





Meatballs

By Rebbetzin Aviva Silber

- 1 pound ground beef
- 1 egg

INGREDIENTS

- ½ cup Matza Meal
- ½ onion, grated
- 34 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
- Add diced potatoes and hot dogs, thinly sliced
- 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!





Broccoli Kugel

By Miriam Englesberg

- · 2 packages broccoli, cooked and drained
- 1 tablespoon cake meal
- 1 tablespoon oil NGREDIENTS
 - 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.

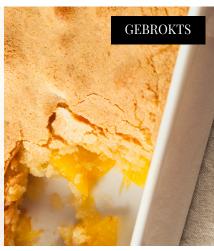
Fruit and Vegetable Pudding

By Selma Woolf

- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ cup brown sugar
- 1 cup grate carrots

INGREDIENTS

- 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



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.



Apple Kugel

By Rebbetzin Aviva Silber

3 eggs

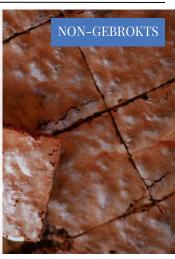
NGREDIENTS

- 5+ apples
- ¾ cup matza meal
- 3/4 cup sugar
- ½ cup oil
- 1 teaspoon lemon juice

Chocolate Brownies

By Chana Lachman

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



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.



Meringues

By Hayley Lichterman

- 2 egg whites (or ¼ cup)
 Real eggs not liquid egg
 whites
- ¼ tsp lemon juice
 - 1/8 tsp salt

INGREDIENTS

- 1 tsp vanilla
- ¾ cup sugar
- 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

- Little more than ½ cup oil
 - 2 eggs

INGREDIENTS

- ¾ cup brown sugar
- ¼ cup sugar
- 2 teaspoon vanilla sugar
- 1 package instant vanilla pudding
- ½ teaspoon salt
- ½ teaspoon baking soda
- 2.5-3 cups almond flour

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





Chocolate Farfel Cookies

By Selma Woolf

- 4 eggs
- 2/3 cup oil
 - 1/4 teaspoon salt
- 1 teaspoon cinnamon
- 11/2 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

- 8 eggs separated
- · 1 cup sugar, divided
- ¾ cup potato starch
- ½ cup oil

INGREDIENTS

- · 2 tablespoons orange juice
- 1 package instant vanilla pudding



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 $\frac{1}{2}$ 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.



Chocolate Mousse Pie

Rebbetzin Chana Richter

REDIENTS

- 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 ¼ cup sugar.
- 3. Beat yolks with the rest of the sugar and add vanilla. Continue beating.
- 4. Add the chocolate to the egg volk mixture and fold in the egg whites.
- 5. Pour ½ 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.



Thanks for cooking with us.

