



# THE PASSEOVER PLATFORM COOKBOOK

A Collection of Passover Recipes  
collected by Renee Seidman

© SEIDESIGN 2020

## **Table of Contents:**

### **● Meat and Poultry**

- Sweet and Sour Meatballs
- Brisket
- Chicken Breast with Tomatoes and Capers
- Chicken In Orange Sauce
- Honey Golden Chicken - Sabra Style
- Passover Chicken and Chips
- Passover Chicken Coating

### **● Dairy**

- Mom's Sweet Milchig Kugel
- Passover Cheese Latkes
- Cottage Cheese Pancakes
- Cheesecake Muffins
- Makaroni and Cheese (Passover Mac and Cheese)

### **● Side Dishes**

- Turkey and Passover Stuffing
- Sweet Carrot Kugel
- Broccoli Knishes
- Passover Russian Potato and Mushroom Croquettes
- Mushroom/Onion Matzah Kugel
- Passover Vegetable Puffs
- Matzah Brie
- Parve Broccoli or Spinach Casserole
- Cauliflower Kugel
- Passover Derma
- Matzah Rolls
- Boubalech (Matzah Meal Pancakes)

- **Dessert**

- Apple Coffee Cake
- Passover Vanilla Cinnamon Mandelbrot
- Passover Apple Squares
- Caramel Matzah Crunch
- Extraordinary Macaroon Fudge Bars
- Passover Blondies
- Toll House Cookies for Pesach
- Jennie Lavine's Passover Chip Cookies
- Chocolate Mousse (Pareve)
- Apple Cake
- Elsie Siegal's Pesach Jam Squares
- Mandel Bread
- Chocolate Chip Cookies
- Strawberry Ices
- Banana Nut Muffins
- Almond Flour Chocolate Chips
- Meringue Cups with Strawberries and Chocolate

- **Sauces**

- Passover Master Barbecue Sauce

## Sweet and Sour Meatballs

Ingredients:

Meatballs:

- 1lb. Ground Beef
- 1 Egg, beaten
- ⅓ cup Brown Sugar
- 2 tsp. Tomato Paste
- 2 tsp. Matzah Meal
- 1 tsp. Onion Powder
- Salt to taste

Sauce:

- 1 large can Tomato Sauce
- 1 can Water
- 2 Tbs. Lemon Juice
- ½ Onion, diced
- ¼ cup Brown Sugar
- Salt and Ginger to taste

Mix ingredients for the sauce into a large pot and bring to a boil. Mix meat ingredients, and shape into balls. Add meat to the boiling sauce and simmer until cooked.

## **Brisket**

### Ingredients:

- 4 or 5 lbs Brisket
- ¼ cup Paprika
- Huge Onion
- 1 or 2 Carrots
- 2 stalks of Celery
- ¼ cup Garlic Powder
- White pepper to taste
- 1 soft tomato
- Fresh garlic

Mix paprika, garlic powder, and pepper with boiling water to consistency to spread on Brisket. Pierce Meat with fork all over, and cut up remaining ingredients and add to meat. Wrap well in aluminum foil. Bake at 350 till done.

## **Chicken Breast with Tomatoes and Capers**

### **Ingredients:**

- 4 boneless, skinless chicken breast
- 2 Tbsp. Olive Oil
- 6 Tbsp. Chopped Shallots
- 2 tsp. Finely Chopped Garlic
- 2 tsp. Dried basil
- 1 28oz can Tomatoes, drained, chopped
- 1½ Tbsp. Balsamic Vinegar
- ¼ cup Drained Capers
- 1 cup Dry White Wine (can substitute chicken broth)
- 2 Tbsp Tomato Paste

Brown chicken on a pan, then add shallots and garlic and cook briefly, add basil, tomatoes, vinegar, capers, wine, tomato paste, then bring to boil and simmer for 9 minutes.

## Chicken In Orange Sauce

### Ingredients:

- 6 4-oz. chicken breast halves, skinned
- 3 tbsp. orange juice concentrate, thawed
- 1 cup defatted chicken broth or water
- 3 whole cloves
- 1 3-inch cinnamon stick
- $\frac{1}{8}$  tsp. black pepper
- Pinch cayenne pepper to taste
- 1  $\frac{1}{2}$  tsp. potato starch
- Orange slices for garnish
- Parsley sprigs

In a nonstick skillet, over medium-high heat, brown the chicken breast on both sides in the orange juice concentrate and  $\frac{1}{4}$  cup of the broth for about 15-20 minutes.

