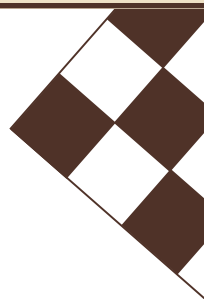


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# SPIRIT & SPICE

PASSOVER RECIPES 2010



 Toby Weinman Palchik  
CENTER FOR JEWISH  
PHILANTHROPY

  
JEWISH FEDERATION  
of South Palm Beach County

*To Life.*

# bloomingdale's

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# SPIRIT & SPICE

**Tuesday, March 23**

6:00 p.m. Registration

6:30 p.m. Jewish Federation message

7:00 p.m. Cooking Demo

8:00 p.m. Food sampling and shopping



Spirit & Spice Chairs:  
Julie Cohen & Robin Friedman

Featuring: **Chef Lauren Bakst**

Vice Chair, Community Development:  
Susan Rahn

*Bloomingdale's is pleased to donate 10% of your tracked sales from the event to the Jewish Federation of South Palm Beach County.*

*Please bring your duplicate receipts to Customer Service on Wednesday, March 24*



## APPLE CARROT AND BEETROOT SALAD

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*This colorful salad is healthy, flavorful and refreshing. It is so easy to make and contains no fats which makes it ideal for the health conscious.*

4 carrots peeled and grated	Juice of 2 oranges or lemons
3 fresh beets peeled and grated	2 teaspoons sugar (optional)
2 granny smith peeled and grated	
2 tablespoons chopped fresh Italian parsley	

Combine all the grated ingredients. Toss with the juice and sugar. If you like it a little sweeter, add a little more sugar. Sprinkle the chopped parsley over to garnish. To change it up a little, one can add in a handful of raisins, toasted nuts or orange segments.



## CUCUMBER DILL SALAD

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2 English cucumbers cubed into tiny squares	1 teaspoon salt
2-4 cloves fresh garlic minced	½ teaspoon freshly ground black pepper
¾ cup reduced fat or regular mayonnaise	1 teaspoon dried oregano
2 tablespoons white vinegar	2 tablespoons fresh dill or Italian Parsley chopped

Combine all ingredients except cucumbers. Lastly mix in the cucumbers. Make several hours or a day before serving to allow the flavors to blend.

## \*HAROSET WITH A TWIST *Submitted by Lauren Bakst*

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2 red delicious apples peeled and grated	1 teaspoon grated lemon rind
1 cup chopped dates or date paste	½ cup finely chopped almonds or pecans
1 teaspoon ground ginger	Sweet red wine
1 teaspoon ground cinnamon	

Mix all ingredients together adding enough wine to form a mixture that resembles mortar. This symbolic food is eaten to remember the difficult times and hard labor the Jewish people endured under the Egyptian ruler.



## JEWELLED QUINOA SALAD

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1 cup Quinoa	½ cup chopped marinated sundried tomatoes
1 butternut, peeled and cubed into small squares	½ cup dried cranberries or raisins
1/3 cup light brown sugar	1 cup toasted cashews or pecans (optional)
2 onions chopped	½ cup chopped scallions
1 red pepper chopped	1 tablespoon balsamic vinegar reduction
1 handful fresh sage chopped	
Olive oil for the sauté	Salt and freshly ground black pepper

Toast Quinoa in pan until light golden brown. Rinse and cook in either water or broth, according to package directions. Fluff with fork when done. Place the cubed butternut onto a lined baking sheet and drizzle with olive oil, salt, pepper and brown sugar. Roast in a 350 degree oven for 40 minutes until soft and slightly caramelized. Saute onions and red peppers in a little olive oil and when softened, add the sage leaves for a minute. Check for flavor and cool slightly. Combine this with the sundried tomatoes, scallions, cranberries, nuts and butternut. Gently toss with the Quinoa. Drizzle over the Balsamic reduction and season well.

## \*ROASTED BABY TOMATO AND AVOCADO SALAD

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*Submitted by Lauren Bakst*

3 pounds baby red tomatoes halved	1/3 cup Sugar
2 red onions sliced into wedges	4 avocados peeled and cut into wedges.
Olive oil	Juice of one lemon
Balsamic Vinegar	1 bag mesclun greens
Salt	4 Sprigs fresh basil
Freshly ground black pepper	

Place tomatoes and onions on a lined baking sheet. Drizzle with olive oil and balsamic vinegar and season with salt, pepper and sugar. Roast in 350 degree oven until vegetables are softened ( approx ½ hour). Remove from oven and cool. Liquidize 1/3 of the tomato onion mixture with the pan juices. Gently mix together with the rest of the tomatoes and onions. Gently toss avocados in lemon juice. Arrange mesclun greens on a platter and layer with avocados and tomato mixture. Decorate with fresh Basil leaves or toasted pecans.



