilte fish wrappers. I place the frozen fish in the refrigerator the night before I am cooking.
- Using a thin spatula, spread the plain gefilte fish into an even layer in the bottom of the springform pan. Top with an even layer of the salmon gefilte fish. Now add the dill and the juice of one lemon into the last plain gefilte fish. It will turn a bit greenish showing the dill. Now spread this on top.
- Cover the pan with foil. Bake for 1 hour. If the fish does not look set in the center, remove foil and bake 5 minutes more. Let cool, cover with foil and refrigerate overnight. This can be made a few days in advance.
- Release the sides of the springform pan. Cover the top with thin slices of the cucumber circles. It will look gorgeous! Garnish with additional sprigs of fresh dill.
- To serve as individual servings, cut into wedges, place on lettuce with tomato if you wish and have horseradish available. I put this on my coffee table as guests arrive for Seder and serve it with matzo crackers as an hors d'oeuvre with glasses of wine. Now everyone is fortified for the Seder and then we begin serving dinner with matzo ball soup!
- Notes: The loaves of frozen chopped gefilte fish can be purchased in the frozen food section of any market that has a Kosher food section. There are several brands but use A&B!
- No one will believe you made it yourself!

Carrot Kugel

Karen Lava (taken from Beyond Chicken Soup, a cookbook given to me by my mom, Doris Maged in 1982, from Sisterhood of Temple Isaiah, Los Angeles, California)

Ingredients:

¾ cup crisco
¾ cup matzah cake meal
Zest and juice of 1 lemon
3 Tlbs. orange juice
2 eggs
1 cup grated carrots
¾ cup sugar
½ teaspoon salt

- Blend crisco and sugar. Add eggs and beat until fluffy. Add the rest of the ingredients and mix well. Pour into a 9" pie pan and bake for 1 hour at 350°. Serves 8.

Apple Farfel Kugel

Karen Lava (adapted by me to the preferences of my family from the Beyond Chicken Soup cookbook)

Ingredients:

3 cups matzah farfel
3 eggs
½ cup sugar
¾ teaspoon salt
1 teaspoon cinnamon
4 ½ Tlbs. melted butter
2 apples peeled and shredded

- Cover farfel with water and drain immediately. Add all other ingredients and mix well, and place in a greased 2 qt. casserole. Bake for 20 minutes covered and 20 minutes uncovered at 375°. Serves 8.

Grandma Regina's Famous Gefilte Meatballs

Lori Gladstone

Ingredients:

1 lb ground turkey
1 lb ground veal or ground chicken
3 eggs
1/2 glass seltzer
salt to taste
pepper to taste
sugar to taste
4 large onions
3 carrots

- Take one pound ground turkey and mix together with one pound of ground veal or ground chicken. Add three eggs, 1/2 glass of seltzer, a dash of pepper and sugar according to your taste. Mix until it thickens.
- In a large pot add 4 large cut onions and a few carrots. Season with salt, pepper, and sugar. Add enough water to cover and cook over low heat for 30 minutes. Make the meatballs and add to the pot.
- Cover and cook over low heat for 2 hours. Remove the meatballs and strain everything from the pot. Put back in the pot, cover and simmer until you eat.

Entrées

Passover Lasagna

Arlene O'Connell

Ingredients:

One 8X8 inch baking pan

3 whole matzot

1 egg

8 oz. pkg. grated mozzarella

1 quart tomato sauce

1 C ricotta

½ C grated cheese

1 large eggplant, peeled and sliced into 6 pieces the long way

- Preheat oven to 400*
- Mix the ricotta, egg, a dash of garlic, and a spoonful of chopped parsley in a small bowl and set aside.
- Place a few spoons of tomato sauce on the bottom of the pan. Run one matzo under warm water to moisten and place it in the bottom of the pan.
- Coat with the ricotta mixture and a small amount of the tomato sauce.
- Place two slices of the eggplant on top. Coat with the tomato sauce and sprinkle with mozzarella.
- Repeat with a layer of matzo and eggplant until you have three layers of each ending with a layer of eggplant, tomato sauce and then mozzarella.
- Spray a sheet of aluminum foil and cover tightly. Bake for one hour. Let the dish settle for 10 minutes and then serve. Will yield four servings.

Chicken (Argentina)

Paula Cummis

Ingredients:

1/2 c oil
2 onions quartered
2 cloves garlic minced
4 large carrots cut into chunks
1 t paprika
2 large parsnips peeled, cut
1 chicken cut into pieces
4 small potatoes unpeeled & halved
1 c matzo meal
1 lb squash peeled & chunked
2 bay leaves
salt & pepper
4 c chicken stock
1 egg

- Heat oil in a deep, large pan. Add garlic & paprika and sauté for a few minutes.
- Dredge the chicken in matzo meal, shake off excess and brown on both sides.
- Add bay leaves and chicken stock.
- Reduce to low heat and simmer for 30 minutes. Add onions, carrots, parsnips, potatoes, squash and season to taste with salt and pepper.
- Cook for 30 minutes. Beat egg in small bowl & add 2c hot stock, stirring vigorously. Return to pan & stir. Add additional salt and pepper to taste. Discard bay leaves. Serve in shallow soup bowls. Makes 8 servings.

