

# DESSERTS FOR PASSOVER



**MAKERS & BAKERS - MARCH 2021**

In celebration of our ancestors  
wandering the desert for  
40 years, let's try to  
make it out of the  
house this weekend.

someecards



**16620 Georgia Ave, Olney, MD 20832**

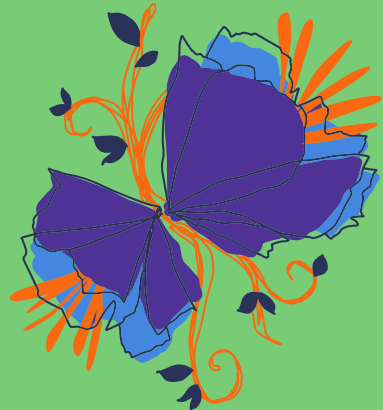
# INTRODUCTION

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This collection of recipes and tips was made possible because so many of you, our Makers & Bakers participants, were willing to share your cooking wisdom with others. We thank all of you from the bottom of our hearts! The work we do to bring you these programs would not be possible without your support – you continue to inspire us! For that we are grateful.

Wishing you all the sweetest of Passover holidays. May we be together in Olney soon!

**BABETTE COHN &  
MARA LANSKY**



# GOLDIE'S MANDELNBROT

FROM STUART CARROLL

## Ingredients:

- 2 eggs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup oil
- 1 cup cake meal
- 3 TB potato starch
- 1 tsp cinnamon
- $\frac{1}{2}$  tsp almond extract
- $\frac{1}{2}$  tsp vanilla
- 1 cup “stuff”, e.g. chocolate chips, nuts, raisins
- Cinnamon/Sugar mix



Mix together. Roll into ball. Wrap in foil and refrigerate at least 2 hours.

Pre-heat oven to 325. Line baking sheet with foil. SPRAY WITH PAM. Divide dough into 2 loaves and bake for 35 minutes.

Remove from oven. Slice. Sprinkle with cinnamon/sugar and back 5 minutes. Remove from oven, flip pieces over, sprinkle with cinnamon/sugar and bake 5 minutes.

Enjoy!



# Goldie's Mandelbrot cont'd

## Notes:

- I use a bit more almond extract and a lot more vanilla. I like vanilla. Good squeeze from Costco bottle.
- I refrigerate over night to firm up dough
- If dough is too crumbly, add some oil. If way too wet, add some cake meal
- I have made this with flour instead of cake meal. Flavor is good. Consistency is more fluffy. Above is biscotti type consistency.
- I make my loaves a bit thicker. About an inch + in height. Pieces stay moister longer, imo.
- Nuts are challenging to slice. Makes for lots of broken pieces and crumbs (Yum!). Raisins, too are harder to slice. Use chopped nuts and a sharp knife.
- Cake meal and potato starch are only available over Passover, so get those ingredients when you can





# PASSOVER BROWNIES I

FROM FLORENCE POLINSKY

In the microwave on low heat, melt 4 squares unsweetened chocolate with 2 sticks of butter or margarine. Cool.

In a mixer, combine the following and mix well:

- 4 eggs

- 2 cups sugar

- 1 cup matzah cake meal

- 2 tsp. vanilla

- Dash of salt

Add cooled chocolate mixture to the above mixture. Mix well. Pour into a greased 11x7 inch baking dish. Bake at 325 degrees for 37 minutes. Cool thoroughly before cutting into squares.



# PASSOVER BROWNIES II

FROM CILLA GROSBERG, BY PAM PLATT

## Ingredients

- 4 eggs
- 2 cups sugar
- 1 cuoil
- .25 cup cocoa
- 1 tsp instant coffee
- 1 cup cake meal
- 1 cup ground nuts

Beat eggs and add surgar and oil. Add dry ingredients to combine. Bake in a greased 9"x13" pan at 350 degrees for 30-35 minutes until done.



# PASSOVER CHOCOLATE CHIP COOKIES

FROM RHONA BYER, BY LIL MISS CAKES

## Ingredients

- 1 cup margarine
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{4}$  cup sugar
- 2 eggs
- 1 cup matzoh cake meal
- $\frac{1}{4}$  cup potato starch
- 1 pkg. vanilla pudding mix (instant or regular)
- 1 tsp. baking soda
- $\frac{3}{4}$  tsp. salt
- 1 tsp. vanilla
- 2 cups semi-sweet chocolate chips



# Passover Chocolate Chip Cookies cont'd

## Instructions

- Preheat the oven to 350 degrees.
- In the bowl of an electric stand mixer fitted with the paddle attachment, cream the margarine, brown sugar and sugar.
- Add the eggs one at a time and mix until combined.
- With the mixer on low speed add in the matzoh cake meal, potato starch, vanilla pudding, baking soda and salt. Mix until combined.
- Add in the vanilla and chocolate chips.
- Using a 1½ Tbs. size cookie scoop, drop the dough onto a parchment lined baking sheet and bake for 10-12 minutes until the edges are slightly brown for a soft and chewy cookie. Bake 12-15 minutes for a crispy and crunchy cookie.





