

Pesach 5784

# Cook Book

By your very own SOTC  
Family





## GEBROKTS



## Meatballs

By Rebbetzin Aviva Silber

### INGREDIENTS

1 pound ground beef

1 egg

½ cup Matza Meal

½ onion, grated

¾ teaspoon salt

¾ teaspoon pepper

½ teaspoon oregano

sauce

1 cup jellied cranberry sauce

¾ cup ketchup

¼ cup brown sugar

2 teaspoon lemon juice

## Hot Dogs and Potatoes

By Rebbetzin Chana Richter

1. Sauté onions in pot
2. Add diced potatoes and hot dogs, thinly sliced
3. Add hot water until just covers potatoes and hot dogs
4. Spice the mixture with salt, garlic, and paprika
5. Boil covered for 1-1.5h on low flame, stir intermittently

### NOTES

Makes an awesome Erev Yom tov meal or Chol Hamoed dinner. Enjoy!

## NON-GEBROKTS



## GEBROKTS

## Broccoli Kugel

By Miriam Englesberg

### INGREDIENTS

- 2 packages broccoli, cooked and drained
- 1 tablespoon cake meal
- 1 tablespoon oil
- 1 tablespoon onion powder
- 1 1/2 tablespoon mayonnaise
- 3 eggs
- Pepper
- Salt

Mix ingredients. Pour into a 9x13 pan and bake at 350 for an hour.

## Fruit and Vegetable Pudding

By Selma Woolf

### INGREDIENTS

- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ cup brown sugar
- 1 cup grate carrots
- 1 cup grated sweet potatoes
- 1 cup grated white potatoes
- ½ cup matza meal
- 1 package dried fruit, diced
- 1 large apple grated
- Rind and juice of 1 lemon
- ½ cup melted margarine

## GEBROKTS

## DIRECTIONS

1. Combine spices, sugar, and matza meal. Add dried fruit. Stir well.
2. Add apple, carrots, and potatoes. Stir. Add lemon rind and juice, then margarine and blend the entire mixture.
3. Pour into a greased 8" or 9" pan. Bake at 350 for 50-60 minutes.



## GEBROKTS

## Apple Kugel

By Rebbetzin Aviva Silber

### INGREDIENTS

- 3 eggs
- 5+ apples
- $\frac{3}{4}$  cup matza meal
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup oil
- 1 teaspoon lemon juice

## Chocolate Brownies

By Chana Lachman

### INGREDIENTS

- 5 tablespoons (71g) butter, melted
- 1  $\frac{3}{4}$  cups (347g) granulated sugar
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon Vanilla Extract
- $\frac{3}{4}$  cup (64g) unsweetened cocoa
- 3 large eggs
- 1  $\frac{1}{2}$  cups (144g) Almond Flour
- 1 teaspoon baking powder

## NON-GEBROKTS

## DIRECTIONS

1. Preheat the oven to 350°F.
2. Mix first 6 ingredients. Then stir in the almond flour and baking powder.
3. Scoop batter into greased 8" square pan or 9" round pan, at least 2" deep.
4. Bake the brownies for 33-38 minutes, until the top is set; and a cake tester or toothpick inserted in the center comes out clean (or nearly so.)
5. Cool them for about 15 minutes before cutting. Once cooled, cover tightly with plastic. Store at room temperature for several days; freeze for longer storage.

## NON-GEBROKTS



## Meringues

By Hayley Lichterman

### INGREDIENTS

- 2 egg whites (or  $\frac{1}{4}$  cup)  
*Real eggs not liquid egg whites*
- $\frac{1}{4}$  tsp lemon juice
- $\frac{1}{8}$  tsp salt
- 1 tsp vanilla
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup chocolate chips  
*(or more if you like them more chocolaty)*

## DIRECTIONS

1. Beat egg whites, salt, lemon juice, and vanilla until stiff peaks
2. Gradually add sugar
3. Fold in chocolate chips
4. Bake 350 until lightly brown

## Chocolate Chip Cookies

By Shani Topper

### INGREDIENTS

- Little more than  $\frac{1}{2}$  cup oil
- 2 eggs
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{4}$  cup sugar
- 2 teaspoon vanilla sugar
- 1 package instant vanilla pudding
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- 2.5-3 cups almond flour

Bake at 350 for approximately 11 minutes  
or to your liking.

## NON-GEBROKTS



## GEBROKTS



## Chocolate Farfel Cookies

By Selma Woolf

### INGREDIENTS

- 4 eggs
- 2/3 cup oil
- ¼ teaspoon salt
- 1 teaspoon cinnamon
- 1 1/2 cup sugar
- 2 cups matza meal
- 2 cups farfel
- 1 cup chopped nuts
- 1 cup chocolate chips

## DIRECTIONS

1. Mix first 7 ingredients together. Stir in nuts and chocolate chips
2. Drop by teaspoon onto greased cookie sheet and bake at 350 for 20-25 minutes

## Vanilla Pudding Cake

By Shani Topper

### INGREDIENTS

- 8 eggs separated
- 1 cup sugar, divided
- ¾ cup potato starch
- ½ cup oil
- 2 tablespoons orange juice
- 1 package instant vanilla pudding

## NON-GEBROKTS



## DIRECTIONS

1. Preheat oven to 350.
2. Beat whites till snow forms. Add ½ cup sugar and beat until stiff, then refrigerate.
3. Beat yolks with ½ cup sugar. Add the rest of the ingredients, then fold whites into the batter.
4. Pour into a greased 9x13 inch pan and bake for an hour.

NON-GEBROKTS



## Chocolate Mousse Pie

Rebbetzin Chana Richter

### INGREDIENTS

- 7oz chocolate (Lieber's or Rosemarie)
- 1 cup Sugar
- 7 eggs
- 1 teaspoon vanilla
- 1 stick margarine

### DIRECTIONS

1. Melt chocolate and margarine.
2. Beat the egg white until snow forms, then mix with  $\frac{1}{4}$  cup sugar.
3. Beat yolks with the rest of the sugar and add vanilla. Continue beating.
4. Add the chocolate to the egg yolk mixture and fold in the egg whites.
5. Pour  $\frac{1}{2}$  batter into a greased spring form pan and bake at 350 for 35 minutes.
6. Cool cake, then pour the rest of unbaked batter on top of the cake and freeze.
7. For the top of cake: Mix whipped cream with 1 tablespoon sugar and 1 teaspoon vanilla. Cover cake with cream and drizzle with chocolate.



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SUBURBAN ORTHODOX  
CONGREGATION

**Thanks for cooking with us.**