Best Brisket

Eileen Kleinberg

Ingredients:

4 lbs brisket of beef, well trimmed
1 8-ounce tomato sauce
½ cup water
¼ cup catsup
2 Tbsp lemon juice
2 Tbsp wine vinegar
1 Tbsp Worcestershire sauce
2 Tbsp brown sugar
½ tsp dry mustard
¼ tsp paprika
2 onions sliced thin
1 clove garlic, minced

- Arrange brisket in a dutch oven. Combine tomato sauce, water, catsup, lemon juice, wine vinegar and Worcestershire sauce, stir well.
- Stir in brown sugar, mustard and paprika.
- Pour mixture over the brisket.
- Top with sliced onions and minced garlic.
- Cover and bake in a 325 degree oven for 2.5-3 hours, or until tender.
- Slice and serve with barbecue sauce.
- Makes 8-10 servings.

Brisket

Karen Lava (this is my mom, Doris Maged's brisket recipe)

Marinade Ingredients:

1 bottle BBQ Sauce (approx/to taste)

1 cup saucy susan (approx/to taste)

¼ to ½ cup water

2 or 3 dashes of Worcestershire Sauce

Bay leaf

1 onion sliced

Top of celery sprigs and/or a few stalks

4 to 8 carrots (depends on how many your family likes to eat)

Salt, pepper and garlic powder to taste

- Place brisket into marinade (I use a large rectangular aluminum pan), cover with foil and marinate overnight. Preheat the oven to 350° and put the covered pan in for 2 hours. Take out and slice, it's easier to slice while still firm. Place slices back into marinade, cover and cook for another 2 hours or until tender.

Brisket

Carole Snyder & Family

Ingredients:

One brisket (pounds depend on how many people you are serving and if you want leftovers). One 7-8 lb. brisket will serve 10-12 people.

Onions, sliced (half the weight of the brisket, i.e. if the brisket is 8 lbs. You need 4 lbs. of onions) . We use either vidalia or sweet onions.

Kosher salt

White pepper

Garlic powder

Onion powder

Paprika-sweet Hungarian

- Place ½ the onions on the bottom of a deep pot. Season the brisket with all the spice, in order they are listed, then place the meat fat side down on top of the onions. Cover the meat with the rest of the onions. The brisket should fit snugly in the pot. It will shrink up some. Cover the pot with a lid, place over low heat on top of the stove and cook until the brisket is tender, about 3 hours.
- Let the brisket cool. It is better to cook the meat the day before because it tastes better the next day and is easier to cut the meat when it is cool. Slice the brisket against the grain. The fat will harden on the top of the cooking liquid and you can remove it. We keep a little of it for flavor.
- You can puree the cooking juices with the onions or you can just leave it intact and serve. When you reheat the brisket you may have to readjust the seasonings. You may have to add more salt because the onions create quite a bit of liquid. Serve either with the gravy on top or separate; however you like. ENJOY!!!

Apricot Brisket

Carlin Miller. Serve this brisket and the fruity gravy with mashed potatoes, salad, and hot rolls.

Ingredients

2 tablespoons vegetable oil
6 pounds beef brisket
1 onion, chopped
2 cloves crushed garlic
1 (1 ounce) package dry onion soup mix
1 pound dried apricots

- Prep Time: 15 mins Cook Time: 3 hrs 30 mins Total Time: 3 hrs 45 mins
- Step 1. In a large heavy skillet, heat oil over medium high heat. When the oil is hot, brown the beef on all sides. If the brisket is too large, cut it in half first, and brown in two stages. Place the meat in a large Dutch oven with a lid.
- Step 2. Add onions to the drippings in the skillet. Saute over medium heat until the onions are beginning to brown. Stir in garlic, and cook for 2 or 3 more minutes. Pour over the brisket in the Dutch oven.
- Step 3. Empty one package of dry, instant onion soup mix over the browned onions and meat. Arrange all of the apricots on top of the soup mix. Pour enough water around the outside of the meat, not on top, to cover the sides of the brisket. Cover.
- Step 4. Bake at 325 degrees F (160 degrees C) for 1 hour. Check liquid; if the dish is starting to look dry, add a bit more water around the meat. Cover, and cook for another hour. Remove the lid, and stir the apricots into the gravy. Leave uncovered, and cook for another hour. Stir gravy again, and add more water if the gravy is too thick. Meat should be very tender; if necessary, bake for an additional 1/2 hour. Cut across grain to serve.

Sweet and Sour Brisket

Marcy Siegel

Ingredients:

5-6 lb Brisket
2 onions sliced thin
1 c ketchup
1 c water
1-2 garlic cloves minced
 $\frac{3}{4}$ c brown sugar (packed)
salt & pepper to taste
 $\frac{1}{2}$ c white vinegar

- Preheat oven to 350. Place onions and garlic on bottom of baking dish and put brisket on top.
- Mix brown sugar, vinegar, ketchup, water, S&P in bowl and pour over the brisket. Bake covered for 45 min and then turn brisket over and repeat this 2 more times.
- Remove from oven and slice brisket on bias thinly.
- Put back in juice and bake for another 30 min. Let cool and either put in fridge overnight or freeze for later date.
- Remove grease prior to reheating or serving.
- I usually make mine a few weeks in advance. Enjoy!

