

Beth $⿴ 囗 十 ⺝ 丶$ Women of Reform Judaism
PASSOVER RECTPES 2020－202B

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Sides \& Appetizers


## Chopped Liver

Contributed by Jo Ann Allen (2023)
Ingredients

- 1 container chicken livers (can be purchased at Giant)
- 1 onion, loosely chopped
- 2 Tablespoons schmaltz
- 8 medium hard-boiled eggs
- Kosher salt
- Pepper


## Directions

1. Sauté livers and $1 / 2$ of onions in small amount of schmaltz or oil.
2. Chop livers, eggs, and onions in two batches in a food processor or blender. Make sure that you don't purée the mixture.
3. Stir the schmaltz into the mixture (add more schmaltz if needed).
4. Add kosher salt and pepper to taste.
5. Mold on plate.
6. Refrigerate.

Serve with crackers.

## Saffron Quinoa with Dried Cherries and Almonds

Contributed by Pat Collins (2020)
Source: Epicurious, https://www.epicurious.com/recipes/food/views/saffron-quinoa-with-dried-cherries-and-almonds

Saffron rice is an indispensable accompaniment in Persian cuisine, and it tastes just as good made with fluffy quinoa. Crushing and steeping the saffron in hot water brings out its full flavor and color. If you have coconut oil on hand, the naturally sweet flavor pairs nicely with the cherries and almonds.

Ingredients

- $1 / 4$ teaspoon saffron threads (optional)
- 3 tablespoons coconut oil or olive oil, divided
- $11 / 2$ cups sliced almonds
- 1 teaspoon ground cinnamon
- Pinch of cayenne pepper
- 13/4 teaspoons kosher salt, divided
- 1 medium onion, chopped
- 2 cups quinoa
- $11 / 2$ cups dried cherries


## Do Ahead

Quinoa, with cherries, can be cooked 3 days ahead. Transfer to a resealable container and chill. Reheat over low on stovetop or in a $300^{\circ} \mathrm{F}$ oven until warmed.

Cook's Note: If you can't find dried cherries, substitute dried cranberries.

## Directions

1. Crush saffron, if using, with the handle of a wooden spoon (or crush between your fingers) in a small bowl until a powder forms. Add 1 Tbsp. hot water. Swirl gently; set aside to steep.
2. Heat 1 Tbsp. oil in a large pot over medium-high. Add almonds, cinnamon, cayenne, and $1 / 4 \mathrm{tsp}$. salt and cook, stirring occasionally, until toasted and fragrant, about 2 minutes. Using a slotted spoon, transfer almonds to a small bowl; reserve oil in pot.
3. Heat oil in pot over medium-high. Add onion and remaining 2 Tbsp. oil and $11 / 2$ tsp. salt, reduce heat to medium, and cook until onion is light brown and translucent, about 5 minutes. Add quinoa and cook, tossing to coat, until fragrant and beginning to brown, 1-2 minutes.
4. Stir in 4 cups water, cover pot, and bring to a boil. Reduce heat to low and simmer until quinoa is cooked and water is absorbed, 20-30 minutes. Remove from heat, sprinkle cherries over, cover, and let sit 10 minutes.
5. Transfer 2 cups quinoa mixture to a medium bowl. Reserve $1 / 2$ cup toasted almonds, then toss remaining almonds with remaining quinoa mixture and transfer to a platter. Toss quinoa in bowl with saffron water until coated, then garnish platter with saffron quinoa. Top with remaining toasted almonds.

## Bubbe Rose's Matzo Rolls

Contributed by Marsha Kohn (2020)

Ingredients

- 2 cups matzo meal
- 1 tsalt
- 2 T sugar
- 1 cup water
- $1 / 4$ cup oil
- 4 eggs


## Directions

1. Grease baking pan well
2. Shape dough into individual oblong shapes
3. Bake at 350 degrees for 1 hour

## Carrot Souffle

Contributed by Linda Shapiro (2020)
Source: https://www.kosher.com/recipe/carrot-souffle-1644

## Ingredients

- 2 pounds carrots, peeled and chopped
- 2 whole eggs
- 3 egg whites or $1 / 2$ cup liquid egg whites
- $1 / 4$ cup oil
- $1 / 2$ cup brown sugar
- 4 tablespoons potato starch
- 2 teaspoons baking power
- 2 tablespoons vanilla sugar or vanilla extract*
- $1 / 2-3 / 4$ teaspoon cinnamon, plus more for sprinkling


