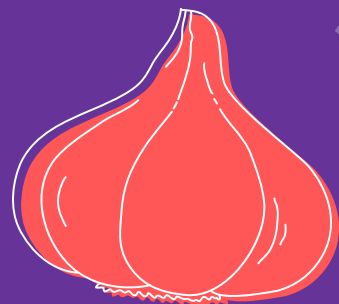
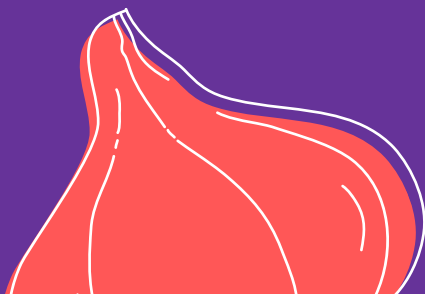
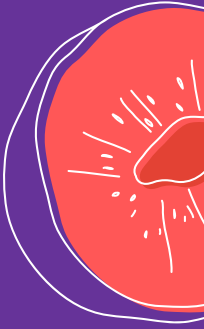


# ***Favorite Passover Recipes***

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From the Kitchens  
of Adath Members





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## Breakfast

### Banana Pancakes Contributed by Nancy Fink Makes about 10 pancakes.

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#### INGREDIENTS

3 large eggs  
1/3 c matzah meal  
2 Tbsp cake meal  
1/4 c low fat sour cream  
1/4 c cottage cheese  
Dash of salt  
1 ripe banana, chopped  
1 tsp oil  
Butter or syrup

#### PREPARATION STEPS

1. In a medium bowl, whisk eggs.
2. Whisk in matzah meal, cake meal, sour cream, cottage cheese and salt.
3. Stir in banana. Batter will be very thick.
4. Pour oil onto griddle or large skillet.
5. Heat oil over medium heat until hot.
6. Make 3-inch pancakes using about 1/4 cup batter for each. Cook until a few bubbles appear on top and underside is golden, about 3 minutes.
7. Turn and brown on other side, about 2 minutes. Serve with butter and/or syrup.



## Blueberry Muffins

Contributed by Sue Ellen Borken

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Serves: 12  
Prep Time: 10 min  
Cook Time: 45 min  
Total Time: 1 hr

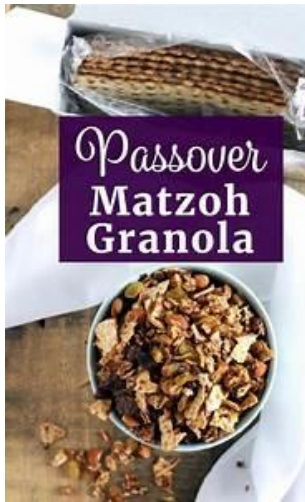
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### INGREDIENTS

½ c shortening  
1 c sugar  
3 whole eggs, extra-large  
1 pinch salt  
¼ c potato starch  
½ c cake meal  
1 c frozen blueberries  
Cinnamon sugar for garnish

### PREPARATION STEPS

1. Preheat oven to 350 degrees.
2. Cream together shortening and sugar.
3. Add the eggs one at a time and beat well after each addition.
4. Add the pinch of salt and mix well.
5. Sift together the potato starch and the cake meal and add it to the other ingredients.
6. Fold in the frozen blueberries.
7. Pour the mixture into 12 paper cupcake cups which are placed into muffin tins.
8. Sprinkle each with cinnamon sugar and bake for 40-45 minutes.



## Grandpa Aaron's Favorite Passover Granola Contributed by Jill Orbuch

### INGREDIENTS

- 1 16 oz box of matzah farfel
- 3 beaten eggs
- ¼ c brown sugar
- ¼ c honey
- 1 tsp cinnamon
- 2 c of assorted raw nuts (slivered almonds, walnut pieces, pecan pieces and/or whatever else you like)

### PREPARATION STEPS

1. Preheat oven to 300 degrees.
2. In a large bowl combine all ingredients.
3. Bake on a cookie sheet with parchment paper for 30-45 min.
4. Remove from the oven and let cool.
5. Break into pieces and add 2 cups of dried fruit (raisins, craisins, chopped apricots, and/or whatever else you like).
6. Mix well.
7. Store in a sealed container.