## CARROT SALAD

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½ cup vinegar	10 oz. can tomato soup
¾ cup sugar	1 lb. 10 oz. bag frozen, sliced carrots, thawed
1 tablespoon Worcestershire sauce**	1 onion, sliced thin
1 tablespoon dry mustard	1 green pepper, sliced thin
½ cup oil	

Combine vinegar and sugar and bring to a boil. Cool. Add Worcestershire sauce and mustard. Combine all ingredients and chill. An ideal accompaniment to any corned beef dish.

*\*\* Worcestershire sauce may not be available kosher for Passover*

# SIDE DISHES

## \*DRIED FRUIT MATZO KUGEL *Submitted by Lauren Bakst*

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6 pieces matzo broken up and soaked in water for 2 minutes and drained	1 teaspoon vanilla
6 eggs beaten until creamy	2 tablespoons lemon juice
2 red delicious apples grated with skin on	1 teaspoon cinnamon
8 oz dried apricots chopped	1/3 cup sugar
8 oz prunes chopped	3 tablespoons butter or pareve margarine
8 oz raisins ( preferably golden)	3 extra tablespoons sugar
8oz can crushed pineapple	1 extra teaspoon cinnamon
Grated rind of 1 lemon	Strawberry jelly

Combine the eggs, fruit, vanilla, lemon rind, juice, cinnamon and sugar. Fold in the soaked and drained matzo. Melt the butter and pour into a 9 by 13 inch pan. Pour in the kugel batter. Mix together the extra cinnamon and sugar and sprinkle over the kugel. Dot teaspoons full of the jelly on top and bake in a 350 degree oven for 45 minutes. The top will be golden when done.



## CRANBERRY RELISH

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Serves 8

1 can whole cranberries  
1 small can crushed pineapple, well drained  
1 small can mandarin oranges, well drained

Combine all ingredients in a crystal bowl. Refrigerate until ready to serve.

## MASHED POTATOES, PEARS, AND LEEKS *(Dairy/Parve)*

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*Submitted by Julie Cohen*

3 ½ lbs. Yukon Gold potatoes,  
peeled, cut into ½” cubes

8 tablespoons margarine or butter at  
room temperature

2 lbs. ripe pears, peeled, cored, cut  
into ½” cubes

2 cups sliced leeks (white and pale  
green parts only (about 2 large)

Brush a 9” x 13” glass baking dish with margarine or butter. Steam half of the potatoes and pears until very tender about 15 minutes. Transfer into large bowl; cover to keep warm. Repeat steaming with remaining potatoes and pears. Empty pot. Return all potatoes and pears to the pot. Add 6 tablespoons margarine or butter; mash mixture well. Season with salt and pepper. Melt the remaining 2 tablespoons of margarine or butter in a large skillet. Add leeks; sauté until crisp and tender, about 5 minutes. Mix half the leeks into potato mixture; transfer to prepared dish and top with remaining leeks. (Can be made 1 day ahead, Cover; chill. Rewarm uncovered 350° oven 25 minutes.



## MATZAH FARFEL KUGEL (DAIRY) *Submitted by Julie Cohen*

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3 cups Farfel

1 teaspoon salt

3 cups boiling water

4 heaping tablespoons Cottage cheese

1 stick butter, melted

4 heaping tablespoons sour Cream

6 eggs

2 cups milk

¾ cup sugar

Cinnamon sugar to taste

½ lb cream cheese, softened in  
microwave

Preheat oven to 400°. Mix farfel with 3 cups boiling water. Let stand until absorbed. Add all ingredients except cinnamon to farfel. Pour into greased 9 x13” pan. Bake at 400° for 30 minutes. Lower temperature to 350° Sprinkle cinnamon sugar over the top of the kugel and continue to bake another 20 minutes or firm.