## Directions

1. Preheat the oven to 350 degrees Fahrenheit.
2. Place carrots in a 4-quart pot. Cover with water and boil until soft. Drain and mash. While the mashed carrots are cooling, beat the whole eggs.
3. Combine the beaten eggs with the mashed carrots, oil, brown sugar, potato starch, baking powder, vanilla sugar, and cinnamon in a bowl to form a batter.
4. Using a handheld mixer or a standing mixer, beat the egg whites on medium speed. Get them nice and fluffy. They'll soon form soft peaks - when you pull the mixer away peaks will form and collapse. Keep mixing until stiff peaks form - when you pull the mixer away the peaks will stay standing.
5. Immediately combine with the batter by folding the egg whites into the batter in three stages. Add a third of the egg whites, using a rubber spatula to fold the batter. Slide the spatula under the batter, along the bottom of the bowl and fold it up and over onto itself. Do this two more times until all of the egg whites are incorporated.
6. Gently move mixture to an $8 \times 8$ baking dish. Sprinkle with cinnamon. Bake for 50 minutes.

Tip: This freezes well!
*One teaspoon of vanilla extract is the equivalent of $11 / 2$ teaspoons of homemade vanilla sugar, or 1 teaspoon of commercially-made vanilla sugar.

## Samosa Latkes

Contributed by Judy Jankowski (2023)

## Ingredients

- 3 shredded potatoes
- 1 finely chopped medium onion
- $1 / 2$ cup thawed frozen peas
- $1 / 4$ cup matzo meal
- 2 large beaten eggs
- $1 / 4$ teaspoon curry powder
- 1 Tablespoon salt
- 1 cup canola oil
- Sour cream
- 110-ounce jar of chutney


## Directions

1. Line a cookie sheet with paper towels
2. Mix together potatoes, onion, peas, matzo meal, eggs, curry powder, and salt in a bowl.
3. In a large, non-stick sauté pan, heat $1 / 4$ cup oil for 1 minute.
4. Ladle $1 / 4$ cup batter per latke, spreading to form a 3-inch round. Make 3 latkes at a time.
5. Reduce heat and cook 4 minutes on each side until golden. Place on paper towels to drain.
6. Continue making 3 latkes at a time until all batter is used.

Serve with sour cream and chutney.

## "Stuffed" Figs Three Ways

Contributed by Linda Shapiro (2023)


## Ingredients

- 2 dozen figs, fresh or dried
- Goat cheese
- Blue cheese
- Mozzarella balls
- Minced fresh or dried basil
- Balsamic vinegar
- Honey
- Pomegranate syrup (also called pomegranate molasses)


## Directions

1. If using dried figs, rehydrate as follows: Place figs in a bowl large enough to cover fully with water. Pour boiling water over the figs. Honey or juice can be added to the water to enhance flavor. Allow figs to soak 2-3 hours, until softened. Drain and allow to dry off. NOTE: the date water can be used to make tea!
2. Cut stems from the top of the figs, then cut figs in half lengthwise.
3. Use a teaspoon or your finger to make a depression in the flesh of each fig half.
4. Roll the goat cheese into 18 balls the size of large marbles. Because the goat cheese is soft, the balls will adhere easily.
5. Roll the blue cheese into 18 balls the size of large marbles. Because blue cheese is crumbly, allow it to warm to room temperature, then use the heat of your hands to form the balls.
6. Put a ball of cheese into the depression in each fig half and secure with a toothpick.
7. Drizzle the cheese-stuffed fig halves with topping:
a. Mozzarella - drizzle with balsamic vinegar, then sprinkle with minced basil
b. Goat cheese - drizzle pomegranate syrup
c. Blue cheese - drizzle with honey


## Old Fashioned Potato Kugel

Contributed by Susan Meisner (2020)
Source: Allrecipes.com 3/29/2020
Prep 30 m Cook 1 h 30 m Ready In 2 h

Ingredients

- 1 tablespoon vegetable oil
- 10 potatoes, peeled and grated
- 2 onions, peeled and grated
- 5 eggs
- $1 / 3$ cup vegetable oil
- 2 teaspoons salt
- 1 teaspoon black pepper

Directions

1. Preheat an oven to 350 degrees $F(175$ degrees $C)$. Grease a $9 \times 13$ inch pan with 1 tablespoon of vegetable oil.
2. Combine the potatoes and onions in a large bowl. Mix in the eggs, $1 / 3$ cup of vegetable oil, salt, and pepper. Pour the mixture into the prepared pan.
3. Bake in the preheated oven until the top is golden brown and crisp, $1 \frac{1}{2}$ to 2 hours.