### INGREDIENTS

- Boiling water
- Salt
- White pepper
- 4 eggs
- 6 sheets of matzah
- Maple syrup (or cinnamon and sugar, honey, or preserves.)

## Matzah Brei Contributed by Danielle Berkow and Adam Schwartz



### PREPARATION STEPS

1. In a large bowl, break matzah into fragments. Not too small!
2. Sprinkle with a little\* boiling water to soften matzah - no more than ¼ c. (For a softer version, use more water.
3. While matzah is softening, beat eggs.
4. Pour over softened matzah, add salt and pepper to taste. Mix well.
5. Pour mixture into a hot, oiled frying pan and cook over medium heat, stirring until matzah brei is dry but not crisp.
6. Serve with one or more of the condiments. Matzah brei cools quickly.



## Main and Side Dishes

### Apple Kugel

Contributed by Sharyn Grone

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#### INGREDIENTS

1 c brown sugar  
2 Tbsp oil  
2 large apples, thinly sliced  
2 Tbsp lemon juice  
 $\frac{3}{4}$  c strawberry jam  
7 matzahs  
Warm water  
3 Granny Smith apples, grated  
3 eggs, beaten  
 $\frac{1}{2}$  c sugar  
 $\frac{1}{2}$  tsp cinnamon  
1 Tbsp lemon juice

#### PREPARATION STEPS

1. Grease a large (3 QT) casserole.
2. Combine brown sugar and oil and spread in the bottom of the casserole.
3. Combine apple slices, 2 tsp lemon juice, and strawberry jam. This is the next layer in the casserole.
4. Soak 7 matzah boards in warm water (let it absorb) then squeeze out the extra water.
5. Form into a mush.
6. Mix grated apples, eggs, sugar, cinnamon and 1Tbsp lemon juice into the mush. Add to the casserole.
7. Preheat oven to 325 degrees. Bake 2 hours total (1 $\frac{1}{2}$  hour uncovered plus  $\frac{1}{2}$  hour covered). You can invert on the serving platter or leave in a casserole but be sure you scoop down to the bottom for all the yummy-ness! Enjoy!



## **Baked Matzah Sandwiches**

**Contributed by Marcy Harris & Ruth Harris**  
**from a cookbook given to Ruth by her mother**

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### INGREDIENTS

1 matzah board  
Water  
1 egg  
Salt and pepper to taste (or cinnamon, if making the sweet version)  
Margarine or shortening  
Thinly sliced roasted chicken

1. Preheat oven to 350 degrees.
2. Soak the matzah board, broken in half or in quarters, 10 minutes in enough cold water to cover.
3. Press out as much water as possible. Gently place in the bottom of greased baking pan.
4. Beat egg with seasoning (salt and pepper or cinnamon) and pour over matzah pieces.
5. Cover half the matzah with the chicken. Place remaining matzah pieces on top of chicken, gently pressing the matzah down with the back of a spoon.
6. Dot bits of margarine or shortening on top. Bake for 30 minutes or until nicely browned on top.

Each matzah makes two sandwiches.

Option 1: Omit pepper and chicken and fill with preserves or sliced apples dusted with sugar and cinnamon.

Option 2: Omit chicken and fill with sliced eggplant seasoned with salt, pepper and paprika. Cover with stewed tomatoes before baking.

Option 3: Omit chicken and fill with 1 c farmers cheese or drained cottage cheese, seasoned with sugar, cinnamon and a dash of salt and mixed with 1 egg yolk.