Add the cloves, cinnamon stick, pepper, cayenne, and  $\frac{1}{2}$  cup of the broth. Bring to a boil. Reduce the heat to medium-low, cover, and simmer for 7-10 minutes or until the chicken is no longer pink inside.

With the remaining  $\frac{1}{4}$  cup broth, blend in the potato starch until smooth. Add this mixture to the skillet and stir until the gravy thickens and begins to bubble. Arrange the chicken on a platter and pour the sauce over all or pass the sauce around to individual plates. Garnish with the orange slices and parsley. Serves 4-6.

## Honey Golden Chicken - Sabra Style

### Ingredients:

- 1 chicken, cut into serving pieces
- ½ lemon
- 2 teaspoons ground ginger
- salt to taste
- ⅓ cup oil
- ¼ cup honey

Rub chicken pieces with lemon. Sprinkle with 1 teaspoon ginger and salt. Combine oil, honey, and remaining ginger and brush the chicken with this mixture. Roast it in a moderate oven (350 F) for 1 1/2 - 2 hours, basting occasionally with honey mixture.



## **Passover Chicken and Chips**

### Ingredients:

- 3 boneless, butterflied chicken breasts (3 breasts butterflied equals 12 pieces)
- Passover potato chips, crushed
- 2 beaten eggs

Dip chicken pieces into eggs and then coat thoroughly with potato chips. Lay flat in baking pan. Bake at 375 approximately 20 minutes.

## Passover Chicken Coating

### Ingredients:

- 1 ½ cups finely ground Matzah
- ¼ cup potato starch
- 1 ½ teaspoons garlic powder
- 1 ½ teaspoons salt
- ¼-½ teaspoons pepper
- 1 teaspoon paprika
- 2 teaspoons lemon zest, finely minced
- 2 tablespoons parsley, finely minced
- Vinaigrette or Salted Water

Mix all ingredients, except vinaigrette/salted water, together.

I METHOD: Marinate chicken cutlets or pieces in vinaigrette for a few hours, refrigerated. Drain off pieces then coat or roll in coating. Pan fry or oven bake (400 F) until done - 35-45 for pieces, 25 for cutlets. It can also make cutlets into "nuggets" and serve with honey.

II METHOD: Marinate chicken pieces (not cutlets) in salted water (lots of water to cover the chicken, about 1-2 tablespoons kosher salt). Let marinate several hours or overnight. Coat well in coating and bake chicken, 400 for 35-45 minutes, basting for the first 30 minutes with a touch of oil.

## Passover Master Barbecue Sauce

### Ingredients:

- 1 ¼ cup ketchup
- 1 cup vinegar
- ¼ cup apple juice
- ¼ cup brown sugar
- ¼ cup honey
- ⅓ cup oil or unsalted margarine
- 3 cloves garlic, finely minced
- 2 teaspoons salt, or to taste
- pepper, to taste
- Chicken

Cook ingredients over low heat, in a medium saucepan, about 30 minutes. The sauce will thicken. Chill and use as a basting sauce or marinade for chicken.

Make slits in your chicken pieces and squirt lemon juice and a touch of coarse kosher salt. Then smear with the bbq sauce. Bake, 375 about 40-50 minutes.

## Turkey and Passover Stuffing

### Ingredients:

- large diced onions
- Celery, at least 3 stalks
- Mushrooms, chunked, not sliced
- Flat Leaf Italian parsley cut up stems included
- Fresh Dill or Basil, chopped
- Pepper
- Salt or chicken soup powder
- Dried Ginger to taste
- Oil
- Matzo Farfel - up to the one-pound box
- Rendered Chicken Fat-1 or 2 Tbsp

Soft saute the onions, celery, and mushrooms in a *\*Small\** amount of oil. Use the microwave, 5-7 min at 100% power is you want to reduce the oil needed add parsley, dill or basil, pepper, salt or soup powder, ginger and Matzo Farfel. Mix well with a big fork.

Stuff the bird with the mixture and roast right away-don't let the stuffing sit in the raw bird for any length of time.

Put the stuffing in a sprayed or oiled casserole, or ovenproof dish, dot with the chicken fat, cover and roast alongside Turkey. Do not let it cook the whole time, as it will burn. Taste, and add more fresh or dried herbs as needed. If you don't want to bother with the chicken fat, you can baste it with a *\*little\** of the turkey pan fat.