## Passover Farfel Kugels from Myrna

Contributed by Myrna Beck (2020)

Ingredients

- 2 cups matzoh farfel
- 2 large eggs
- 2 cups boiling water
- Salt
- Freshly ground pepper
- Chicken fat or olive oil


## Directions

1. Pour boiling water over farfel in a mixing bowl and cover securely; let soak until all water is absorbed, about 10-15 minutes
2. In a separate bowl, beat eggs, add salt and freshly ground pepper. Fold egg mixture into farfel mixture
3. Melt small amount of chicken fat in foil or muffin tins at $400^{\circ}$ - watch carefully! Olive oil can be substituted for chicken fat
4. Remove pans from oven, fill each tin about $3 / 4$ full of mixture; usually enough for 12 kugels Bake 30-40 minutes at 425*
5. Remove from tins when cooled, store in foil pan covered with foil, and refrigerate. I reheat before serving, removing the foil for last 5-10 minutes.

## Mom's Pesach Apple Kugel

Contributed by Laura Bloodgood (2020)
(A recipe from an old Passover cookbook of my grandmother's. The book says it's a prizewinning recipe submitted by Mrs. Avram Salkin, Los Angeles, CA.)

## Ingredients

- 4 large or 5 medium sized cooking apples
- Juice of $1 / 2$ lemon ( 2 Tbsp ), plus $1-2$ tsp to sprinkle on grated apples.
- $1 / 2$ cup white raisins
- 4 eggs, separated
- $1 / 2$ cup sugar
- $1 / 2$ cup matzo meal


## Directions

1. Peel, core, and grate apples. Sprinkle with lemon juice. Beat egg yolks until light.
2. Gradually beat in sugar, continuing to beat until thick. Stir in lemon juice, apples, matzo meal and raisins.
3. Beat egg whites in separate bowl until they are stiff but not dry.
4. Fold whites into batter and gently pour into $21 / 2$ quart greased casserole. Bake at 350 deg for 40 minutes

Serve hot. Serves 12.

## Pineapple Kugel

Contributed by Laura Bloodgood (2020)

Ingredients

- 1 box farfel
- 1 cup raisins
- Maraschino cherries
- $1 ½$ cups pineapple juice
- 4 eggs
- 4 apples, peeled and sliced
- $1 / 4$ cup oil
- 1 lg can sliced pineapple
- 1 lg can crushed pineapple
- $1 / 2$ cup brown sugar
- $1 / 2$ cup sugar
- Cinnamon


## Directions

1. Soak farfel in boiled pineapple juice.
2. Mix crushed pineapple, eggs, white sugar, raisins, and apples. Mix with farfel. Coat $9 \times 13$ pan with oil.
3. Sprinkle evenly with brown sugar and cinnamon.
4. Lay pineapple slices in pan and center each with cherry. Pour mixture on top.
5. Bake at 350 deg for 1 hour.
6. Pull away from sides and invert on platter.

## Matzoh Cheese Kugel

Contributed by Yoni Dow (2020)

Ingredients

- 2 Tbsp Butter Melted
- 6 Matzos
- $3 / 4$ Cups Sugar
- $1 / 2$ tsp Salt
- $1 / 4$ tsp Almond Extract
- $1 / 2$ Cup Apricot Preserves
- Boiling Water
- 4 Eggs
- 2 Cups Milk
- 1 tsp Vanilla Extract
- 1 Lb . Cottage Cheese


## Directions

1. Preheat oven to $350^{\circ} \mathrm{F}$.
2. Brush inside of 2-quart square baking dish with melted butter
3. Pour boiling water over matzos to soften. Immediately remove to paper towels. Beat eggs with sugar.
4. Add milk, salt and vanilla and almond extracts; continue until well mixed. Place 2 matzos on bottom of dish. Spread with 1 cup of cottage cheese.
5. Repeat with 2 more matzos and remaining cottage cheese. Cover with last 2 matzos. Pour milk mixture over matzo mixture. Bake 40-50 minutes or until custard is set. Spread with melted apricot preserves. Serve warm or cold.

## Spinach Carrot Kugel

Contributed by Jeanne Holden (2023)
Perfect for Passover or entertaining
Ingredients

- $11 / 2$ sticks margarine
- 2 cups chopped onion
- 1 cup chopped celery
- 1 cup sliced mushrooms
- 3 cups shredded carrots
- $2 / 3$ cup matzo meal
- 2 pounds frozen chopped spinach (thawed and drained)
- 8 eggs, beaten
- salt and pepper to taste


## Preparation:

1. Squeeze liquid out of thawed spinach. (It may help to use paper towels.)
2. Sauté onion, celery, and mushrooms in margarine for 10 minutes, stirring often.
3. Add all remaining ingredients.
4. Pour into a greased $9 \times 13$ inch casserole dish.
5. Bake for $40-45$ minutes at 350 degrees Fahrenheit, or until firm.