## Gnocchi

Contributed by Ella Roether

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### INGREDIENTS

2 medium potatoes, peeled  
2 c matzah cake flour  
1 egg  
Salt

### PREPARATION STEPS

1. Cook potatoes and mash.
2. Add cake flour and egg to the potatoes and mix together.
3. Knead dough for 1-2 minutes.
4. Roll into logs and cut into small pieces.
5. Boil salted water. Add the gnocchi to the boiling water and boil for a few minutes until they begin to float.
6. Remove from the water and pan fry the gnocchi until they are crispy on the outside (about three minutes).

### INGREDIENTS

1 pint mayonnaise  
2 Tbsp fresh squeezed lemon juice  
¼ to ½ c red horseradish, to taste and color

### PREPARATION STEPS

1. Mix lemon juice into mayonnaise.
2. Add horseradish 1 tablespoon at a time until you get a lovely pink color and a gentle horseradish flavor.

## Grais Family Favorite Salad Dressing

Contributed by Janice Schachtman  
(The recipe belonged to Etheldoris Graiz z”l, who is remembered as a local Jewish food “icon”)







## Matzah Pizza - Toppings from Around the World

Risa, Alexis & Leah Kessler

### INGREDIENTS

1 matzah board  
Assorted ingredients from around the world – See below.

### PREPARATION STEPS

1. Preheat oven to 350 degrees.
2. Before topping matzah, place matzah in oven for about 10-12 minutes, to get it crispy and dry so it can hold the toppings well.

**Italian Matzah:** Spread matzah with a thin layer of marinara,  $\frac{1}{4}$  c chopped olives and 1 Tbsp capers and  $\frac{1}{4}$  c of shredded mozzarella. Bake for 8-10 minutes, or until the cheese melts. Top with freshly torn basil.

**French Matzah:** Spread matzah with a thin layer of fig jam and top with sliced brie (about 3-4 pieces). Bake for about 8-10 minutes until cheese is melted. In a separate bowl, toss together  $\frac{1}{2}$  c of arugula and add a drizzle of olive oil, the juice of 1 lemon and salt and pepper. Toss well and top salad onto matzah.

**Thai Matzah:** In a small bowl, whisk together  $\frac{1}{4}$  c coconut milk, 2 Tbsp red curry paste and  $\frac{1}{4}$  c almond butter and spread a thin layer onto matzah (you may have extra sauce). Top with shredded carrots, sliced cabbage, green onions, cilantro, chopped roasted almonds, drizzle of Sriracha and lime wedges.

**Huevos Rancheros Matzah:** Spread a thin layer of roasted tomato salsa on the matzah and top with an over easy egg, dollop of tomatillo salsa, cilantro, sliced avocado and hot sauce.

**Mediterranean Matzah:** Spread a thin layer of baba ghanoush and top with a hardboiled egg, sliced, sliced pickled jalapeños, chopped salad and herb tahini sauce.



## Vegan Matzah Stuffed Peppers Contributed by Hazzan Dulkan

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### INGREDIENTS

- 4 medium to large bell peppers
- 1 c mushrooms, cut into slices
- 1 medium onion, chopped into small pieces
- 1 c celery, chopped into small pieces
- ½ c carrots, peeled and chopped into small pieces
- 2 Tbsp fresh parsley, chopped
- 2 tsp fresh thyme, chopped
- 6 pieces of your favorite matzo , broken into 1 inch pieces
- 3 ⅔ c of vegetable broth

### PREPARATION STEPS

1. In medium pot, sauté onions in olive oil
2. When onions start to turn clear, add carrots and celery
3. After 10-15 minutes add mushrooms
4. Add matzo turn heat down to medium-low
5. Add broth let simmer for 10-15 minutes
6. Add thyme and parsley
7. Preheat oven at 350 degrees.
8. Cut off tops of peppers as close to the top as possible while keeping a cap intact, remove seeds
9. Fill peppers with stuffing, put top back on and wrap in foil
10. Place on baking sheet and roast for 10-15 minutes until the peppers are soft.

If any stuffing is left over you can wrap in foil and roast it alongside with peppers.