Classic Brisket

Lynne Brennen (from The New York Times Passover Cookbook – a basic brisket that is a great holiday favorite. For maximum tenderness, be sure to slice the meat against the grain.)

Ingredients:

1 whole brisket, 6 to 7 pounds
2 tbsp beef fat rendered from the brisket, or vegetable oil
2 large onions, sliced very thin
1 cup well-seasoned beef stock (*however, I use store bought and use almost two large boxes, essentially covering the entire brisket*)
Salt and freshly ground black pepper to taste

- Preheat the broiler
- Rub the brisket with a bit of salt and pepper. Place the brisket on a rack in a broiling pan and broil, turning, until the outside is browned on both sides.
- Preheat oven to 350 degrees
- Heat the beef fat in a large roasting pan or in a 7- to 8- quart heatproof casserole dish and sauté the onions. When the onions are brown, stir in the stock. Place the meat in the pan or casserole dish, cutting in half if necessary. Cover the pan and place in the oven. (*Again, this is where I differ from the recipe. I move the onions to the side of the dish, place the brisket in the middle fat side up. Then move the onions on top of the brisket and pour broth to cover the brisket. I cover in as airtight a manner as possible with tin foil.*)
- Bake the brisket for 4 hours. Allow to cool, then refrigerate overnight.
- Remove the congealed fat from the sauce. Slice brisket into strips against the grain and place back into the broth. (*I also cut off the fat from the brisket before slicing it.*)
- When ready, reheat the sliced, seasoned brisket in the broth (covered) for about 30 minutes. Enjoy the most tender, best brisket ever!!!

Brisket

Gail 's Mother-In-Law's friend Sadie Rifkins Brisket recipe (with my variations)

Ingredients:

1 Brisket (about 5 lbs.)
2 large onions
2 celery stalks
3 Tbsp. vegetable oil
2 Cups tomato juice
½ cup water(May use all juice)
2 Lbs. carrots cut in large pieces
Dash of pepper
1 tsp, garlic powder
1 tsp.paprika

- Slice and saute onions and celery
- Trim all fat
- Keep flame high and saute meat until seared.
- Lower flame and rest of ingredients
- Cover and simmer for 2 hrs or longer depending on size of Brisket
- It should be fork tender
- You can turn Brisket a few times during cooking
- Add extra juice if needed
- Great to make in advance, freezes great.

Albondigas (a Greek dish)

Paula Cummis

Ingredients:

1 lb ground beef
1 large egg
3 T matzoh meal
Salt and pepper to taste
2 cloves of garlic minced
1 T pine nuts
2 T chopped fresh parsley
1 t cumin
2 T olive oil

The sauce:

1 small onion finely chopped
2 cloves of garlic finely chopped
Salt and freshly ground pepper to taste
4 large tomatoes, peeled, seeded and chopped
1/4 t cinnamon
1 T honey
1/2 c water
2 T chopped fresh parsley

- In a bowl combine the first eight ingredients. Form into meatballs the size of walnuts. Heat oil in a heavy skillet over medium high heat and brown them for 10 minutes. Remove and set aside.
- The sauce: In the same skillet add the first 3 ingredients and sauté until soft for about 5 minutes. Add tomatoes and stir well. Add cinnamon and honey: simmer uncovered over medium heat for about 25 minutes until tomatoes are reduced to a sauce.
- Add water and the meatball and simmer over low heat, covered for 30 minutes. Sprinkle with the parley before serving.

Desserts

Chocolate Macaroons

Jessica Maarek (snipped out of the Shofar many, many years ago, original recipe from Sharon Glaser)

Ingredients:

4 ounces semi-sweet chocolate
¼ cup unsweetened cocoa powder
½ cup sugar
2 ½ cup unsweetened shredded coconut
3 large egg whites
1 tsp pure vanilla extract
Pinch of salt

- Preheat oven to 350
- Line a baking sheet with parchment paper
- Break chocolate into small pieces and place in a medium heatproof bowl
- Set bowl with chocolate over a pan of simmering water, stir until chocolate is melted
- Let cool slightly
- Pour melted chocolate into a large bowl; add cocoa, sugar, coconut, egg whites, vanilla and salt
- Mix with your hands until well combined
- Dampen clean hands with cold water
- Mound 1 ½ tbsp mixture into a loose haystack shape and put on lined baking sheet, arranging the macaroons one inch apart
- Bake until just firm to the touch, but still soft in the middle, about 15-20 minutes
- Let cool completely on wire rack
- Store in an airtight container at room temp for up to 3 days, do not refrigerate. Enjoy!
- They are easy and soooooo good!