## Sweet Carrot Kugel

### Ingredients:

- 6 carrots, grated
- 2 apples, grated
- 1 can pineapple bits, drained, reserve juice
- ½ - 1 Cup yellow raisins
- ½ cup matzo cake meal
- 1 Cup matzo farfel, softened with a little water
- 2 eggs
- ⅓ Cup oil
- ⅓ Cup water
- ½ Cup sugar
- cinnamon for topping

In a large bowl, combine carrots, pineapple, apple, and raisins. In a medium bowl, combine reserved juice, eggs, sugar, oil, and water; whisk together and whisk in cake meal. Mix in farfel. Combine with fruit mix, and pour into an oiled 9x9 inch pan. Sprinkle with cinnamon. Bake 1 hour at 325 degrees.

## Broccoli Knishes

### Ingredients:

- 1 cup mashed potatoes
- ⅓ cup Matzah meal
- 2 tbsp. potato starch
- ½ small onion, finely chopped
- 2 egg whites or ¼ cup Passover egg substitute
- ½ tsp. black pepper
- ¼ tsp. salt
- 1 cup fresh or frozen broccoli, steamed and finely chopped
- Cooking spray

Preheat the oven to 375 degrees. In a bowl combine the potatoes, Matzah meal, potato starch, onion, egg whites, pepper and salt and knead together. Divide the dough into 6 balls and flatten each. Divide the broccoli evenly onto each circle, fold over, and press edges to seal.

Generously coat a baking sheet with the cooking spray. Arrange the knishes in a single layer and place the baking sheet on the bottom rack of the oven. Bake for 15 minutes on each side. Serve hot. Serves 6.

## **Passover Russian Potato and Mushroom Croquettes**

### **Ingredients:**

- 1 ½ lbs potatoes, peeled and chopped
- 5 cups water
- 1 onion, peeled and chopped
- ¼ lb mushrooms
- 1 tsp oil
- 1 Tbsp water
- salt/pepper to taste
- 1 cup Matzah meal
- 1 teaspoon oil

Boil potatoes in water till tender. Drain and mash potatoes. In a separate pan, saute onions and mushrooms in oil and water over medium-high heat for three minutes. In a large bowl, mix mashed potatoes, sauteed onions and mushrooms, seasonings and matzo meal together in a large bowl. Form 10 croquettes. Heat oil in a large non-stick frying pan over med-high heat and fry croquettes for 8 minutes on each side.

## **Mushroom/Onion Matzah Kugel**

### Ingredients:

- 3 cups Matzah farfel
- 2 large onions
- 1 lb. mushrooms
- 4 eggs
- 2 Tbsp. oil
- Salt to taste
- Pepper to taste
- garlic powder to taste
- dill powder to taste
- Thyme to taste
- Spike to taste

Wet farfel in a colander with boiling water. Saute onions and mushrooms then mix with other ingredients and then mix with farfel. Bake in a well-greased pan for 1 hour at 350 degrees



## Passover Vegetable Puffs

### Ingredients:

- 2 onions, chopped
- 1 lb. fresh mushrooms, coarsely chopped
- 4 Tbsp. vegetable oil
- 40 oz. frozen chopped spinach, defrosted and drained
- 8 carrots, peeled & grated
- 8 eggs, lightly beaten
- 1 tsp. salt
- 4 Tbsp. chicken soup mix (parve kind)
- ½ tsp. black pepper
- 1 cup Matzah meal

Preheat oven to 350. Grease three 12-cup muffin tins or a 9x13 baking dish. Saute onions and mushrooms in skillet and set aside. Add spinach, carrots, onions, mushrooms, salt, pepper, soup mix, and Matzah meal to beaten eggs. Mix thoroughly after each addition. Put mixture into the pan and bake for 45 minutes. Release puffs from muffin tins with a spatula or if you use a baking dish, cut into squares.

Serve warm. Makes 32 puffs.

## **Matzah Brie**

### Ingredients:

- 4 Matzah Boards soaked in hot water and drained
- 3 eggs mix with Salt and Pepper to taste

Fry over low heat in a pan till the bottom is crispy and dry.  
Makes 2 servings.

## **Parve Broccoli or Spinach Casserole**

### Ingredients:

- 1 box Broccoli or Spinach, Thawed but not cooked
- 2 Eggs
- ½ Cup Mayonnaise
- ½ can Parve Mushroom Soup

Mix together. Put in a greased dish. Bake at 350 for 45 minutes or until set.

