We all have our fears of Passover - what are we going to eat for EIGHT DAYS? How much Matzah can we eat? There's plenty to eat that everyone will enjoy. Here are some ideas...

**Mocha Fudge Brownies (P)**

2 3/4 ounces bittersweet chocolate 3 1/4 cup sugar 1 1/4 cup parve margarine 1/2 cup cake meal 1 Tbs. Instant coffee powder 2 eggs 1/2 cup coarsely chopped walnuts 1/2 tsp. salt


**Chocolate Nut Crisps (P)**

12 ounce pkg. Passover Chocolate Cake mix 1 egg 1/2 cup chopped nuts 1 Tbs. Water

In a large bowl, combine the mix, egg, oil and water. Beat at medium speed in an electric mixer for 4 minutes. Fold in nuts. Drop by rounded teaspoonfuls onto greased cookie sheet 2 inches apart. Bake at 375° for 15 minutes. Makes 3 1/2 dozen.

**Mock Oatmeal Cookies (P)**

2 cup Matzo meal 1 tsp. Cinnamon 2 cup Matzo farfel 1 1/2 tsp. salt 1 1/2 cup sugar 3/4 cup oil 1 cup raisins [optional] 4 eggs, beaten 1 cup chopped nuts

Combine dry ingredients. Add oil and beaten eggs. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 1/2 hour or until light brown and firm. Makes 4 dozen.

**Pessach Lasagna**

3-5 Matzos 2 eggs 1 can tomato mushroom sauce 1 1/2 tsp. basil 1 tsp. garlic powder 1 1/2 tsp. Parsley 8 oz. cottage cheese mushrooms, sliced 8 oz. mozzarella cheese

Lightly grease a 9x13" pan. Wet matzos lightly with water. Fit 2 1/2 matzos on the bottom of pan. Cover the matzos with 1/2 of the tomato sauce. Arrange the sliced cheese over the tomato sauce. Cover the cheese with the remaining matzos. Pour the remaining sauce over the matzos. Sprinkle the top with onion and garlic powder. In a medium bowl, beat the eggs well with the milk; pour over the matzos. Bake in a 375° oven for 30 minutes or until the custard is set. Let rest for 10 minutes before cutting into serving pieces.
**Passover Meringue Cookies**

3 egg whites 1 cup sugar
1 tsp. vanilla sugar 1/2 cup sugar
12 oz. bag chocolate chips

Preheat oven to 400°. Beat the egg whites with a mixer until they are stiff. Then beat in sugar and vanilla sugar. Mix in chocolate chips by hand. Drop by teaspoonfuls on to cookie sheet. Place in oven and immediately turn it off. Leave in oven overnight. In the morning, remove from cookie sheet and enjoy!

**Passover Granola**

1/2 lb. matzah farfel 1/2 cup oil
1/2 cup brown sugar 1/2 cup water
1/2 stick butter/margarine 1/2 cup chopped nuts
1/2 cup chopped nuts 1 tsp. cinnamon
dates to taste coconut to taste

Melt butter with oil, water, and brown sugar. Add remaining ingredients. Spread on greased cookie sheet. Bake at 350° for 25 minutes. Turn over occasionally, especially watch to see that raisins don't burn. Store in a tupperware or tin container. Easy to make double batches.

**Passover Cupcake Blintzes**

1 lb. creamed cottage cheese 2 oz. melted butter
3/4 cup sugar little less than 1/2 cup cake meal
4 beaten eggs [can use egg substitute]

Mix all ingredients together except eggs; then add eggs. Grease muffin tins. Fill tins 3/4 full; bake 350° for 40-45 minutes if using large muffin tins. Smaller muffin tins will require less time. Serve with sour cream or jelly.

**Passover Hot Dog Rollups**

1/2 Cup oil 1 Cup water
2 Cups Matzah Meal 1 tsp salt
1 Tablespoon Sugar 4 eggs
12 Frozen Kosher L'Pesah Hot Dogs

Combine oil and water in a saucepan. Bring to a boil. Add dry ingredients. Mix well, until mixture pulls away from side of pan. Remove from heat. Mix for 5 minutes, then add eggs one at a time. Mix for another minute. Divide into 12 portions. Shape the dough around each hot dog. Bake in a 325° oven on a greased cookie sheet. Bake until hot dogs are sizzling and rolls are done.

**Passover Brownies**

1 stick unsalted butter, softened 1 cup sugar 5 eggs, separated
1 cup sugar 8 oz. bittersweet chocolate 1/2 tsp. salt
6 oz. finely ground almonds

Cream the butter & sugar. Mix in the egg yolks. Melt the chocolate over double boiler or in the microwave. Cool and add to butter mixture. Add the almonds. Beat egg whites until stiff but not dry and fold into the batter. Pour into a 9-inch square greased baking pan. Bake at 350° for 50 min. Check for doneness by inserting a toothpick. Let cool on baking rack before cutting into squares.

**Toffee Squares**

1 cup parve margarine 1/4 tsp. salt
1 large egg 1 tsp. vanilla
1 cup cake meal 1 cup sugar
8 oz. parve [or milk] chocolate, melted 1 cup chopped walnuts or pecans

Cream margarine, sugar, vanilla, and salt until light and fluffy. Mix in eggs, beating well. Add cake meal gradually, blending well [dough should be stiff].

Lightly grease a 10x15" jelly roll pan (cookie sheet with sides). Spread dough in pan, being sure to spread evenly to all sides and corners. Bake at 350° for 20 to 25 minutes. Spread melted chocolate. Sprinkle chopped nuts over chocolate and press in. Cut into squares before completely cool.