## PASSOVER MATZO MEAL ROLLS *Submitted by Lauren Bakst*

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*Although there is no real substitute for bread, these light rolls are quick and delicious. They are great for a picnic, breakfast or light bite after the heavy seder meal.*

2 cups Matzo Meal	1 cup water
1 teaspoon salt	½ cup vegetable oil
1 teaspoon sugar	4 eggs

Combine Matzo meal, salt and sugar. Bring oil and water to the boil. Add the oil and water to the dry ingredients. Beat in eggs one at a time. Let mixture stand for 15 minutes. With oiled hands, shape the dough into balls. Place on a parchment lined baking sheet. Bake at 375 for 40 minutes or until golden brown. These are best served fresh.



## ROASTED VEGETABLE KUGEL

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*This version of a traditional kugel is healthy, delicious and different. I use an assortment of green and orange vegetables to create a very pretty side dish.*

1 Butternut, peeled and cubed	2 eggs
6 large Zucchini, sliced to ½ inch rounds	¼ cup flour or cake meal
6 Carrots, peeled and sliced	½ cup Rich's Whip**
3 Sweet Potatoes, peeled and cubed	¼ cup brown sugar
6 Yellow Zucchini sliced	Salt and pepper to taste
Extra Virgin Olive Oil (light olive oil if not Passover)	2 teaspoons dried herbs of your choice

Place all vegetables on parchment lined baking sheets. Drizzle with olive oil and sprinkle with herbs. Roast at 375 degrees until vegetables start to caramelize and crisp around the edges (1/2 - 3/4 hour). Pour the vegetables into a large mixing bowl, leaving 1/3 out. Mash lightly with a potato masher. Add the rest of the ingredients to the bowl and gently fold in. Check seasoning. Lastly, fold in remaining vegetables. Pour into a casserole dish and bake for 3/4 hour on 350 degrees. Garnish with fresh herbs.

*\*\*Rich's Whip may not be available kosher for Passover*

## SPINACH LEEK LATKES *Submitted by Julie Cohen*

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1 bag fresh baby spinach leaves	1 small onion diced
1 cup thinly sliced leeks, white part only	Salt & pepper
3 eggs beaten	¼ teaspoon nutmeg
6-8 tablespoons matzah meal	Oil for sautéing

Saute onion and leeks for 5-7 minutes over medium heat, until translucent and limp. Set aside. Steam spinach leaves 3 – 5 minutes. Coarsely chop spinach leaves. Combine all ingredients using enough matzah meal to hold ingredients together. Drop heaping tablespoon size into hot oil and fry until golden brown, Drain on paper bags. Recipe can be easily doubled.



## TRI-COLOR GEFILTE FISH *Submitted by Julie Cohen*

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2 (21oz) loaves Plain gefilte fish, defrosted in wrapper	1 lemon
1 (21oz) loaf salmon gefilte fish, defrosted in wrapper	1 extra long cucumber (optional)
2 tablespoons fresh dill, chopped	

Preheat oven 350° Spray a 9” spring form pan with nonstick vegetable spray. Give it a heavy coat. Open each of the loaves. Add the dill and juice from the lemon into one of the plain loaves. Mix thoroughly so the dill is dispersed evenly. Set aside. Using a thin spatula spread the plain gefilte fish into an even layer in the bottom of the spring form pan. Top with an even layer of the salmon. On top of the salmon, spread an even layer of the lemon dill fish mixture. Cover the pan with foil. Bake for an hour. If the fish does not look set in the center, remove the foil and bake 5 minutes longer. Let cool and refrigerate overnight. Can be made a few days in advance, As an option garnish, slice a long unpeeled cucumber into paper thin slices. Lay the slices in concentric circles around the fish.

# VEGETABLE KUGEL MUFFINS

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*Submitted by Rebecca Appelbaum*

3 tablespoons margarine	3 eggs beaten
1 medium onion- chopped	1 teaspoon salt
1/2 cup celery - chopped	2/3 cup matzo meal
3 large carrots,grated	1/8 teaspoon nutmeg
1/4 cup red pepper chopped	Salt and Pepper to taste
1 10 oz pk frozen spinach, cooked and well drained	1/8 teaspoon nutmeg

Pre-heat oven to 375. Spray 12" muffin tin with PAM, Heat margarine in a saute pan and saute onions, celery, and carrots until onion is translucent. Set aside.

Place well drained spinach in bowl. Add eggs, salt, nutmeg, salt and pepper. Mix thoroughly. Add sauted vegetables and matzo meal. Mix well. Spoon into muffin tins. Bake 35-40 minutes. Cool 10-15 minutes before removing from tins. Makes 12 kuglels. Can easily be doubled. Can be made ahead of time and frozen.