TIPS:

1. Be careful not to overbake.
2. Cool before cutting.
3. Sometimes I add garlic and some other spices to give it some zip.
4. I tend to put in more vegetables than called for, and less matzo meal.

## Apple Kugel

Contributed by Jeanne Holden (2023)
Prep Time: 20 minutes
Cook Time: 1 hours, 00 minutes

## Ingredients

- 6 Golden Delicious apples, peeled and sliced thin
- 2 eggs, beaten
- $1 / 2$ cup potato starch
- $1 / 4$ cup oil
- $3 / 4$ cup sugar
- 1/4 cup orange juice
- $1 / 2$ cup chopped walnuts


## Preparation

1. Mix apples, eggs, potato starch and oil.
2. Pour into an 8 inch square pan
3. In a separate bowl, mix sugar, juice and walnuts.
4. Pour over apple mixture.
5. Bake at 350 degrees Fahrenheit for 1 hour.
6. Serve cold or at room temperature.

## NOTE:

This recipe can be doubled and baked in a $9 \times 13$ inch pan.


# Passover Fudge Brownies 

Contributed by Myrna Beck (2020)
Source Kehilath Israel Cookbook (1980's)

## Ingredients

- $21 / 2$ ounces bittersweet chocolate
- $1 / 4$ cup butter
- 2 large eggs
- $1 / 8$ tsp salt
- $1 / 2$ cup cake meal
- 2/3 cup sugar
- $1 / 2$ cup chopped walnuts (optional)


## Directions

(Note: I make this by hand, not in electric mixer)

1. Preheat oven 350*
2. Grease 8-inch pan, foil, or glass
3. Melt chocolate and butter in microwave in medium size glass bowl and let cool.
4. In separate bowl beat eggs and salt until thick and lemon-colored
5. Gradually add sugar to egg mixture and beat until smooth Add to cooled melted chocolate mixture
6. Gradually add cake flour and beat until well-blended. Mix in nuts if desired Bake at 350* 15-20 minutes, maximum (usually less)
7. Cut into squares while still warm, and cool in pan Yield: 16 brownies

## Rochelle's Chocolate Chip Cookies

Contributed by Myrna Beck (2020)

## Ingredients

- ½ cup butter
- 1 cupsugar
- 2 large eggs
- 1 cup Passover CakeMeal
- 1 tsp cocoa
- 1 T. milk or water
- 1 T. potato starch
- 6 oz chocolatechips


## Directions

1. Preheat oven to $350^{\circ}$
2. Cream together butter and sugar; add eggs and mix until smooth. In a separate bowl, mix together cake meal, cocoa, potato starch. Add dry ingredients to butter/ sugar/ egg mixture
3. Add water or milk, then mix in chips.
4. Drop by teaspoonful on ungreased cookie sheet Bake at $350^{\circ}$ for $10-12$ minutes

Makes about 3 dozen cookies

## Passover Apple Crisp

Contributed by Susan Meisner (2020)
Source: Deb Lindsey for The Washington Post
Warm, soft fruit with a crisp topping is always a comforting dessert. Even better, this dish is quick to make and provides a local-produce alternative to the berry desserts that are not so seasonal yet often served atPassover.

It's delicious on its own, or try it warm with vanilla ice cream or for breakfast with plain yogurt.
Make Ahead: The crisp can be assembled and refrigerated a day in advance, or baked, cooled, and refrigerated up to 3 days in advance. Cover and reheat in a 300-degree oven until warmed through.

Tested size: 6-8 servings

## Ingredients

- 6 to 8 firm, medium-size apples, preferably Honeycrisp, peeled, cored, and cut into thick slices
- 1 teaspoon groundcinnamon
- 1/2 cup matzoh meal
- 3/4 cup chopped almonds
- $1 / 2$ cup packed light brown sugar
- 6 tablespoons ( $3 / 4$ stick) butter substitute or margarine, melted (may substitute unsalted butter)


## Directions

1. Preheat the oven to 350 degrees. Grease a 9 -by-13-inch baking dish (or casserole of equal volume) with cooking oil spray.
2. Spread the apple slices in the baking dish, then sprinkle evenly with the cinnamon. [JEP?
3. Combine the matzoh meal, almonds, brown sugar and melted butter substitute or margarine in a medium bowl, stirring to incorporate.
4. Scatter the mixture evenly over the cinnamon apples. Bake for 1 hour or until the crisp is bubbling and lightly browned.

Serve warm.

## Almond Pistachio Macaroons \#50928

Contributed by Linda Waller (2021)
Source: Julesong, http://www.recipezaar.com/browse/getchef.zsp?id=39547*
These macaroons are made with almond paste rather than coconut, for those who either cannot eat sweetened coconut or don't like it (it also reduces the carbohydrate count so this recipe could be good for diabetics).