## **Cauliflower Kugel**

### Ingredients:

- 1 whole Cauliflower, cut in florets
- 2 tsp. Minced Onions
- 3 Eggs
- 2 Tbsp. Matzah Meal
- Salt and Pepper to Taste

Cook Cauliflower in boiling water. Mash together with onion (use fork). Add remaining ingredients. Oil pan and Bake uncovered at 350 for 45 minutes.

## **Mom's Sweet Milchig Kugel**

### Ingredients:

- 6 Matzahs broken in large pieces
- 6 eggs
- 1 cup Milk
- 1lb. Whipped Cottage Cheese
- 1 tsp Salt
- ¼ cup Sugar
- 1 tsp. Cinnamon
- 3 Tbsp. Melted Butter
- 1 tsp. Orange Rind

Beat Eggs and Milk then add to Cottage Cheese, Salt, Sugar, Cinnamon, and Melted Butter, in a greased baking dish arrange half Matzah, pour over mixture, Matzah on top then Cheese Mixture. Bake at 350 for 40 Minutes.

\*DAIRY

## Passover Derma

### Ingredients:

- 1 large onion, chopped
- ½ cup Carrots, grated
- ½ cup Celery, finely chopped
- 2 cloves Garlic, crushed
- 3 cups Matzah, crushed
- 2 eggs, beaten
- 1 cup Margarine, melted
- 1 tsp. Salt
- ¼ tsp. Pepper
- ¼ tsp. Poultry Seasoning
- Reynolds Wrap

Preheat oven to 350. Combine all ingredients in a large bowl and mix well.

Place a 20" piece of greased foil on a cookie sheet. Shape mixture into a 16' roll. Bring 2 sides of foil up derma, fold-down loosely in a series of locked folds, allowing for heat circulation and expansion. Fold short ends up, crisp to seal. Cook for 45 minutes or until browned. Unwrap and cut while hot into ½ inch thick slices. Makes 8 servings.

## Passover Cheese Latkes

### Ingredients:

- 1 16oz. Cottage Cheese
- ½ Tsp. Sugar
- 4 eggs
- 2 cups of Matzah meal
- ¼ cup of oil

In a large bowl mix first 4 ingredients into a batter. Heat oil in large frying pan. Drop spoonfuls into oil to make pancakes. Flip when lightly brown. Remove from oil and let drain. Serve with sour cream or applesauce.

## **Cottage Cheese Pancakes**

### **Ingredients:**

- 1 cup Cottage Cheese
- 4 eggs
- ½ cup Matzah Meal
- 1 Tbsp. Sugar
- ½ tsp. Salt

Mix Cottage Cheese and Eggs together until smooth. Add in the rest of the ingredients and stir well. Let sit for 10 minutes. Makes 10-12 medium pancakes.



## **Matzah Rolls**

### **Ingredients:**

- 2 cups of Matzah Meal
- 1 Tbsp. Sugar
- 1 tsp. Salt
- 1 cup water
- ½ cup Oil
- 4 eggs

Boil oil and water. Mix sugar, salt, and matzah meal in a bowl. Add boiling mixture to dry mix. Add eggs one at a time. Let sit for 15 minutes. With oily hands make rolls. Bake at 375 for 50 minutes. Makes 12 rolls.

## **Cheesecake Muffins**

### Ingredients:

- 1 lb. Creamed Cottage Cheese
- 2 oz. Melted Butter
- $\frac{3}{4}$  cup Sugar
- $\frac{1}{2}$  cup Cake Meal
- 4 eggs, beaten

Mix all ingredients together except eggs, then add eggs. Grease muffin tins. Fill  $\frac{3}{4}$  of the way full. Bake at 350 for 40-45 minutes if using large tins. Smaller muffins need less time. Makes 18 servings.

## **Makaroni and Cheese (Passover Mac and Cheese)**

### Ingredients:

- 6 eggs
- 7 cups Farfel or 12 Broken Matzahs
- 1 cup Shredded Cheddar Cheese
- 2 Cups Skim Milk
- 2 tsp. Salt
- ½ tsp. Pepper
- 2 pints Sour Cream
- ½ Stick Butter

Preheat to 350. Beat 4 eggs and pour over Farfel. Beat 2 eggs and mix together with Salt, Pepper, and Milk.