## Mexican Matzah Salad Contributed by Nancy Fink

### INGREDIENTS

- 1/2 c oil
- 1 tsp crushed fresh garlic (if garlic isn't your thing use some dried herbs instead)
- 4 large boards of matzah
- 2 avocados, peeled and chopped
- 2 Tbsp lemon juice
- 1 tsp crushed fresh garlic
- 1 large red onion, peeled and chopped
- 2 medium tomatoes, chopped
- 1 handful of fresh coriander, finely chopped
- 1 English cucumber, finely chopped
- salt and pepper to taste

### PREPARATION STEPS

1. Preheat the oven to 350 degrees.
2. To make the garlic matzah strips, mix the oil, garlic and pinch of salt in a bowl and allow to stand for a few minutes.
3. Paint each sheet of matzah with the garlic oil and place on a baking tray.
4. Bake for 5 - 10 minutes until golden and crispy.

Meanwhile, make the guacamole and salsa:

5. For the guacamole, blend or mash together all the ingredients and refrigerate until needed.
6. For the salsa, mix all the ingredients in a bowl and drain off any excess juices by pressing the mixture into a colander or sieve.
7. Break the baked matzah sheets in half and layer with the guacamole and salsa, or simply arrange on a platter with bowls of guacamole and salsa, for people to use the matzah as

## Sue Roether's Popovers Contributed by Debbie Goldenberg

**Makes 6 - very easy to  
double the recipe.**

### INGREDIENTS

- 1 ¼ c water
- ½ c oil
- ½ c cake meal
- ½ c potato starch
- 1 Tbsp sugar
- 1 tsp salt
- 5 eggs

### PREPARATION STEPS

1. Preheat oven to 425 degrees. Grease muffin tin.
2. Boil water and oil.
3. Combine cake meal, potato starch, sugar, and salt in a bowl.
4. Quickly mix in boiling water and oil.
5. Add eggs 1 at a time, beating well.
6. Fill muffin tins ½ full. Bake 20 minutes. Reduce heat to 375 and bake another 20 minutes.



## Carrot Soup

Contributed by Cindy Reich

This recipe freezes well. We often make a double batch.



### INGREDIENTS

- 1 medium yellow onion
- 2 Tbsp. olive oil
- 5-6 medium carrots peeled and thinly sliced
- 1 1/2 tsp salt
- 1/4 tsp black pepper
- 5 c stock (or just use water)
- 3 Tbsp fresh dill, finely chopped

### PREPARATION STEPS

1. Over medium-low heat, sweat the onion in olive oil for 5-7 minutes, until wilted but not browned.
2. Add carrots, salt, pepper and stock. Cover, bring to a boil and simmer over low heat for 20 minutes or until carrots are tender.
3. Puree the soup using an immersion blender.
4. Add the fresh dill and heat 1-2 minutes.

## Desserts and Snacks



### **Gan Shelanu Yummy Macaroons** **Contributed by Gan Shelanu Preschool**

Makes approximately 18 cookies

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#### INGREDIENTS

1 ½ c coconut  
⅓ c sugar  
3 Tbsp matzah meal  
⅛ tsp salt  
2 egg whites  
½ tsp almond flavoring  
Optional: mini chocolate chips

1. Preheat oven to 325 degrees.
2. Combine coconut, sugar, matzah meal and salt in mixing bowl. Optional: add chocolate chips.
3. Stir in egg whites and almond flavoring.
4. Mix well.
5. Drop from teaspoon onto lightly greased cookie sheet (or cookie sheet with parchment paper on it).
6. Bake 20-25 minutes or until edges of cookies are golden brown.
7. Remove cookies from baking sheets immediately.