## CHEESE PANCAKES *Submitted by Elise Gross*

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2 packages farmer cheese	1/2 cup sugar
1 8 oz container of sour cream	1/2 cup Passover Cake Meal
2 eggs	1 teaspoon cinnamon

Combine all the ingredients and mix to form the pancake batter. If it is not thick enough, add more cake meal. Spray or wipe oil on a frying pan to coat. Then, add grapeseed oil or butter to the pan and scoop out mixture and form pancakes. I make them about the size of my fist but they can be any size. Flip them when they brown. Drain on paper towel to absorb excess oil. Can be served hot or cold.



## CHICKEN MARSALA *Submitted by Elise Gross*

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8 Boneless Chicken breasts - thinned	1 teaspoon Powdered Chicken Broth
1/4 cup Potato Starch	2 large Onions, sliced into thin rings
Salt to sprinkle	1 lb White or Baby Bella sliced mushrooms (can use more)
Pepper to sprinkle	Grapeseed oil for frying
3 tablespoon Marsala Wine	

Preheat oven to 350. Sprinkle chicken with salt and pepper. Coat with potato starch and shake off excess. Heat oil in large skillet and cook chicken about 3 minutes on each side. When chicken is finished, place it in 9 x 13 baking tray and set aside. Heat more oil in the skillet and add onions. When onions begin to soften, add the mushrooms. Pour in the wine and mix occasionally. When onions and mushrooms are cooked, combine the remaining corn starch with the powdered chicken brown and mix with water so that a loose paste forms. Add the paste the vegies and mix it together. Pour onion/mushroom mixture over the chicken and bake covered for about 20 minutes. Check, if not ready cook a few minutes more. Chicken can be single layered or stacked. Recipe can be adjusted for larger amounts.

## CHICKEN WITH EGGPLANT *Submitted by Carol Siedman*

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1 eggplant [about 1 lb.] peeled, sliced, & rinsed with cold water	1/2 cup water 1/2 teaspoon salt
1 chicken quartered	1/4 teaspoon pepper
3 tomatoes chopped	1/2 onion chopped
	chopped parsley

In large well-greased roasting pan, place eggplant. Top with chicken & tomatoes. Pour water in the pan. Season the chicken with salt and pepper and add the onion to the pan. Cover tightly with foil. Bake at 350 for 1 1/2 hours. Uncover and bake 20 minutes longer. Garnish with parsley.

I don't add salt since the meat has previously been salted.



## EASY FISH STEW

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Serves 2	1 teaspoon dried oregano
2 celery stalks, sliced	1/2 teaspoon tumeric
1 onion, chopped	Salt and pepper to taste
2 carrots, sliced	1 small can V8
1 parsnip, sliced	1 small can water
2 tablespoon fresh basil, chopped	1/2 lb white firm fish (such as scrod or tilapia)
2 tablespoon fresh flat parsley, chopped	

Sauté vegetables in small amount of olive oil. Add V8 and water. Cook 5 minutes. In a separate pot, cook orzo according to directions on the package and add to the vegetable mixture. When ready to serve, bring mixture up to a boil, add fish and cook for 3 minutes. To serve: spoon into 2 bowls and sprinkle with additional fresh chopped fresh chopped parsley.

Note: this is a complete meal in a bowl.

## \*GESHMIRTE MATZOS *Submitted by Lauren Bakst*

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½lb whipped cream cheese	Extra cinnamon and sugar
1 egg	Butter
2 teaspoons Potato starch	Milk
1 teaspoon vanilla (optional)	Matzo
¼ cup sugar	

Heat oven to 350 degrees. Mix together first five ingredients. Dip matzo into milk (do not soak). Remove and place on a lined baking sheet. Generously spread the cream cheese mixture onto the matzo. Sprinkle with cinnamon sugar and dot with tiny pieces of butter. Bake until lightly set, about 10 minutes. Serve hot. Delicious!