Servings: 30 cookies, approx.
45 minutes, 15 mins prep

## Ingredients

- 2 (8 ounce) cans almond paste
- 3/4 cup granulated sugar
- $11 / 2$ cups powdered sugar
- 3 egg whites, at room temperature
- $11 / 2$ teaspoons vanilla
- 1 pinch salt
- 1 cup shelled unsalted pistachio nuts, finely chopped, divided


## Instructions

1. Preheat oven to 325 degrees $F$.
2. Grate the almond paste on the large holes on a grater; until you have about $13 / 4$ packed cups.
3. In an electric mixer (preferably a heavy duty one with a paddle blade), combine the grated paste and the granulated sugar on low speed for about 2 minutes, mixing until it resembles coarse crumbs.
4. Gradually add the powdered sugar and keep mixing for about a minute until it's well combined.
5. Increase the speed to medium and add the egg whites, vanilla, and salt and mix until it's just combined (the dough will be wet and sticky) then add $1 / 3$ cup of the chopped pistachios to complete the dough.
6. Place remaining chopped pistachios in a shallow dish.
7. Roll the dough into 1-tablespoon sized balls, then dip one side of each ball into the reserved chopped pistachios to coat only that side.
8. Place cookies, pistachio side up and 1 inch apart, on a parchment-lined cookie sheet and press each one lightly so that they adhere to the paper.
9. Bake cookies for 25 to 30 minutes and until the tops are evenly colored and the bottoms are smooth and golden brown when lifted carefully with a metal spatula.
10. Let the macaroons cool on the baking sheets, then pull them gently off the parchment paper.
11. They can be stored for up to 5 days at room temperature in an airtight container.

## No Mixer Chocolate Chip Squares

Contributed by Susan Meisner (2021)
Source: https://betweencarpools.com/no-mixer-pesach-chocolate-chip-squares-mix-em-right-in-the-pan/?fbclid=IwAR0H1JfiQ6Fx8bxTiHeJGa wLZqCwB -Gv GescS4jbmWlywROHmZFD6H-4


## Ingredients

- 1 cup sugar
- $21 / 4$ cup almond flour
- 1 cup chocolate chips (or equivalent chopped chocolate)
- $1 / 2$ teaspoon salt
- $1 / 2$ teaspoon baking powder
- 2 eggs
- $1 / 2$ cup oil


## Instructions

1. Preheat oven to 350 ㅇ․
2. Combine all dry ingredients using a fork in a $9-\times 13$-inch pan (disposable is fine, see photo!). Add the wet ingredients and mix.
3. Bake for $25-35$ minutes or until set. Let cool for 10 minutes. Cut into bars. Let cool fully.

## Adaptation of Maida Heatter's famous Queen Mother Cake

Contributed by Deena Ackerman (2021)
"Lots of steps but fairly forgiving"
Yield: makes One 9" cake - feeds 12.

## Ingredients for the Cake

- $1 \frac{1}{2}$ cups almonds, finely ground (some versions of the recipe have you toast the almonds - I just buy blanched ones from the supermarket and grind them in the food processor).
- 6 oz. semisweet chocolate, chopped
- $3 / 4$ cup sugar
- 6 oz. unsalted butter
- 6 large eggs, separated
- $1 / 8$ tsp. salt
- rind from half an orange
- a bit of Dutch unsweetened chocolate powder for powdering the pan (other versions of this recipe suggest using matzoh meal)


## Ingredients for the Icing

- $1 / 2$ cup heavy cream
- 2 tsp. instant espresso or coffee powder (or leave this out - I usually do)
- 8 oz. sweet or semisweet chocolate, chopped
- a few pinches of ground cayenne pepper. If you wish, a bit of cinnamon, too.
- a bit of orange liquor (if your Passover rules allow)