Passover Linzer Torte

Arlene O'Connell

Ingredients:

1/2-cup cake meal
1/2-cup potato starch
1-cup unsalted Parve kosher-for-Passover margarine
1/2-cup sugar
1 cup unpeeled finely ground hazelnuts, almonds, or a combination
1/2-teaspoon cinnamon
2 large eggs separated
1/2 cup kosher-for-Passover raspberry jam, preferably seedless

- Combine the cake meal and the potato starch in a processor work bowl. Using the cutting blade, add the margarine and pulse on and off until the mixture is well combined.
- Add the sugar, hazelnuts or nut mixture, cinnamon and egg yolks and mix until smooth and well blended.
- Take 2/3 of the dough and press over the bottom and 1 inch up the sides of an ungreased 9-inch springform pan. Leave a 1 inch wide rim of dough around the top.
- Spread with 1/2 cup or more of raspberry jam.
- Gently squeeze egg-sized balls of remaining dough between your fingertips over the top of the jam to simulate weaving ropes for the lattice top. This dough cannot easily be handled, but don't worry because the ropes don't have to be perfect because they become smooth during baking.
- Fasten the dough rope to the rim of dough and smooth it out with your finger tip pressing lightly.
- Beat egg whites slightly and brush over the top of the lattice. As you brush the ropes will get smoother and more uniform.
- Place the springform pan on a cookie sheet that has very low sides and bake at 325 F for 1 hour and 15 minutes.
- Partly cool before removing the rim of the pan. Do not attempt to remove the base of the pan. Serve the cake from the base.

Passover "Sugar Pops"

JoAnn Pine (I use the Hadassah Cookbook for my Passover recipes. My mother gave it to me in 1972. It cost \$6.00 plus \$.60 postage. It's even hard covered! Amazing.)

Ingredients:

Butter (enough to grease pan)

½ cup honey

2 cups matzo farfel

- Lightly butter jelly roll pan. Sprinkle a single layer of matzo farfel into the pan. Lightly drizzle honey over farfel. Bake at 325 degrees for 1 hour. Turn over once. Should be like honey coated cereal. Good for breakfast with milk for children.

Apple Cake

JoAnn Pine

Cake ingredients:

9 eggs, separated

1.5 cups sugar

9 tbsp. Matzo meal

9 tbsp. Potato starch

1 lemon, juice and zest

Filling ingredients:

6 green apples

½ cup sugar

1 tbsp lemon juice

1 ½ tsp. cinnamon

- Beat egg yolks with sugar until mixture is light and lemon colored. Add matzo meal and potato starch gradually, both sifted. Add lemon juice and zest. Fold in stiffly beaten, but not dry egg whites. Pour half the batter in an ungreased 13 x 8 pan and bake at 325 degrees for 20-30 minutes or until lightly brown. Peel and coarsely grate apples and drain in a colander. Combine remaining ingredients. Spread apple mixture over baked cake, spread the rest of the batter over the filling and bake for another 50-60 minutes.

Almond Torte

Ruth Frankel

Ingredients:

6 eggs, separated

$\frac{3}{4}$ cups sugar

2 cups finely chopped or ground nutmeats

$\frac{2}{3}$ cup matzo cake meal

1 tbsp potato starch

1 tbsp grated lemon rind

2 tsp brandy

$\frac{1}{8}$ tsp salt

- Beat egg yolks with sugar until mixture is very light and fluffy. Beat in nutmeats, matzo cake meal and potato starch; add grated lemon rind and brandy. Add salt to egg whites and beat until stiff, but not dry.
- Fold yolk mixture into stiffly beaten whites, pour into unbuttered 9-inch springform with tube center.
- Bake in a preheated 325 degree oven for about 1 hour, or until the cake springs back when dented with finger.
- Invert cake pan until cake is cool. Release by running a spatula around the cake in the pan. If the cake rises above the top of the pan, raise the pan by placing the center on a small can, or over the neck of a beverage bottle.

Sponge Cake

Karen Lava (taken from To Stir With Love, a cookbook given to me by my mom, Doris Maged in 1981, from Sisterhood of Ahavath Israel in Kingston, NY).

Ingredients:

12 eggs separated
1 ½ cup sugar
Zest and juice of 1 lemon
Zest of 1 orange
½ cup orange juice
1 cup matzah cake meal
¼ cup potato starch

- Sift potato starch and cake meal together. Beat sugar, lemon zest, lemon juice, orange zest and orange juice into egg yolks. Add dry ingredients and beat all together. In a separate bowl, beat egg whites till stiff and fold into the other mixture. Put into a sponge cake tube pan and bake for 60 minutes in a 325° oven. When finished, invert over a bottle till cool.

Forgotten Cookies

Rosalie Saferstein

Ingredients:

2 Egg whites
¾ cup sugar
1 tsp vanilla
¼ tsp salt
1 cup broken pecans (you can use walnuts also)
1 cup chocolate chips

- Preheat the oven to 350 degrees. Line cookie sheets with foil. With an electric mixer, beat egg whites until peaks form. Add sugar slowly. Add vanilla and salt, beat until stiff and shiny. Fold in pecans and chips.
- Drop by teaspoon onto cookie sheets. Place in a preheated oven. Turn the oven off. FORGET THE COOKIES UNTIL THE NEXT MORNING. Makes approximately 3 dozen.