## Passover Sponge Cake from Rabbi Weininger's great grandmother Betty Weininger z"l

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### INGREDIENTS

- 1.5 c sugar
- 12 eggs separated
- 3/4 c cake meal
- 1/4 c potato starch
- Juice and rind of 1 lemon
- Juice and rind of 1 orange

### PREPARATION STEPS

1. Beat yolks well with 1 c sugar
  2. Beat whites well with 1/2 c sugar
  3. Add meal and starch to yolks
  4. Add juice and rind
  5. Fold in egg whites
  6. Bake at 350 degrees, 1 hour
- 

### INGREDIENTS

- 2 1/2 c farfel
  - 1 c slivered almonds
  - 1 c walnuts
  - 1/2 stick margarine (or butter)
  - 1/4 c brown sugar
  - 1/4 c honey
  - 1 c raisins
- 

## Trail Mix Contributed by Andrea Potashnik



### PREPARATION STEPS

1. Preheat oven to 300 degrees.
2. Mix farfel, almonds and walnuts and spread onto jelly roll pan.
3. Bake for 15 minutes, stirring often.
4. Combine margarine (or butter), brown sugar and honey and melt (melt in microwave or on stove top).
5. Pour melted margarine mixture over farfel mixture on jelly roll pan. Stir to coat all pieces.
6. Bake for 20-25 minutes, stirring often.
7. Remove from oven, add raisins and stir.
8. Cool in pan and break up into pieces.

## Zach Schnitzer's Favorite Matzah Toffee

Contributed by Anna Simon



### INGREDIENTS

- 1 box thin tea matzahs or regular matzahs
- 1-1 ½ c butter
- 1-1 ½ c brown sugar
- 2 c chocolate chips plus extra if you want it really chocolatey (semisweet or milk chocolate)

### PREPARATION STEPS

1. Preheat oven to 350 degrees. Line 2 jelly-roll pans with aluminum foil and a sheet of parchment paper. You can also grease or spray the pans.
2. Lay matzah boards flat in the pan, breaking up pieces to cover the entire jelly-roll pan.
3. Combine butter and sugar in a saucepan and bring to a boil on low/medium heat. If you like thicker toffee, use 1 ½ cups of butter and brown sugar. Do not walk away.
4. Boil for 5 minutes, stirring constantly.
5. Turn off heat and pour ½ mixture onto matzahs in each pan.
6. Use a pastry brush to spread over every surface.
7. Bake for 10 minutes OR LESS, watching carefully to prevent from burning.
8. Remove from oven and sprinkle chocolate chips evenly over each pan.
9. Put pans back into the oven for 1 minute.
10. Remove pans from oven and gently spread chocolate chips over brittle with a knife or pastry brush. It's ok if it looks messy - it will be good no matter what it looks like!
11. Once the pan cools down, cool completely in the refrigerator. Once cool, break up into pieces and store in a covered container in the refrigerator.



## Brownie Cupcakes

Contributed by Natalie Zamansky

### INGREDIENTS

3.5 oz dark chocolate (72% cocoa or higher)  
1/2 c coconut oil  
1/3 c raw honey  
2 eggs  
1 tbsp vanilla extract  
1/4 tsp almond extract  
3/4 c blanched almond flour  
1/2 tsp salt  
1/2 c mini chocolate chips  
Powdered sugar

### PREPARATION STEPS

1. Preheat oven to 350 degrees. Grease a mini muffin pan with coconut oil or line with cupcake liners.
2. In a double boiler, gently melt the chocolate, coconut oil and raw honey.
3. Remove from heat, allow to cool, add the eggs, vanilla and almond extracts.
4. In a medium bowl combine the almond flour and salt. Add the wet ingredients and mix well.
5. Stir in the mini chocolate chips.
6. Fill the mini muffin tins nearly to the top.
7. Bake for 15-25 minutes until golden and set.
8. Allow to cool in the pan - if you don't wait then they fall apart! Sprinkle with powdered sugar.

### INGREDIENTS

2/3 c margarine or butter  
2/3 c sugar  
1/2 c brown sugar  
1 egg  
1 tsp vanilla  
3/4 c cake meal  
3/4 c potato starch  
1 package kosher for Passover chocolate chips

### PREPARATION STEPS

1. Preheat oven to 350 degrees.
2. Cream butter, sugars and eggs.
3. Add vanilla.
4. Add dry ingredients and mix well.
5. Stir in chocolate chips.
6. Place on greased cookie sheet and bake for 15-17 minutes.