## Instructions

1. Adjust a rack one-third up in the oven and preheat oven to $375^{\circ}$. Butter the bottom and sides of a 9 " $\times 3^{\prime \prime}$ springform pan and line the bottom with a circle of baking-pan liner paper cut to fit. Butter the paper. Dust the pan all over with cocoa powder), invert over paper, and tap lightly to shake out excess. Set the prepared pan aside.
2. Place the chocolate in the top of a small double boiler over warm water on moderate heat. Cover until partially melted, then uncover and stir until just melted and smooth. Remove the top of the double boiler and set aside until tepid or room temperature. Place the almonds and $1 / 4$ cup of the sugar (reserve remaining $1 / 2$ cup sugar) in a food processor fitted with a metal chopping blade. Process very well until the nuts are fine. Stop the machine once or twice, scrape down the sides, and continue to process. Process for at least a full minute. Set aside the ground nuts.
3. In the large bowl of an electric mixer beat the butter until soft. Add $1 / 4$ cup of the sugar (reserve the remaining $1 / 4$ cup sugar) and beat to mix. Add the egg yolks, one at a time, beating and scraping the sides of the bowl as necessary until smooth. On low speed add the chocolate and beat until mixed. Then add the processed almonds and the orange rind and beat, scraping the bowl, until incorporated.
4. Now, the whites should be beaten in the large bowl of the mixer. If you don't have an additional large bowl for the mixer, transfer the chocolate mixture to any other large bowl. Wash the bowl and beaters.
5. In the clean bowl of the mixer, with clean beaters, beat the egg whites with the salt and lemon juice, starting on low speed and increasing it gradually. When the whites barely hold a soft shape, reduce the speed a bit and gradually add the remaining $1 / 4$ cup sugar. Then, on high speed, continue to beat until the whites hold a straight point when the beaters are slowly raised. Do not overbeat.
6. Stir a large spoonful of the whites into the chocolate mixture to soften it a bit. Then, in three additions, fold in the remaining whites. Do not fold thoroughly until the last addition and do not handle more than necessary.
7. Turn the mixture into the prepared pan. Rotate the pan briskly in order to level the batter.
8. Bake for 20 minutes at $375^{\circ}$ and then reduce temperature to $350^{\circ}$ and continue to bake for an additional 45 minutes (total baking time is 1 hour and 5 minutes). Do not overbake; the cake should remain soft and moist in the center. (The top might crack a bit; it's okay.) If your oven runs warm, or your eggs were a bit stiff, it will take less time.
9. Wet and slightly wring out a folded towel and place it on a smooth surface. Remove the cake pan from the oven and place it on the wet towel. Let stand 20-30 minutes. (YOU HAVE TO DO THIS)
10. Release and remove the sides of the pan (try not cut around the sides with a knife if you can avoid it). Now, let the cake stand until it is completely cool, or longer if you wish.
11. The cake will sink a little in the middle; the sides will be a little higher. (Some versions have you trim the cake to make it flat - I think this is unnecessary.) Brush away loose crumbs.
12. Place a rack or a small board over the cake and carefully invert. Remove the bottom of the pan and the paper lining. You can leave it upside down for a while before flipping it back.
13. Place 4 strips of baking-pan liner paper (each about $3^{\prime \prime} \times 12^{\prime \prime}$ ) around the edges of a cake plate. With a large, wide spatula, carefully transfer the cake to the plate; check to be sure that the cake is touching the paper all around (in order to keep the icing off the plate when you ice the cake). If you have a cake-decorating turntable or a lazy Susan, place the cake plate on it.
14. To make the icing, scald the cream in a 5- to 6-cup saucepan over medium heat until it begins to form small bubbles around the edges or a thin skin on top. Add the espresso or coffee powder and whisk to dissolve. Add the chocolate and stir occasionally overheat for 1 minute. Add liquor and cayenne (and cinnamon if you wish), and stir to mix in. Then, remove the pan from heat and whisk or stir until the chocolate is completely melted and the mixture is smooth.
15. Let icing stand at room temperature, stirring occasionally, for about 15 minutes or a little longer, until icing barely begins to thicken.
16. Then, stir to mix, and pour it slowly over the top of the cake, pouring it onto the middle. Use a long, narrow metal spatula to smooth the top and spread the icing so that a little of it runs down the sides (not too much-the icing on the sides should be a much thinner layer than on the top I think it looks best if you can cover every bit of the cake). With a small, narrow metal spatula, smooth the sides.
17. After about 5 minutes remove the wax paper (carefully) and clean up the platter.

Note: I started with the version presented in Saveur and made changes to reflect what I do. I undid the changes Saveur made to the version in my 1974 cookbook. The addition of orange and cayenne is all me. https://www.saveur.com/article/Recipes/Queen-Mothers-Cake-/

## Miniature Cheesecakes

Contributed by Judy Jankowski (2022)
Servings: 18
Ingredients

- Base
- 3 packages (8 oz. each) cream cheese
- 1 cup sugar
- $11 / 2$ cups sour cream
- Topping
- $1 / 4$ cup plus 2 tablespoons sugar
- $1 / 2$ teaspoon vanilla


## Directions

1. Preheat oven to $300^{\circ} \mathrm{F}$. Place cupcake lines in miniature cupcake pans.
2. In Food Processor: Use metal processor blade to process cream cheese, sugar, and lemon juice until creamy (about 1 minute). Add eggs one at a time through the feed tube, blending thoroughly after each one.
3. Scrape sides of bowl as necessary. Process for 15 seconds after last egg is added.
4. Fill cupcake cups $2 / 3$ full. Bake for 35 minutes. Remove from oven and turn oven off.
5. Combine topping ingredients in processor work bowl and process 10 seconds. Spread 1 teaspoon on each cheesecake. Return to turned-off oven for 10 minutes. Refrigerate for several hours before serving.