Passover Flourless Chocolate Cake

Lynne Brennen

Ingredients:

4 ounces bittersweet chocolate
1 stick unsalted butter
 $\frac{3}{4}$ cup sugar
3 large eggs – separated
 $\frac{1}{2}$ cup unsweetened cocoa powder

- Preheat oven to 375 degrees
- Butter spring form or 8" round pan – line bottom with wax paper
- Chop chocolate and melt with butter in double boiler – use low flame
- Wisk in sugar and let cool a bit
- Wisk egg whites until stiff and set aside (use a big bowl)
- Add yolks to cooled chocolate mixture
- Sift in cocoa powder
- Add $\frac{1}{2}$ egg whites – fold carefully, then add to mixture of egg whites. Fold until just mixed.
- Pour into pan.
- Bake 25 minutes at 375 degrees.
- Cool, invert onto plate and dust with confectioners sugar.
- Can keep one week in airtight container.

Passover Date Torte

Paula Cummis

Ingredients:

8 eggs separated
2 Tsp. unsweetened cocoa
1 3/4 c. sugar
1/2 tsp. ground cloves
1/4 tsp. ground allspice
Juice and grated rind of 1 lemon
Juice and grated rind of 1 orange
25 dates diced
1 1/2 c Matzo meal
1/2 cup chopped nuts
1 apple grated

- Beat egg yolks with sugar. Stir in lemon and orange juice and rinds. Sift dry ingredients into egg batter; mix well. Bake in an ungreased 9 inch springform pan lined with waxed paper at 350 degrees for about 1 1/2 hours. Test with a straw. Serves 10-12

Almond Pudding (Spain)

Paula Cummis

Ingredients:

4 large eggs separated
1/2 cup +2T sugar
3/4 cup ground bleached almonds
1/2 teaspoon almond extract (optional)
Oil for the pan Matzoh meal for the pan
1 pint strawberries or 1 cup strawberry puree

- Preheat oven to 350
- In an electric mixer beat the eggs until foamy. Add sugar and mix until the egg yolks are very pale and fluffy. Add almonds and extract, if using, and mix well until blended
In another bowl beat egg whites until stiff peaks form.
- Fold the egg whites into the yolk mixture and turn in an 8 inch soufflé pan or springform pan that has been greased and then floured with matzoh meal. Bake for 30-35 minutes or until golden. The pudding will rise slightly during cooking: it will settle as it cools. Let cool slightly.
- Top with fresh strawberries or strawberry puree.
Makes 6 to 8 servings.

Coconut-Almond Torte with Sabra Liqueur

Paula Cummis

Ingredients:

6 large eggs

1 cup sugar

1 cup almonds coarsely chopped

2 cups unsweetened shredded coconut

Oil for the pan

1/2 cup orange juice

1/4 cup Sabra liqueur, or Grand Mariner or Cointreau

Whipped cream (optional)

Grated bittersweet chocolate for decorations

- Preheat oven to 325
- In large bowl, beat the egg whites until soft peaks form. Add 1/2 cup of the sugar and beat until stiff peaks form
- In a smaller bowl, beat the egg yolks with the remaining 1/2 cup of sugar until light and fluffy. Add almonds and coconut and mix gently.
- Place the egg batter into a lightly greased 10 inch springform pan and bake for 45 minutes or until the crust is light brown onto and a toothpick comes out clean. Remove from the oven and let sit in the pan for a few minutes. Prick the top with a toothpick or the prongs of a fork.
- Combine the orange juice and the liqueur and pour over the torte is still in the pan. When the torte is completely cool, remove and serve with whipped cream, if desired, and grated chocolate.
- Serves 8.

Passover Apricot Squares

Paula Cummis

Ingredients:

1/2 l lb butter
2 c Passover cake meal
1 c sugar
1/2 c lemon juice
1 tsp vanilla
1 (1lb) jar apricot preserves
1 Tbsp grated lemon rind
Nuts (optional)
2 egg yolks

- Cream butter with sugar until light and fluffy. Add vanilla and grated lemon rind. Add egg yolks; mix well Add cake meal and mix.
- Take 1/4 of dough, wrap, and freeze Pat 3/4 of dough into a 9X13 inch pan on bottom and sides. Bake at 325 for 20 minutes
- While baking, combine lemon juice with apricot preserves. Spoon over the hot crust; sprinkle nuts over the top if desired.
- Roughly grate remaining dough from the freezer and sprinkle on top of the preserves.
- Bake at 325 for 30-35 minutes; cool and cut into squares.

Chocolate Souffle Cookies

Roberta Shields

Ingredients:

6 oz bittersweet or semisweet chocolate, chopped

2 large egg whites, at room temperature

1/8 tsp vinegar (if not strictly kosher for Passover can use 1/8 tsp cream of tartar)

1/2 tsp pure vanilla extract

1/4 c granulated sugar

3/4 c finely chopped walnuts

- Position oven racks in the upper and lower third of the oven and preheat oven to 350. Lightly grease 2 baking sheets or line them with parchment.
- Melt the chocolate and set aside. Using a hand or stand mixer, beat the egg whites with the vinegar until soft peaks form. With the beaters running, gradually add the vanilla and sugar until the egg whites hold stiff peaks but don't look dry. Pour the nuts and melted chocolate over the whipped whites. Gently fold the mixture with a large rubber spatula, trying not to deflate the egg whites, until the color is just uniform. Immediately drop level teaspoons of the batter onto the baking sheets, leaving an inch between the cookies.
- Bake until cookies are shiny and cracked, 10-12 minutes; they should be firm on the outside but still gooey on the inside when you gently press them. Slide the parchment liners onto racks or transfer cookies to racks and cool completely. Store in an airtight container.