In a big dish, layer ½ farfel, ½ cheese, ½ sour cream, ½ butter. Then repeat. Pour in milk and egg mixture. Cover and bake for 30 minutes. Uncover and bake for 15 more minutes.

## **Boubalech (Matzah Meal Pancakes)**

### Ingredients:

- 2 eggs, separated
- $\frac{3}{4}$  cup water
- $\frac{1}{2}$  cup Matzah Meal
- $\frac{1}{4}$ - $\frac{1}{2}$  tsp. Salt
- 2 Tbsp. Sugar

Add water to egg yolks. Beat lightly and add dry ingredients, mixing well. Refrigerate until well chilled.

Beat egg whites to stiff peaks. Fold into prepared mixture. Pour oil into frypan to cover the surface. Ladle batter into pan; approximately a cooking spoon full. Fry until golden brown on each side. Avoid turning more than once.

## **Apple Coffee Cake**

### **Ingredients:**

- 2 packages Coffee Cake Mix
- 5 apples, sliced
- ½ cup of sugar
- 1 Tbsp. Cinnamon
- A drop of lemon juice

Prepare mix according to instructions on the box. Mix apples with Sugar, Cinnamon, and lemon juice. Grease 9x13 pan. Pour half batter in and out apples on top, then pour remaining batter on top. Bake 350 for at least 1 hour.

## Passover Vanilla Cinnamon Mandelbrot

### Ingredients:

- $\frac{3}{4}$  cup oil
- $1 \frac{1}{4}$  cup sugar
- 3 eggs
- $\frac{1}{2}$  cup apple juice or ginger ale
- 1 tablespoon Passover vanilla sugar
- $\frac{1}{2}$  teaspoon cinnamon
- $\frac{1}{4}$  teaspoon salt
- 3 cups approx. matzoh cake meal.

Mix everything. Bake in a log (or in a greased loaf if the batter is too loose and requires support). Bake 350 for about 45 minutes or until the top is slightly firm.

Cool well, slice, rebake at a lower heat, grind into crumbs if this is for a recipe such as an apple crisp.

## Passover Apple Squares

### Ingredients:

- ½ tsp. salt
- ½ cup peanut oil
- 1 cup matzo meal
- 1 lemon, juice and grated rind
- 3 eggs separated
- 2 large apples, pared and sliced
- 1 cup sugar-cinnamon mixed

Combine sugar, salt and matzo meal. Add eggs yolks, oil and juice and grated rind of a lemon. Fold in stiffly beaten egg whites. Pour half of this batter into a greased 8x8 pan. Cover batter with thinly sliced apples. Sprinkle with remaining batter. Bake for 45 minutes in 375 oven. Cool completely before cutting into squares.

## Caramel Matzah Crunch

### Ingredients:

- 4-6 unsalted matzoh boards or sheets
- 1 cup unsalted butter or unsalted Passover margarine
- 1 cup brown sugar, packed firm
- $\frac{3}{4}$  cup chocolate chips or semisweet chocolate, coarsely chopped

Preheat to 375 Degrees. Line cookie sheet with foil. Cover bottom of the pan with baking parchment (on top of foil). Line bottom of the pan evenly with matzoh boards, cutting extra pieces of matzoh, as required, to fit any spaces on the cookie sheet as evenly as possible.

Combine margarine or butter and brown sugar in a 3 quart, heavy-bottomed, saucepan. Cook over medium heat, stirring constantly until mixture comes to a boil. Continue cooking 3 more minutes, stirring constantly. Remove from heat and pour over matzoh.

Place in oven and immediately reduce heat to 350 F. Bake 15 minutes, checking every few minutes to make sure the mixture is not burning.

Remove from oven and sprinkle matzoh boards immediately with chopped chocolate or chips. Let stand 5 minutes then spread melted chocolate over matzoh. While still warm cut into squares or odd shapes. Chill in refrigerator until set. This makes a good gift. You can also serve it in confectioners' paper cups as a candy.



## Extraordinary Macaroon Fudge Bars

### Ingredients:

- 6 ounces semi-sweet chocolate, melted
- 1 cup unsalted butter or unsalted Passover margarine
- 1 ½ cups brown sugar
- 1 tablespoon Passover vanilla sugar
- 3 eggs
- ¾ cup matzoh cake meal
- ¼ cup potato starch
- 1 ½ cups lightly packed coarsely chopped Passover macaroons (any brand or flavor)

Preheat oven to 350 Degrees F. Lightly grease 8 by 10 inch or 7 by 11-inch brownie pan or (in a pinch, a 9 by 9-inch baking pan will do). Melt chocolate and butter or margarine over low heat. Cool to room temperature. Stir in brown sugar, vanilla sugar, eggs, cake meal, and potato starch. Stir in macaroon pieces.