## LEMONY HERB ROASTED CHICKEN

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2 whole chickens	Juice of 1 lemon
2 teaspoons salt	6 cloves garlic
2 tablespoons fresh thyme	2 teaspoons dry mustard powder (omit on Passover)
2 tablespoons fresh rosemary	1 teaspoon freshly ground black pepper
2 tablespoons fresh oregano	3-4 tablespoons olive oil
2 tablespoons fresh basil	2 bay leaves
2 tablespoons fresh parsley	
2 tablespoons fresh sage	

Place all ingredients except chicken and bay leaves in a food processor and blend to form a green paste. Crush the bay leaves and fold in. Clean and rinse the chickens well and rub the green paste inside and outside and under the skin of the chickens. Place in Ziploc bags and allow to marinade overnight. Preheat oven to 450 degrees. Split the chickens down the breastbone and place skin side up in roasting pan. Roast for 20 minutes and then turn down oven temperature to 300 degrees. Roast chickens for another 2 hours, basting often until crisp and a deep golden brown.

## PASSOVER BREAKFAST MUESLI

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1 box regular matzo broken into small pieces	1 cup each, any other dried fruit of your choice, chopped eg: raisins, cranberries, figs, apples
1 cup slivered almonds	3/4 cup honey
1 cup dessicated, unsweetened coconut	1/3 cup vegetable oil
1 cup raw pecans pieces	1 teaspoon vanilla (optional)
1 cup raw cashews	2 teaspoons orange zest (optional)
1 cup dried apricots chopped	

Preheat oven to 350 degrees. Gently heat the honey and oil. In a large bowl, mix together all the ingredients, except for the dried fruits. Toss in the honey and oil. Place mixture on 2 baking sheets lined with parchment paper. Spread evenly. Bake for 10 minutes, toss then bake for a further 10 minutes until golden and crisp. Remove the granola from the oven and toss in the chopped dried fruits. Cool on the sheets and store in an airtight container. Enjoy!



## QUINOA STIR FRY *Submitted by Elise Gross*

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1 pkg Quinoa	3 cloves fresh minced garlic
Salt	2 stalks of celery - diced
2 carrots - diced	1 red pepper - in small chunks
Pepper	1 - 2 zucchini - diced
1 medium onion - diced	1 - 2 yellow squash diced
Spices to taste	Olive oil or Grapeseed Oil

Rinse and prepare quinoa according to package directions. While quinoa is cooking, chop up all the vegetables. Heat a large skillet with oil, enough to brown the onions and garlic. Brown the onions and garlic and then remove. Add more oil and heat. Start adding the vegetables in order of firmness so that they will cook until tender but not mushy. While vegetables are cooking, add in a spices to taste (salt, pepper/paprika, onion powder, garlic powder, etc.) Taste for flavor to determine if more spices are needed. When vegetables are almost ready, fold in the quinoa and add back the onions and garlic mix and heat for another minute. Serve hot or room temperature. Comments : This recipe is very flexible because you can use any vegetables and spices that you have laying around. It can be served hot or room temperature and it has lots of protein. You can add chicken pieces to it as well. Don't forget to rinse the quinoa before cooking or it will have a bitter taste.

## \*ROSEMARY AND THYME INFUSED VEAL ROAST

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*Submitted by Lauren Bakst*

1 6lb rolled Veal Shoulder Roast	1 14oz can chopped tomatoes
2 large onions chopped	3 cups dry white wine
3 carrots sliced thinly in rounds	2 cups chicken stock
6 cloves fresh garlic	2 teaspoons dried mustard (not on Passover)
3 sprigs fresh Rosemary	Salt and freshly ground black pepper
4 sprigs fresh Thyme	Olive oil
1 hand full fresh Italian Parsley coarsely chopped	

Rinse meat and pat dry. Preheat oven to 350 degrees. Saute onions and carrots in a little olive oil for 5 minutes. Add garlic and herbs and sauté another 2 minutes. Stir in tomatoes, wine and stock and simmer for a few minutes. Add mustard and seasoning. Check the taste. Finally place roast in broth and spoon over some of the sauce and carrot, onion, herb mixture. Cover the casserole dish with foil or well fitted lid and roast in oven for approximately 3 hours, turning roast once, until meat is tender. Cool and refrigerate overnight. Slice cold and place meat back in sauce to reheat covered. Serve with rice or roasted potatoes.



## SWEET AND SOUR MEATBALLS *Submitted by Elise Gross*

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4 lbs of chopped beef or turkey	3 15 oz cans of jellied cranberry sauce
1/4 cup matzo meal (optional)	4 15 oz cans of tomato sauce
1 tablespoon brown sugar	

In large pot, combine the cranberry sauce and tomato sauce. Break up the cranberry and add 2 - 3 cups water. Set to boil. In large bowl, mix the meat with the matzo meal and brown sugar. When the sauce boils, mix it and lower the flame to medium-low. Form meatballs and put them gently in the pot. Make sure all the meatballs are in the sauce. Cook at least 1 1/2 hours or until done. Best if covered, but not necessary.