The Mandelbrot Recipe!

Ricki Wolfe (Dictated by Mom and placed in a family recipe book - pictured below.)

Ingredients:

6 large eggs

1 ½ cups sugar

1 ½ cups oil (I use ¼ cup or a little less)

1 cup chopped almonds

1 cup matzoh meal

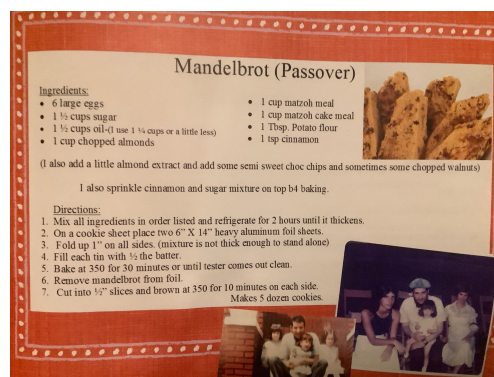
1 cup matzoh cake meal

1 Tbsp potato flour

1 tsp cinnamon

(I also add a little almond extract and add some semi sweet chocolate chips and sometimes some chopped walnuts. (also sprinkle cinnamon and sugar mixture on top before baking.)

- Mix all ingredients in order listed and refrigerate for 2 hours until it thickens
- On a cookie sheet, place two 6"x14" heavy aluminum foil sheets.
- Fold up 1" on all sides (mixture is not thick enough to stand alone)
- Fill each tin with ½ the batter
- Bake at 250 for 30 minutes or until testing comes out clean
- Remove mandelbrot from foil
- Cut into ½" slices and brown at 350 for 10 minutes on each sides
- Makes 5 dozen cookies



Flourless Chocolate Raspberry Torte

Carole Snyder & Family

Ingredients:

1 stick softened butter
1/2 cup sugar
5-6 oz. ground nuts
6 oz. melted dark chocolate chips (walnuts or pecans)
6 eggs separated
4-5 oz, raspberry jam
1 can Betty Crocker milk chocolate frosting
1 pint of fresh raspberries
(add 1 tsp. Almond extract)

- Preheat oven to 350 degrees
- Melt chocolate chips & set aside. Beat softened butter with sugar until creamy.
- Add egg yolks & beat until creamy.
- Add chocolate then nuts,
- In another bowl beat egg whites until soft peaks form.
- Add a small amount of egg whites (1/3) to the chocolate mixture & fold together.
- Fold in remaining egg whites.
- Split & place batter in 2 greased round 9 inch pans. (You can use disposable aluminum pans 7 just cut them off when the cake is finished baking.)
- Bake for 25-30 minutes when a toothpick comes out clean.
- When the cake cools, put the raspberry jam between the layers with some fresh raspberries.
- Frost the outside of the two cakes and add the rest of the raspberries on top.

Aunt Kate's Rocky Road Brownies

(from Fast and Festive Meals for the Jewish Holidays: Complete Menus, Rituals, and Party-Planning Ideas for Every Holiday of the Year by Marlene Sorosky)

Ingredients Brownies:

4 oz. (4 squares) semisweet baking chocolate, chopped
1/2 lb. (2 sticks) butter or margarine
1 1/2 c. sugar
4 large eggs
1 c. matzah cake meal
1/2 t. salt
1 c. chocolate chips
2 c. mini marshmallows

Ingredients Topping:

1 c. mini marshmallows
1/2 c. chocolate chips

- Place oven rack in center of oven and preheat to 325 degrees. Spray 9 x 13 baking pan with non-stick cooking spray.
- In a large microwave safe bowl melt chocolate and butter for 1-2 minutes, or until melted. Stir well. Stir in sugar and cool slightly.
- Whisk in eggs, one at a time. Stir in cake meal and salt. Stir in chocolate chips and marshmallows. Pour into the prepared pan, spread evenly.
- Bake for 30 minutes or until just set. ******(my oven always requires at LEAST 35-37 minutes)
- Topping Directions:
- After brownies are set, sprinkle them with marshmallows and return to the oven for 3-4 minutes, or until marshmallows are puffed but not browned.
- Remove from the oven. Place chocolate chips in a small heavy baggie. Microwave for 60 seconds or until melted and smooth when pressed with fingers. Squeeze chocolate into one corner of the bag. Cut a small tip off the corner and drizzle chocolate over brownies. ****** I then refrigerate them because they can be difficult to cut when they aren't really cool.
- ****** You can also add chopped walnuts to the mix and to the topping if you want.

