

A Simply Wonderful Passover Apple Cake

Adapted from Arthur Schwartz

This recipe is a family favorite. Leftovers need to be divided up equally among family members.

Topping

1/2 cup coarsely chopped nuts (walnuts, pecans or almonds)

1 cup sugar

4 teaspoons cinnamon or a combination of cinnamon, nutmeg, and ginger

Cake

4 eggs

1 cup sugar

1/2 cup vegetable oil

1 cup cake matzo meal

About 5 cups apples, peeled, and cut into 1/4 inch thick slices (you can use cherries or pears instead of apples)

1/3 cup raisins (optional)

1. Preheat oven to 350 degrees. Lightly oil a round or square 9-inch baking pan.
2. Prepare topping. Mix together the nuts, sugar and spices in a small bowl; set aside.
3. In a mixing bowl, using an electric mixer, beat the eggs on medium speed for about three minutes. Beat in the sugar, about 2 Tablespoons at a time, beating until the mixture is thick and foamy. Beat in the oil, adding it in a steady stream. With a spatula, stir in the matzo meal, blending well.
4. Pour half of the batter mixture into the prepared pan. Sprinkle about half of the topping mixture evenly over the batter. Top with half the apples and all the raisins. Scrape the remaining half of the batter over the apples, covering them. Arrange the remaining apples over the batter. Sprinkle evenly with the remaining topping mixture.
5. Bake for 1 hour and 15 minutes, until the sides of the cake slightly pull away from the baking dish. Let cool.

Caponata

This is a cooked, sweet and sour eggplant relish that can be served warm or at room temperature as an appetizer or side dish. This colorful vegetable dish originated from Sicily, where Jews have resided since Roman times. It is a treasured family recipe.

1/3 cup vegetable or olive oil

1 good-sized eggplant, unpeeled, diced into 1/2 inch pieces

1 medium onion, diced

1 red, yellow or orange pepper, chopped in medium pieces

4 ounces or so of mushrooms, chopped in medium pieces

3 good-sized garlic cloves, chopped

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoons oregano

1-1/2 teaspoons sugar

1 6-ounce can tomato paste

1/4 cup water

2 Tablespoons red wine vinegar

1/2 cup green olives

3 Tablespoons pine nuts

1/4 cup capers

Heat the oil in a large heavy pan. Add the first five ingredients and cook covered over medium heat for ten minutes, stirring occasionally. Add the rest of the ingredients, bring to a boil, then simmer, covered, for about 45 minutes, or until eggplant is tender. Taste and adjust seasoning.