## CHOCACHINO ICE CREAM

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2 cups Rich's Whip plus 1 cup extra	8 oz bittersweet cooking chocolate
6 eggs separated	1 ½ Tablespoons instant coffee diluted in 2 Tablespoons boiling water
¾ cup sugar plus ¼ cup extra	
1 teaspoon vanilla	

Melt chocolate in microwave or a double boiler. Beat egg yolks with sugar until light and creamy. Whip Rich's whip with vanilla until stiff and fold into yolk mixture. Slowly add melted chocolate and coffee and fold in. Beat egg whites until soft peaks form and fold into ice cream mixture. Pour into a glass bowl or individual serving bowls or shot glasses. Beat remaining rich's whip with sugar until thick. Spread this over the Chocachino ice cream to give the effect of a frothy cappuccino. Freeze until served. Just before serving, sift a little cocoa or chocolate powder onto the desert or decorate with chocolate covered coffee beans. Enjoy!

*\*\*Rich's Whip may not be available kosher for Passover*



## CHOCOLATE CHIP COOKIES *Submitted by Robin Freidman*

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2 sticks unsalted butter/margarine	2 eggs
¾ cup sugar	1/2 teaspoon salt
¾ cup brown sugar	1 1/2 cup matzo cake meal
1 teaspoon vanilla extract	1 12 oz. package semi sweet morsels

Cream butter and sugars. Add eggs and vanilla. Mix in cake meal. Add chocolate chips. Roll dough into logs with wax paper. Refrigerate for one hour. Slice and place on cookie sheet (flatten dough as it doesn't spread). Bake at 350 for 18 min or until lightly browned.



## CHOCOLATE FARFEL CLUSTERS *submitted by Carol Seidman*

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12 oz pkg semi-sweet chocolate chips	1 cup golden raisins or toasted chopped nuts or a mixture of both
1 cup toasted matzo farfel	

Melt chocolate in the top of a double boiler over simmering water, or in the microwave. Add farfel, raisins and nuts. when chocolate is melted spoon mixture onto wax paper-lined cookie or into ruffled paper cups. Refrigerate until set. Makes 30 clusters. I always double or triple this recipe.

## EASY FIGS FOR ONE PERSON *Submitted by Dotti Seaman*

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4 fresh figs, cut in half  
Saga Blue Cheese  
Pancake Syrup

Place cut figs on plate. Place small pieces of cheese on top of each piece of fig  
Drizzle with syrup.



## FLOURLESS CHOCOLATE TORTE

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Nonstick cooking spray	1 1/3 cups sugar (divided)
5 eggs	1 cup (2 sticks) butter or margarine
8 oz unsweetened chocolate	Whipping cream or parve whipping cream for garnish
4 oz best quality semi-sweet chocolate	Raspberries for garnish
1/2 cup water	

Preheat oven to 350°. Lightly coat a 9” springform pan with nonstick cooking spray. Crack the eggs into a small glass or metal bowl. Place them on the stovetop, but not directly over the heat. You want to warm them, not cook them. (This helps them triple in volume) Set aside. In a medium pot, melt the chocolates, water, 1 cup sugar, and the butter or margarine over medium heat, stirring with a spoon. Remove from heat. Let cool. Transfer the eggs to a mixing bowl. Add the remaining sugar to the eggs and beat until triple in volume. Fold the chocolate mixture into the eggs. Pour into prepared pan. Bake 30 -35 minutes; it will be a little loose in the center. Serve at room temperature with whipped cream and raspberries.

## JOANNE'S PASSOVER BROWNIES

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1/3 cup cocoa	2 egg yolks
1 1/2 teaspoons instant coffee	2 teaspoons vanilla extract
1/2 cup plus 2 tablespoons boiling water	2 cups sugar
2 oz dark chocolate finely chopped	1 cup cake meal
4 tablespoons parev margarine, melted	3/4 cup potato starch sifted
1/2 cup plus 2 tablespoons vegetable oil	3/4 teaspoon salt
2 eggs	6 oz bittersweet chocolate cut into 1/4 inch chunks

Heat oven to 350 degrees and adjust racks to lowest level. Spray a 13 by 9 inch pan with non stick cooking spray. Whisk together cocoa, instant coffee and boiling water until smooth. Add 2 oz finely chopped chocolate and blend until it has melted. Whisk in margarine and oil. Add the eggs, yolks and vanilla and continue to whisk until smooth. Gradually add the sugar until fully incorporated. With a spatula, fold in the salt, cake meal and potato starch. Lastly, fold in chocolate chunks. Pour the batter into prepared pan and bake for 25 minutes. Cool on a rack for an hour. Slice into squares when cool.