Aunt Kate's Chocolate Chip Cookies

(from Fast and Festive Meals for the Jewish Holidays: Complete Menus, Rituals, and Party-Planning Ideas for Every Holiday of the Year by Marlene Sorosky)

Ingredients

1/2 c. shortening
3/4 c. sugar
1 large egg
2 t. orange juice
1/2 t. vanilla extract
3/4 c. matzah cake meal
1 t. firmly packed potato starch
scant 1/2 t. salt
2/3 c. chocolate chips (i always use more!)

- Place the rack in the upper third of the oven and preheat to 350 degrees. Spray with non-stick cooking spray 2 heavy duty baking sheets.
- In a large mixing bowl, using an electric mixer, beat shortening, and sugar on medium speed until well-blended. Add egg and mix well. Add orange juice, vanilla, cake meal, potato starch and salt. Mix on low until blended. Mix in chocolate chips. Drop by rounded teaspoons onto prepared baking sheets.
- For baking....if not using heavy-duty or cushioned baking sheets, double the pans by putting one on top of the other, to prevent burning. So you would have one tray, and an empty one cushioning it underneath. Sort of cuts down on how many you're baking at a time, but it helps. Bake for 14-17 minutes, or until pale golden. Cool for 2 minutes and remove to a rack to cool completely. Cookies may be stored at room temperature up to 2 days, or frozen.
- Makes approx. 24 cookies.

Passover Granola

Jen Natt. Great with yogurt for breakfast or with warm milk toward the end of the holiday if it lasts long enough to get stale.

Ingredients:

2 ½ cups matzo farfel
1 cup shredded fresh coconut
1 cup chopped pecans
¼ cup margarine
¼ cup Passover brown sugar or ¼ cup white sugar
¼ cup honey
½ tsp salt
1 cup raisins
1 cup dates, cut up
1 tsp cinnamon
Chocolate chips, for passover (optional)

- Preheat the oven to 325 degrees F.
- Combine matzo farfel, coconut and nuts in a bowl and spread mixture in a lightly greased jelly roll pan.
- Bake for 15-20 minutes, tossing several times until lightly toasted
- Meanwhile, in a 2-qt saucepan, combine margarine, sugar, honey and salt
- Bring to a simmer for a few minutes, stirring constantly.
- Remove from heat and add lightly toasted farfel-coconut-nut mixture to syrup mixture
- Mix well, coating evenly and then place back on jelly roll pan
- Increase oven to 350 F and toast mixture for 20-25 minutes until it is golden brown, stirring several times to avoid burning
- Transfer granola to a large mixing bowl and stir in raisins, dates and cinnamon with a spatula, breaking up any large clumps
- Cool thoroughly and add chocolate chips
- Store in an airtight container
- Yields 7 cups

Passover Chocolate Chip Cookies

Jen Natt. Adapted from Tory Avey's recipe. They're almost better than regular cookies. These rich and decadent matzo chocolate chip cookies are so good, you won't miss the chametz! Kosher for Passover.

Ingredients:

1 cup unsalted butter (2 sticks)
1 ½ cups brown sugar
2 tablespoons honey
2 teaspoons vanilla
¼ teaspoon kosher salt
2 large eggs
1 ½ cups matzo cake meal
¼ cup matzo meal
1 ½ cups chocolate chips (more if not using nuts)
½ cup chopped nuts (I use pecans)

- Preheat the oven to 350 degrees F.
- Cream the butter with brown sugar, honey, vanilla and salt. Add eggs and mix well.
- Mix in cake meal and matzo meal.
- Stir in the chocolate chips and nuts
- Drop by tablespoons onto ungreased cookie sheets 2 inches apart. Press down slightly to flatten.
- Bake at 350 degrees for 12-15 minutes until slightly golden. These are great when slightly warmed, dipped in a cold, frothy glass of milk. Yum!
- Prep Time 15 mins. Cook Time 15 mins. Total Time 30 mins

Passover Lemon Cake Roll

Karen Lava (taken from Something Different for Passover by Zell J. Schulman, a cookbook autographed to me by the author, given to me by my mom, Doris Maged).

Cake:

4 eggs separated
2/3 cup granulated sugar (divided)
1 Tlbs. lemon juice
1/2 teaspoon lemon zest
1/3 cup potato starch
1/3 cup matzah cake meal
1/4 teaspoon salt
1/3 cup confectioners sugar

- Preheat the oven to 350°. Grease a 10x15 jelly roll pan. Cover with wax paper and grease the paper.
- Beat the egg whites in a large bowl until soft peaks form (tips will curl over). Gradually add 1/3 cup granulated sugar, beating until stiff peak form (tips will stand straight up).
- In a small bowl, beat egg yolks at high speed until thick and lemon-colored (about 5 minutes). Gradually add 1/3 cup granulated sugar, beating constantly. Stir in lemon juice and zest. Gently fold the yolk mixture into the whites.
- Sift together potato starch, cake meal, and salt. Gently fold, half at a time, into egg mixture until just blended.
- Spread batter evenly in pan and bake 15 minutes, or until cake tests done (inserted toothpick will come out clean).
- Remove from the oven and let cool for 5 minutes in the pan. Turn out onto a towel or aluminum foil that has been sprinkled with confectioners sugar. Roll up the cake and towel together from the long end. Let cool completely. Refrigerate rolled up while you prepare the filling.
- Unroll cake and spread evenly with the filling. Roll up and place on an ungreased cookie sheet, seam side down.
- Ice evenly over top and sides with meringue. Brown in the oven for 10 minutes at 350°; turn off the oven and allow the cake to remain for 5 more minutes. Place in the refrigerator until serving time. Serves 10.