## Passover Chocolate Chip Cookies

Contributed by Dinah Hunegs







**Orange Cake**  
**Contributed by Jeff Sherman**  
**based upon a recipe from**  
**Claudia Rodin**

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### INGREDIENTS

3 oranges  
9 eggs  
2 ¼ c sugar, divided (1 ¾ cup + ½ cup)  
3 Tbsp orange blossom water (optional)  
2 ¼ c ground almonds

#### Orange Simple Syrup

1 c sugar  
¼ c water  
¾ c orange juice

### PREPARATION STEPS

1. Preheat oven to 375 degrees.
2. Spray and line with parchment paper a 9" spring-form pan.
3. Wash and boil the whole oranges until soft when pierced by a knife – approx. 45 min – 1 hour.
4. Open the oranges, seed them, puree the whole fruit (skin included).
5. Beat the eggs and 1 ¾ cups sugar with whisk attachment until thick and tripled in volume.
6. Chop the almonds with ½ cup of sugar until finely ground.
7. Fold the almonds into the egg mixture. (Add orange blossom water if using)
8. Fold in the orange puree.
9. Pour into the prepared pan.
10. Bake for one hour, the toothpick will come out clean when done. Baking time may vary.

Prepare the simple syrup. Bring Juice, water, and sugar to a boil. Dissolve the sugar completely. Cool slightly

11. Remove the cake from the oven and let sit for 10 minutes.
12. Poke several holes in the top of the cake with a skewer.
13. Tablespoon by tablespoon, saturate the cake with the orange simple syrup.
14. Cool in the pan, then remove the outer ring.
15. Sprinkle with powdered sugar, or frost the top with chocolate glaze.
16. Keep refrigerated. May be frozen and thawed slowly in the refrigerator.



## **Butterscotch Crunch Bars** Contributed by Beth Mayerich, Adath's Catering Director

### PREPARATION STEPS

1. Preheat oven to 350 degrees.
2. Melt butter or margarine and brown sugar in a pot over medium heat, whisking until the mixture is melted and smooth.
3. Cover a jelly-roll pan with aluminum foil.
4. Line the pan with a single layer of matzah, breaking as necessary to fit.
5. Pour the brown sugar mixture over the matzahs, spreading evenly with a spatula to make sure every surface is covered.
6. Bake for 10 minutes.
7. In a medium bowl, toss pecans, coconut, chocolate chips, and cranberries.
8. When you remove the pan from the oven, sprinkle an even layer of the coconut mixture over the top.
9. Cut into bars while warm.

### INGREDIENTS

- 12 Tbsp butter or margarine
- ½ c dark brown sugar
- 4 matzah boards
- 1 c chopped pecans
- 1 c shredded sweetened coconut
- ½ c semisweet chocolate chips
- ½ c sweetened dried cranberries

### INGREDIENTS

- 1 c butter/margarine
- 4 oz unsweetened chocolate
- 2 c sugar
- 4 eggs, large
- ½ c cake meal
- ½ c potato starch
- 1 tsp salt
- 1 Tbsp vanilla
- 2 c miniature marshmallows or large ones cut into quarters, Passover marshmallows are available widely.
- 1 - 12-ounce package chocolate chips

## **Brownies** Contributed by Stu Borken

Serves: 36  
Prep Time: 35 min



### PREPARATION STEPS

1. Preheat the oven to 350 degrees. Grease a 9 x 13 pan.
2. Melt the butter and unsweetened chocolate together in the microwave or double boiler.
3. Mix in the sugar and allow it to cool. Stir in the eggs, cake meal, potato starch, salt, and vanilla.
4. Fold in the marshmallows and add the chocolate chips.
5. Pour into greased pan and bake for 35-40 minutes. Do not overbake! They will be rich and fudgy if you don't over bake them.