## Mandel Bread (Passover)

Contributed by Jeanette Astrow (2022)
Source: Lisa Loewenthal

A Passover favorite of my family
$350^{\circ} \mathrm{F}$ oven
Bake for 45 min .

## Ingredients

- 2 cups sugar
- $1 / 2$ pound margarine
- 6 eggs
- $23 / 4$ cups cake meal
- $1 / 2$ tsp salt
- $3 / 4$ cup potato starch
- 2-3oz. Bars bittersweet chocolate cut into pieces or use chocolate chips (ehh...just use $3 / 4$ - 1 cup of regular or mini semi-sweet chocolate chips)
- 1 tsp cinnamon mixed with 2 tsp sugar


## Directions

1. Cream sugar and margarine.
2. Add eggs one at a time, beating after each egg.
3. Sift cake meal, salt, and starch (You don't have to sift it. Just put it all together in one bowl.)
4. Fold into creamed mixture and then add chocolate chips.
5. Grease pan. Make into 2 loaves and sprinkle cinnamon mixture over loaves.
6. Bake at $350^{\circ} \mathrm{F}$ for 45 minutes. Cut when warm.

## Passover Apple Crisp

Contributed by Susan Meisner (2022)
Source: Adapted from Esther Siegel of Licking Creek Bend Farm in Needmore, Pa.


Photo by Deb Lindsey for The Washington Post

MAR 25, 2015
Warm, soft fruit with a crisp topping is always a comforting dessert. Even better, this dish is quick to make and provides a local-produce alternative to the berry desserts that are not so seasonal yet often served at Passover.

It's delicious on its own, or try it warm with vanilla ice cream or for breakfast with plain yogurt.
Make Ahead: The crisp can be assembled and refrigerated a day in advance, or baked, cooled, and refrigerated up to 3 days in advance. Cover and reheat in a 300-degree oven until warmed through.

SERVINGS: 6-8

## INGREDIENTS

- 6 to 8 firm, medium-size apples, preferably Honeycrisp, peeled, cored, and cut into thick slices
- 1 teaspoon ground cinnamon
- $1 / 2$ cup matzoh meal
- 3/4 cup chopped almonds
- $1 / 2$ cup packed light brown sugar
- 6 tablespoons ( $3 / 4$ stick) butter substitute or margarine, melted (may substitute unsalted butter)


## DIRECTIONS

1. Preheat the oven to 350 degrees. Grease a $9-$ by- 13 -inch baking dish (or casserole of equal volume) with cooking oil spray.
2. Spread the apple slices in the baking dish, then sprinkle evenly with the cinnamon. SEPE
3. Combine the matzoh meal, almonds, brown sugar and melted butter substitute or margarine in a medium bowl, stirring to incorporate.
4. Scatter the mixture evenly over the cinnamon apples. Bake for 1 hour or until the crisp is bubbling and lightly browned.

Serve warm.

## Almond Blondies

Contributed by Linda Shapiro (2022)
Source: jamiegeller.com/recipes/almond-blondies
Mar 14, 2021


These gluten-free Almond Blondies are easy to make with only a few basic ingredients.
Quick, easy, and truly delish.
Duration: 40 min
Cook Time: 30 min
Prep Time: 10 min
8 Servings

## Ingredients

- $1 / 4$ cup oil
- $1 / 3$ cup sugar
- $1 \frac{1}{2}$ cups almond flour
- 2 eggs
- $1 / 2$ teaspoon kosher salt
- 1 cup chocolate chips


## Directions

1. Preheat oven to $350^{\circ} \mathrm{F}$.
2. Mix all ingredients together until fully combined, adding in the chocolate chips at the end.
3. Pour mixture into a parchment-lined 8 -inch brownie pan and bake for 30 minutes.
4. Allow to cool and cut into squares.