Spoon batter into prepared pan. Bake about 40-50 minutes, until top seems set and is beginning to take on a crackled appearance. Do not overbake. Brownies should be set and seem dry to touch - but there should not be a dry crust around sides.

Leave plain or frost with Glossy Fudge Frosting or Chocolate Glaze.

These brownies are also divine without the macaroons. 30 squares approximately

## Passover Blondies

### Ingredients:

- 1 ½ cups brown sugar
- ¼ cup white sugar
- 1 tablespoon Passover vanilla sugar
- 1 cup unsalted butter or unsalted Passover margarine
- 2 eggs
- ¼ teaspoon salt
- 1 cup matzoh cake meal
- 1 cup potato starch
- 1 cup coarsely chopped semi-sweet chocolate
- 1 cup coarsely chopped walnuts or pecans

Line an 8 by 10-inch brownie pan with greased foil, ensuring you have overhang to lift out squares later. Cream brown sugar, white sugar, vanilla sugar with butter or margarine. Blend in eggs. Stir in salt, matzoh cake meal, and potato starch. Then fold in chocolate and nuts. Chill twenty minutes. Preheat oven to 350 F.

Spread press batter into prepared pan. Bake until done, about 35-40 minutes, until the center is just set, not jiggly. Cool well, then use foil to lift out squares from the pan. Cut into squares.

Makes 30-40, depending on size.

## Toll House Cookies for Pesach

### Ingredients:

- 1 cup matzah meal
- 1 cup matzah farfel
- ½ cup sugar
- ½ cup chopped walnuts
- ¼ cup coarsely chopped semisweet chocolate (or choc. chips)
- 2 eggs, beaten
- ⅓ cup oil

In mixing bowl, combine matzah meal, sugar, farfel, nuts and chocolate. In a small bowl beat eggs with oil. Beat well. Pour liquid mixture over dry ingredients. Mix until blended thoroughly. Drop by teaspoonfuls, 2 inches apart, onto a greased baking sheet. Bake in preheated 350, for 20-30 minutes, until golden. Makes about 2 dozen.

## **Jennie Lavine's Passover Chip Cookies**

### **Ingredients:**

- 1 stick margarine
- ½ cup potato starch
- 1 cup sugar
- ½ chocolate bar, chopped (8 ounces)
- 2 eggs
- 1 cupcake meal

Mix margarine and sugar until well blended. Add eggs. Beat. Add rest of ingredients and mix. Let the mixture sit for 10 minutes. Make it into several long rolls. Wrap in plastic wrap. Refrigerate overnight. Slice and bake on greased cookie sheet 15-25 minutes at 350 degrees. Cool for 10 minutes and remove. Makes about 3-4 dozen.

## **Chocolate Mousse (Pareve)**

### **Ingredients:**

- 150 grams Bittersweet Chocolate
- 3 Tablespoons of water
- 1 teaspoon of instant coffee
- 1 Tablespoon of Margarine
- 3 Eggs
- 2 Tablespoons of Sugar

Melt Chocolate, water, coffee and Margarine together. Cool slightly. Separate the eggs. Beat egg yolk. gradually add 1 T of sugar. Add egg yolks to the chocolate mixture. Beat egg whites. Gradually add 1 T of sugar and beat till egg whites stiff. Gently add to Mousse. Refrigerate. You can also whip some Pareve whip cream (Rich) and spread on top if you want a real treat.

## Apple Cake

### Ingredients:

- CAKE:
  - 3 eggs
  - $\frac{3}{4}$  cup sugar
  - $\frac{1}{3}$  cup oil
  - $\frac{3}{4}$  cup cake meal
  - 5 apples, peeled & sliced (Granny Smiths are best)
  
- TOPPING:
  - $\frac{1}{3}$  cup chopped walnuts
  - $\frac{1}{2}$  cup sugar
  - 2 tsp. cinnamon

In a medium sized mixing bowl, beat the eggs with the sugar and oil until the mixture is light. Add the cake meal and mix well. Pour half of the mixture into a lightly greased 8 or 9 inch square baking pan. Distribute half the apples over the batter. Pour the remaining batter over the apples and cover with the remaining apples.