## Butternut Squash Brownies

Contributed by Avi Baron

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### INGREDIENTS

$\frac{3}{4}$  c butternut squash purée (or sub your favorite winter squash)  
1 c nut butter  
 $\frac{1}{3}$  c pure maple syrup  
 $\frac{1}{4}$  c + 2 Tbsp almond flour (or your GF flour of choice)  
 $\frac{1}{4}$  c + 2 Tbsp cocoa powder  
Heaping  $\frac{1}{2}$  c mini chocolate chips + more for the top

1. Preheat oven to 350 degrees and spray a muffin tin with nonstick cooking spray (or line with muffin liners).
2. In a large mixing bowl, combine butternut squash purée, nut butter, maple syrup, almond flour, and cacao powder and stir until well combined.
3. Fold in chocolate chips. Using a large spoon, divide the batter between 12 muffin cups and smooth with the back of a spatula to even them out.
4. Sprinkle chocolate chips on the top (optional).
5. Bake in the oven for 20 minutes, until brownies are firm to the touch and lightly browned around edges.
6. Remove from the oven and allow to cool before removing from the muffin tin.
7. Refrigerate leftover brownies in an airtight container from the first Seder to the last day, if they're not all eaten.

You can also make these brownies in a regular brownie pan by using the same instructions and increasing the bake time by 5-10 minutes. Brownie waste is a true tragedy, so if you've made too many, freeze them and reheat in the microwave in 30-second increments. Enjoy the stash for 2-3 months, if they last that long!

### **Notes: How to roast winter squash**

Preheat oven to 400 degrees. Scrub the exterior of the squash with a brush under running water and dry. Halve the squash down the center and remove all seeds and pulp with a spoon. Rub the interior with a bit of avocado oil and bake face down for 30-60 minutes, depending on squash size. Watch

squash closely after the 30-minute mark. Remove from oven, flip over, and allow to cool (scoop out the interior for use in this recipe).

## **Nutty Chocolate Bark with Cardamom and Coffee** **Contributed by Linda Stone**



### INGREDIENTS

2 c semisweet chocolate chips or 1 (16 oz) bittersweet chocolate bar, broken into pieces  
1 tsp ground cardamom  
 $\frac{3}{4}$  c dried mulberries  
 $\frac{1}{4}$  c dried tart cherries  
 $\frac{3}{4}$  c almonds, toasted and coarsely chopped  
 $\frac{1}{2}$  c pistachios, toasted and coarsely chopped  
2 tsp coffee beans, coarsely chopped  
Pinch of coarse salt such as kosher salt, fleur de sel or Maldon salt

### PREPARATION STEPS

1. Grease a baking sheet and line it with parchment paper.
2. Melt the chocolate in a large stainless-steel bowl placed over (not touching) simmering water in a pot.
3. Add the cardamom and stir to dissolve for a couple of minutes.
4. Turn off the heat and stir in half of the mulberries, cherries, almonds, and pistachios.
5. Remove the bowl from the heat and dry the bottom with a towel.
6. Pour chocolate onto the prepared baking sheet.
7. With an offset spatula or rubber spatula, spread the chocolate in a wide rectangle about  $\frac{1}{4}$  inch thick. Sprinkle with the remaining nuts, dried fruit, and the coffee beans, and press them gently into the chocolate.
8. Dust with the salt.
9. Cool in the refrigerator for about 2 hours, until hard. When firm, slide the chocolate onto a cutting board and cut or break it into pieces. Store it in the refrigerator.