(Continued on next page)

Passover Lemon Cake Roll (continued)

Lemon Filling:

$\frac{3}{4}$ cup sugar

2 Tbsp. potato starch

Dash of salt

2 egg yolks, slightly beaten

Zest of 1 lemon

3 Tbsp. lemon juice

$\frac{3}{4}$ cup water

1 Tbsp. margarine

- Combine sugar, potato starch, and salt in a medium saucepan.
- Stir in egg yolks, lemon zest, lemon juice and $\frac{3}{4}$ cup water. Cook and stir over medium heat until bubbly. Boil for 1 minute only!
- Remove from heat and stir in margarine. Then let cool without stirring. When filling is cool, assemble the cake roll.

Meringue:

1 teaspoon potato starch

$\frac{1}{4}$ cup plus 1 Tbs granulated sugar

2 egg whites

$\frac{1}{4}$ cup water

1 teaspoon vanilla

- In a 1 quart saucepan, combine potato starch and 1 Tlbs. sugar with $\frac{1}{4}$ cup water. Bring to a boil, then lower heat and simmer until thick. Cool.
- Place egg whites in a small bowl and beat until soft peaks form, then add $\frac{1}{4}$ cup sugar, 1 teaspoon at a time, potato starch mixture, and vanilla.
- Spread evenly over the cake. Brown for 10 minutes in a 350° oven; turn off oven and allow to remain for 5 minutes. Refrigerate.

My Adaptation to the above cake: Sometimes instead of lemon filling and meringue, I use whipped cream along with sliced or diced bananas and sliced or diced strawberries. To a large container of heavy cream I add 2 teaspoons vanilla and 4 Tlbs. confectioners sugar and whip till stiff. Spread evenly $\frac{1}{2}$ the amount of whipped cream onto the unrolled cake. Then put a layer of the sliced/diced bananas and sliced/diced strawberries. Roll cake and place seam side down onto a serving dish or cake plate. Cover the roll with remaining whipped cream and decorate top (and if want, decorate the sides) with whole or sliced strawberries. Refrigerate.

Mini-Chip Meringues (Marshmallow Cookies)

Dora Brewster

Ingredients:

2 Large Egg Whites

¼ teaspoon Cream of Tartar

⅔ Cup finely granulated sugar

¼ teaspoon vanilla (you could use mint as well)

1 cup mini chocolate chips

- With the mixer on high speed, beat egg whites and cream of tartar until thick and foamy.
- Gradually, add the sugar and beat until mixture is stiff and has shiny peaks.
- Stir in vanilla and fold in chocolate chips by hand.
- I use a small cookie scoop and drop them onto parchment paper lined baking sheet.
- Bake at 275 degrees for 30 minutes. Let cool for 5 minutes.
- Lift parchment up under the cookie and pop off. Set on a cooling rack.
- Enjoy!

Passover Chocolate Mousse Torte

Dora Brewster (Recipe from Sam's Step-Mom Norma Brewster)

Ingredients:

8 oz semisweet chocolate

8 oz unsalted, soft butter

1 cup sugar

8 large eggs (Separated)

- Preheat the oven to 325 degrees.
- Melt the chocolate. Combine butter, sugar and chocolate. Mix well and let cool.
- Separate eggs.
- Add egg yolks 2 at a time to chocolate mixture. Mix well after each addition.
- Beat Egg whites until stiff.
- Fold Egg whites into chocolate mixture.
- Pour ¾ of batter into a 9inch springform pan. (Sprayed with Pam)
- Bake at 325 for 35 minutes.
- Let cake stand at room temperature until cool.
- Spread remaining batter on top. Refrigerate until serving time.
- Serve with lightly sweetened whipped cream. (It's very rich)

Chocolate Charoset Truffles

Lori Gladstone (Taken from <https://jewishjournal.com>)

Ingredients:

3 pounds high-quality dark or bittersweet chocolate, preferably fair trade, broken into pieces

¼ cup pistachios

¼ cup pecans

1/8 cup almonds

1/8 cup pine nuts

½ tart apple

¼ navel orange, with rind

A few drops of sweet white wine

A few drops of honey

Pinch of fresh or ground ginger (or to taste)

Pinch of ground cinnamon (or to taste)

- Line a large baking sheet with parchment paper or waxed paper. Grind the nuts, apples and orange separately in a food processor. The nuts should be as close to a powder as possible without becoming “butter.”
- Combine the nuts, apple, orange, wine, honey, ginger, and cinnamon in a bowl, mixing well. The *charoset* filling should have a smooth, thick texture.
- Roll the *charoset* into one-inch balls. Melt the chocolate in a large heatproof bowl set over a pan of simmering water; remove from the heat. Using two forks, dip the balls into the melted chocolate and place on the prepared baking sheet; refrigerate until the chocolate has set.