## ORANGE TART *Submitted by Carol Seidman*

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7 oz blanched almonds	1/2 cup lemon juice
2 1/4 sugar, divided	1 tablespoon EACH grated orange & lemon zest
2 cups mixed berries [about]	pinch salt
2 tablespoon margarine, melted	4 eggs beaten
1/8 teaspoon nutmeg	1 tablespoon margarine
7 tablespoon potato starch	2 cups mixed berries [about]
1 1/2 cups orange juice	

In food processor, finely grind almonds & 1/4 cup sugar. add margarine & nutmeg. Mix well. press almond mixture firmly over sides & bottom of a 9" pie pan. Bake at 350 @ 15 min until golden. Cool on rack. In medium saucepan, mix remaining sugar with potato starch. Stir in juices, zest & salt. cook & stir over high heat, until boiling. Remove from heat, gradually whisk into eggs. Return mixture to pan, cook & stir just until it bubbles. Remove from heat. whisk in margarine. Spread warm filling on almond crust. refrigerate until firm. Arrange berries on top. I used sliced strawberries, blueberries & place them on top. You can decorate with mint leaves. serves 8 - 10 people.

## PECAN PRALINE SQUARES *Submitted by Carol Siedman*

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5 egg yolks, at room temperature	8 oz pecans, lightly toasted coarsly ground
1 1/4 c brown sugar, packed [divided]	1/2 teaspoon cinnamon
1 teaspoon vanilla	1 teaspoon potato starch
6 egg whites, at room temperature	1 tablespoon strong brewed coffee
1/4 teaspoon salt	

In electric mixer beat egg whites & salt until stiff, but not dry. Set aside. In another bowl beat yolks, 1 c brown sugar & vanilla until ribbon forms when beaters are lifted. Gently fold pecans, cinnamon & 1/3 of the whites into the yolk mixture. fold yolk mixture back into the whites. Pour batter into 9" square baking lined with parchment & well greased. smooth top. Bake at 325 for 30-40 minutes, until tester comes out clean in oven 15 minutes with door slightly open, then cool on rack. invert on rack, & remove parchment. Re-invert onto platter. In sml saucepan, mix remaining brn sugar & pot starch, stir in coffee. Cook & stir until thickened, @ 2 min. Remove from heat, stir. drizzle hot glaze over top of pecan praline. Let stand until firm. Cut into 16 pieces.



## SALLY'S STRAWBERRY CHEESE CAKE

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*Submitted by Dana F. Charles-Kodner*

*This recipe comes from my wonderful and loving grandmother from Palm Springs, California who always calls me and says "I hope you don't mind I called" and as a small tribute to her I just wanted to tell her how much I love her and that "I hope you don't mind I submitted your recipe"!*

3 tablespoon margarine	4 eggs
8 oz. cream cheese	2 teaspoon orange juice
1 cup sugar	2 tablespoon orange peel (optional)
2 cups macaroon cookie crumbs	2 1/2 cups strawberries

Preheat the oven to 425 degrees. Mix the macaroons and margarine and press firmly into a pregreased 9 inch pan and bake it for 10 minutes. Mix the cream cheese and sugar (and optional orange peel) and then add the eggs and mix on a slow speed and pour the mixture into the macaroon crust and bake it for 55 minutes. Refrigerate overnight. When ready to serve put 2 cups of the strawberries into a blender with the orange juice and blend the mixture until it is smoothe. Then take the remaining 1/2 cup of strawberries and use to decorate.