## Flourless Chocolate Cake

Contributed by Michael Levin



### INGREDIENTS

½ c walnuts or whole, unblanched almonds  
½ c granulated sugar  
5 oz semisweet chocolate, finely chopped  
5 oz bittersweet chocolate, finely chopped  
½ c unsalted butter  
8 large eggs, separated, at room temperature  
Confectioners' sugar for dusting  
Whipped cream, optional

### PREPARATION STEPS

1. Preheat oven to 350 degrees and position rack in middle of oven.
2. Butter the bottom and sides of a 9-inch springform pan. Line the bottom with parchment paper cut to fit.
3. In a food processor or blender process together the nuts and the granulated sugar until powdery.
4. Place the chocolates and butter in the top of a double boiler placed over (not touching) simmering water.
5. Heat, stirring often, until the butter and chocolate melt. Remove from over the water.
6. In a bowl, using a stand mixer with the whip attachment or a hand mixer, beat the egg whites on medium-high speed until soft peaks form. Do not over whip.
7. Whisk the egg yolks into the chocolate mixture. Using a rubber spatula, stir in one-fourth of the whites into the chocolate mixture.
8. Gently fold in the ground nut mixture. Add the remaining egg whites, folding gently and thoroughly.
9. Pour the batter into the prepared pan, using the spatula to scrape all of it into the pan.
10. Bake until it puffs up a little and jiggles only very slightly when the pan is gently shaken, 30-35 minutes. If the center looks soupy, bake for another 5 minutes.
11. Transfer to a wire rack and let cool in pan for 3 minutes, then release and lift off the pan sides.
12. Using an icing spatula, gently slide the cake from the bottom of the pan onto a serving plate. Be careful, as the cake is very fragile when warm.
13. Place on rack and let cool completely.
14. Cover the cake with clean, slightly damp kitchen towel so the outside does not dry as it cools.
15. Using a fine-mesh sieve, dust the top with confectioners' sugar.

Serve with whipped cream. Store in airtight container for up to one day.



## Mini Flourless Chocolate Tortes Contributed by Jeannie Gilfix

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### INGREDIENTS

12 oz semisweet chocolate  
6 Tbsp unsalted butter  
1/4 tsp kosher salt  
3 Tbsp potato starch  
4 eggs  
Raspberries (optional)  
4 oz semisweet or bittersweet chocolate  
1/4 cup milk  
Pinch of salt

### PREPARATION STEPS

#### For the Tortes

1. Preheat oven to 325 degrees.
2. Grease a mini muffin pan and set aside.
3. In a medium glass bowl melt chocolate and butter over a double boiler stirring frequently until smooth.
4. Set aside to cool slightly.
5. Crack eggs into the bowl of a stand mixer and beat on high until pale yellow and frothy. About 3-4 minutes.
6. Stir in the salt and potato starch into the melted chocolate until well combined.
7. Pour 1/3 of the egg mixture into the chocolate and stir gently until combined. Continue 2 more times until all of the egg is combined.
8. Fill the muffin tins half full with the chocolate mixture.
9. Bake for 7-10 minutes. Allow to cool and top with ganache and a raspberry.

#### For the Ganache

1. Melt 4 oz chocolate in a glass bowl over a double boiler.
2. Stir in milk and a pinch of salt.
3. Set aside to cool slightly.



**Angel Pie**  
Contributed by Jenifer Robins  
from her Grandma “Cocky” (Louise Lavin z”l)

## INGREDIENTS

12 eggs  
1 pinch cream of tartar  
3 c sugar  
4 lemons  
1 pint (2 c) heavy whipping cream  
Flaked coconut (optional)

## PREPARATION STEPS

### Crust:

1. Preheat oven to 300 degrees.
2. Beat six egg whites to a froth (reserve the yolks).
3. Add a pinch of cream of tartar.
4. Beat until very stiff.
5. Beat 1½ cups sugar into whites -- little at a time.
6. Bake in nine-inch glass buttered pie dish for 1 hour. Cool before filling.

### Filling:

7. Mix together 12 egg yolks (6 from the reserve from the crust), juice from four lemons plus one tablespoon grated lemon peel, and 1½ cups sugar.
8. Cook in a double boiler until thick. Cool.
9. While custard is cooling, whip the cream.
10. When custard is cooled, fold into the whipped cream.
11. Place lemon mixture in pie crust.
12. Sprinkle coconut on top. (Note: We’ve never added the coconut, but it was in Cocky’s original recipe, so we left it as an option.)



Refrigerating overnight helps set the pie.