## Flourless Peanut Butter Banana Brownies

Contributed by Linda Shapiro (2023)
Adapted from wellandgood.com/peanut-butter-banana-brownie-recipe
Yes, peanuts are kosher for Pesach!
Yields 9 brownies

## Ingredients

- 3 bananas
- $1 / 2$ cup peanut butter
- $1 / 2$ cup cacao powder
- 3/4 teaspoon vanilla
- $3 / 4$ cup dark chocolate morsels or chips
- whites of 2 eggs (or 6 Tablespoons egg white from a carton) Nutella or other chocolate frosting, optional
- Sprinkles, optional
- Chopped walnuts, optional


## Directions

1. Add bananas to a mixing bowl. Use an electric hand mixer or stand mixer to mash. Add peanut butter, cacao, and vanilla and mix at high speed until fluffy.
2. Fold in chocolate morsels.
3. In a separate bowl, beat egg whites to soft peak stage.
4. Fold beaten egg whites into banana/peanut butter/cacao batter.
5. Line a baking dish with parchment paper. Add batter to the dish.
6. Bake at $350^{\circ} \mathrm{F}$ for 17 to 20 minutes. Let cool before adding desired toppings and slicing.

## Notes:

The egg whites can be omitted, but the "brownies" will be more dense.
This can also be made in a pie plate. For Pesach, use a crushed nut crust.

## One-Bowl Passover Cake

## Contributed by Dawn Kaye (2023)

Source: www.myjewishlearning.com /the-nosher/the-one-bowl-passover-cake-you-have-to-make-thisyear/


A gluten-free blueberry snacking cake so good you'll make all year long.
By Sonya Sanford | March 31, 2022
Snacking cakes are typically simple cakes made with one-bowl batters, that use easy-to-find ingredients, and are baked off in a single baking dish. This simple blueberry lemon version is perfect for Passover, or as a grain-free/dairy-free dessert for any meal. Almond flour replaces regular flour, and well-whisked eggs and sugar help give the cake lightness and volume. You can also replace the blueberries with raspberries or blackberries; frozen or fresh berries both work in this recipe. This cake is delicate, soft, light, and full of citrusy lemon and sweet berry flavor.

## Ingredients

- 3 lg eggs, at room temperature
- $1 / 2$ cup granulated sugar
- 2 Tbsp oil
- Zest of 1 lemon (about 2 tsp)
- 2 Tbsp lemon juice
- 1 tsp vanilla extract
- $1 / 4$ tsp almond extract (optional)
- $21 ⁄ 4$ cups super-fine almond flour
- 1 Tbsp potato starch, plus more for dusting the berries
- 1 tsp baking powder
- $1 / 2$ tsp baking soda
- $1 / 4 \mathrm{tsp}$ salt
- $11 / 4$ cup blueberries, fresh or frozen
- 1 Tablespoon turbinado or coarse sugar (optional)


## Directions

1. Preheat the oven to $350^{\circ} \mathrm{F}$. Generously grease and line a $9^{\prime \prime}$ round or square baking dish with parchment paper.
2. In a stand mixer fitted with the whisk attachment, or in a large bowl using a whisk or handheld mixer, beat together the eggs and sugar until doubled in size and pale yellow, about 5-6 minutes.
3. To the egg mixture, add the oil, lemon zest, lemon juice, vanilla, and almond extract if using. Whisk together until just combined, being careful not to deflate the egg mixture too much.
4. To the center of the bowl, add the almond flour, potato starch, baking powder, baking soda, and salt. Gently fold the mixture until the dry ingredients are fully incorporated into the wet ingredients. Toss the blueberries in a spoonful of starch, and add 1 cup of the berries to the batter. Gently fold and combine.
5. Transfer the batter to the lined and greased baking dish. Top the cake with the remaining $1 / 4$ cup of berries. Sprinkle the top of the cake with turbinado sugar.
6. Bake for $30-35$ minutes, or until it looks evenly golden brown and set on top, and a cake tester comes out clean. Allow the cake to fully cool before serving. This cake is best served the same day it is prepared, but can be made one day in advance if needed. Top with powdered sugar, or whipped cream before serving if desired.

## Passover Macaroons "Eileen's Way!"

Contributed by Eileen Greenberg (2023)

## Ingredients

- 1 bag of coconut
- 1 can sweetened condensed milk
- 1-2 tsp. of vanilla extract
- About $1 / 4$ cup matzo cake meal (to keep them from spreading thin while baking)
- Lemon OR orange zest, if desired


## Directions

1. Preheat the oven to 325 degrees
2. Line a large baking sheet with parchment paper
3. Mix all the ingredients in a bowl
4. Wet one hand, use a teaspoon to put the mixture in one slightly damp hand (to keep the mixture from sticking to your hand), roll the coconut into a ball about the width of a quarter. You should be able to fit about 12-16 balls on the cookie sheet at a time, not touching.
5. Bake for approximately 13 minutes. When done the edges should be slightly golden brown. I gently use a spatula to lift the macaroons off the tray and place them on a cookie rack, flipped over, so the bottom is on the top side. The macaroons will cool faster and not stick to the cooling rack.

Recipe should yield about 5 dozen - Enjoy