## SPONGE CAKE CHEESE CAKE

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2 3/4 Large pkg Cream Cheese	1 1/2 Cups Sour Cream
1 1/2 Cup Sugar	3 tablespoon Potato Starch
1 teaspoon Vanilla	6 Eggs Separated

Mix cream cheese, 3/4 cup sugar & yolks of eggs, beating well. Add vanilla & potato starch and beat well. Pour in sour cream & beat at low speed until thoroughly mixed. Beat egg whites until stiff and add other 3/4 cup sugar. Fold whites into egg yolk mixture. Pour into well greased 10 inch spring form pan. Bake at 350 degrees for 55 minutes. Turn off oven & don't open until cake cools (but watch so it does not get too brown). Can be served with strawberries and whipped cream as a garnish. This cheese cake is so delicious, I make it during the year, not just at Pesach.



## STRAWBERRY SPONGE CAKE (*Low-Cholesterol*)

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*Submitted by Sandi Adler*

3/4 cup matzo cake meal	2 tablespoon orange juice
1 1/3 cup sugar	2 tablespoon grated orange zest
12 egg whites (1 1/2 c.)	strawberries
1 teaspoon Passover potato starch	strawberry sauce
1/4 teaspoon salt	

Preheat oven to 350F. Sift the matzo meal cake meal together with 1/2 c. sugar. In the bowl of an electric mixer, beat egg whites, Passover potato starch & salt until soft, moist peaks form. Gradually add remaining sugar alternately with the orange juice & zest, beating until soft peaks form. Add matzo cake meal mixture into egg white mixture, a little at a time; fold in with a large balloon wire whisk. Pour this batter into an ungreased 10-inch tube pan & place on an oven-proof baking pan. Bake for 50-60 minutes, until the cake springs back to the touch & a toothpick inserted into it comes out dry. Remove cake from oven; immediately invert pan & let it cool. Loosen the sides & center of cake with a sharp knife & unmold it onto a serving plate. Just before serving, slice the cake into wedges & garnish with sliced strawberries & strawberry sauce.

**Strawberry Sauce:** 2 pt. fresh strawberries, washed & hulled, 1/4 c. sugar, 2 T. Passover Concord grape wine

Place the strawberries & sugar in a food processor & process until pureed. Strain to remove seeds. Add the wine, cover with plastic wrap, and chill in the refrigerator.

## SWEET POTATO, APPLE AND CARROT MUFFINS

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*Submitted by Robin Friedman*

1 cup grated raw apple (peeled..I used fuji apples. Any will do)	1 teaspoon potato starch
1 cup grated raw carrot	1 teaspoon salt
1 cup grated raw sweet potato	1 teaspoon cinnamon
1 cup matzo meal	1/4 teaspoon nutmeg
1/2 cup melted margarine	1/2 cup sugar
	2 eggs

Preheat oven to 325. Grease pan or line muffin tins with paper (I just grease the muffin tins). Combine all but the eggs. Beat eggs and then add to the bowl. Mix well. Pour into pan and cover with foil. (It sticks to the top of the foil – tent lightly). Bake for 30 minutes, remove foil and bake another 10 minutes. Times may vary depending on size of muffin tins and ovens. Approx 20-30 minutes is a good estimate. Wait until they cool down to remove from muffin tins. Otherwise, they may fall apart. This can all be grated in a cusinart and transferred to a mixing bowl. Much easier. Makes exactly 12 muffins.



## PASSOVER BROWNIES *Submitted by Diane Fried*

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4 eggs	6 tablespoon matzo cake meal
2 cups sugar	1 cup premium cocoa
1 teaspoon vanilla extract	1/2 teaspoon salt
1 cup margarine	1 12oz. bag of chocolate chips

Beat eggs into a medium size bowl, then add sugar, vanilla and margarine. Add dry ingredients to wet. Add cake meal, cocoa and salt. Stir, then add choc. chips. Pour into greased 9"x13" pan. Bake at 350 oven for 35 minutes. Cool then cut.

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## DOROTHY SEAMAN DEPARTMENT OF WOMEN'S PHILANTHROPY

As the face of philanthropy changes, so is the way that people are choosing to express their philanthropy. The Dorothy Seaman Department of Women's Philanthropy offers women of all ages a variety of ways to be involved in the Jewish community including but not limited to our annual campaign and educational programs, endowments and Jewish Women's Foundation. Because women's philanthropy is a driving force in this community – accounting for 50% of the annual campaign – we have a real opportunity to flex our philanthropic power and make a difference in the lives of Jews living here in South Palm Beach County, in Israel and in more than 70 countries around the world. For more information, contact Maureen Melcer at 561-852-3113 or [maureenm@bocafed.org](mailto:maureenm@bocafed.org).



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