Combine topping ingredients in a small bowl; sprinkle over the apples. Bake in a preheated 350 oven for approximately 1 1/2 hours. Serves 8-9. You can double the recipe and bake in a 9x13 pan.

## Elsie Siegal's Pesach Jam Squares

### Ingredients:

- 4 eggs
- 1 cup Oil
- 1 cup Potato Starch
- 1 ½ cup Jam
- ½ tsp. Cinnamon
- 1 cup chopped nuts

Separate 4 eggs, then mix yolks, 1 cup oil, 1 cup sugar. Then add 1 cup cake meal, 1 cup potato starch. Mix all together and press into a cookie pan 9 by 13. Spread one and a half cups or more of jam or jelly on mixture spreading it all around. Bake 350 for 10 minutes.

While crust is baking beat egg whites until stiff with one cup sugar, added slowly and 1/2 tsp. cinnamon. After beating, gradually fold in one cup chopped nuts.

Fold this mixture over the baked crust trying to cover the crust with a complete layer of this mixture. Bake 20 more minutes at 350 degrees. Cut when cool with clean knife.

## **Mandel Bread**

### **Ingredients:**

- 2 cups Sugar
- 2 Sticks (1 cup) unsalted Margarine
- 5 eggs
- 2  $\frac{3}{4}$  cups Cake Meal
- $\frac{1}{2}$  tsp. Salt
- $\frac{3}{4}$  cup Potato Starch
- 1  $\frac{1}{2}$  package Chocolate Chips
- Cinnamon and Sugar mixed

Cream the sugar and Margarine together. Add eggs one at a time. Mix dry ingredients and add to eggs. Add Chocolate Chips. Refrigerate for 5-10 minutes. Divide into 2 and shape into 2 ovals with wet hands. Sprinkle with cinnamon and sugar. Bake at 350 for 30 minutes.



## **Chocolate Chip Cookies**

### **Ingredients:**

- 1 stick of margarine
- ½ cup sugar
- 1 egg
- ¾ cup Cake Meal
- ⅛ tsp. Salt
- ⅛ tsp. Orange juice
- ½ cup Chocolate Chips

Mix together and bake at 350 until golden brown.

## **Strawberry Ices**

### Ingredients:

- 3 cups Strawberries
- 1 cup Orange Juice
- 1 cup Sugar
- 3 Tbsp. Lemon juice

Combine in blender or food processor until smooth. Freeze for 2 hours in 6 cup containers. Blend Again. Freeze till Firm. Serves 6.

## Banana Nut Muffins

### Ingredients:

- ½ cup walnut oil or vegetable oil
- ¾ cup granulated sugar, or more to taste
- 2 eggs
- ½ cup potato starch
- ¾ cup matzo cake meal
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¾ cup walnuts or pecans finely chopped
- 1-⅓ cups mashed banana

Spray a muffin tin with vegetable oil or line with muffin papers. Preheat the oven to 350°F. In the bowl of an electric mixer, beat oil with sugar. Add eggs one at a time and continue beating. Add mashed bananas and combine well. Combine matzo cake meal, potato starch, cream of tartar, baking soda, and ground cinnamon. Add the chopped nuts and incorporate them. Add the dry ingredients to the egg-banana mixture, until just combined. Do not overmix. Pour the batter into the prepared muffin tins, filling them to the top.

Bake 25-30 minutes until the top is brown and a toothpick inserted in the center has moist crumbs. Any leftovers may be reheated to serve.

## Almond Flour Chocolate Chips

### Ingredients:

- 1 ½ cups(6 ounces) almond flour or almond meal
- ¼ cup butter, room temperature
- ¼ cup sugar
- 1 egg
- ¼ teaspoon salt
- ½ teaspoon vanilla extract
- ¼ teaspoon baking soda
- ¼ cup chocolate chips
- ¼ cup chopped nuts(optional)

Preheat your oven to 375 degrees. In a large bowl, cream together the butter and sugar. Gradually beat the egg into the butter and sugar mixture. Add the almond flour, salt, vanilla and baking soda in with the other ingredients and mix well. Add in the chocolate chips and nuts if using and fold them into the batter. Roll the dough into 1-inch balls and press them down gently onto a non-stick baking surface. Bake for 12-15 minutes until the cookies rise and the edges have browned. Remove the cookies from the oven and let them cool before moving. Store at room temperature in a sealed container.