# MOCK CHESTNUT TORTE

FROM DIANE KIEVAL, BY MARCY  
GOLDMAN/TREASURY OF JEWISH HOLIDAY BAKING

**YIELD: 14-18 servings**

## INGREDIENTS

- **Torte**

- 1/2 cup (1 stick) unsalted Passover margarine
- 1/3 cup plus 2 tablespoons granulated sugar
- 6 large eggs, separated
- 1 1/2 cups cooked and mashed sweet potatoes, fresh or canned
- 1 teaspoon Passover rum extract (optional)
- 10 ounces good-quality semi-sweet chocolate, melted and cooled
- 1/4 teaspoon salt

- **Chocolate Ganache Glaze**

- 1/2 cup water
- 6 ounces semi-sweet chocolate, coarsely chopped

- **Toppings (optional)**

- Unsweetened cocoa powder, sifted
- Curls of semi-sweet chocolate
- Pureed strawberries or raspberries

# Mock Chestnut Torte cont'd

## PREPARATION

Preheat the oven to 350°F. Line a 9-inch springform pan with baking parchment.

### Torte:

1. In a mixing bowl, cream the unsalted margarine or butter with the 1/3 cup sugar. Blend in the egg yolks, then the mashed sweet potatoes, rum extract (if using), and cooled chocolate.
2. In another bowl, with clean beaters, whip the egg whites gently until they are a bit foamy. Then add in the salt and whip on a higher speed, slowly dusting in the two tablespoons of sugar to form stiff, glossy (but not dry) peaks. Fold one third of the egg whites into the sweet potato/chocolate mixture and work them in well to loosen the batter. Then, gently fold in the remaining egg whites, blending well but taking care not to deflate the mixture. Spoon the batter into the prepared pan and bake for about 40 minutes. The cake rises and looks dry, and *slightly* cracked on top when done. The middle should be soft but firm. Cool in the pan for 20 minutes, then remove to a wire rack. At this point, the cake can be frozen for up to a month. Even if serving it the same day, chill the cake for an hour or two before finishing it with the ganache glaze.



## **TORTE PREPARATION cont'd**

### **Chocolate Ganache Glaze:**

1. In a double boiler, bring the water to a gentle boil and add the chopped chocolate all at once. Remove from the heat and stir briskly with a wire whisk until all the chocolate melts and you have a thick glaze or sauce-like topping. Refrigerate for an hour or so. (You can also make this ahead and refrigerate it for up to a week or two. Simply warm it to the right temperature for glazing the cake.)
2. Invert the cake onto a cardboard circle or cake board so that the smooth, flat bottom faces up. Do not be dismayed if this is not a high cake — it is a torte and is meant to be a little less than statuesque. Pour the glaze over the cake and, using a metal spatula, even out the glaze and spread it along the sides.
3. Instead of the glaze, you can also simply sift some cocoa over the top of the cake or decorate it with curls of chocolate (using a vegetable peeler and a warmish chocolate bar). The cake can also be offered with a pureed raspberry or strawberry sauce, garnished with chocolate shavings, or left as is, with a citrus leaf, a sweetheart rose, or several berries in the center.

# MUSTACHUDOS

(WALNUT MARZIPAN) FROM SYLVIA LEVY

Mustachudos (Walnut Marizpan) are a Turkish cookie.

3 cups ground walnuts

2 large eggs, beaten

1 cup sugar

1 teaspoon cinnamon

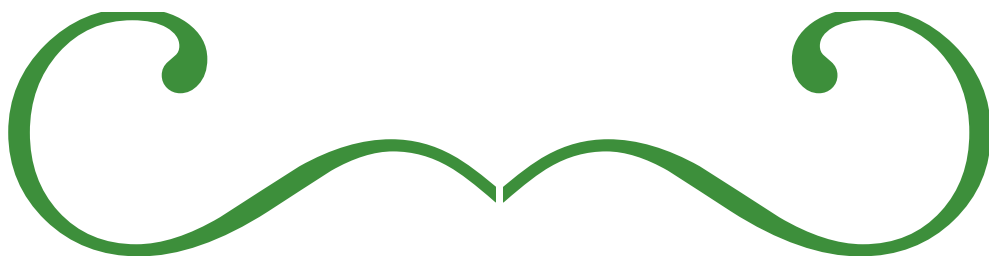


Mix dry ingredients together, add eggs, forming a thick pate when mixed thoroughly.

Drop with spoon in mounds approx. 1-1/2 in diameter with peaked tops, and about 1 inch apart on floured cookie sheet (I use parchment paper)

Bake at 350 degrees for 10 or 11 minutes. Remove from oven and carefully loosen each Mustachudo with spatula before cooling. If they are slightly flattened, reshape with hands into mounds again. Sprinkle with powdered sugar.

Makes about 25 to 30 Mustachudos.



# PASSOVER PECAN COOKIES

(MOROCCAN CIGARS) FROM CILLA GROSBERG

4 cups pecans or walnuts

1.5 cups sugar

6 tbsp cocoa powder, unsweetened

4 egg whites

2 tsp vanilla

- Preheat oven to 350 degrees.
- Mix all in food processor just to moisten (not powder).
- Spoon drops of batter on greased, foil lined baking sheet
- Bake for 10-15 minutes until golden.



# HUNGARIAN CHOCOLATE-WALNUT TORTE

FROM BABETTE COHN, BY JAYNE COHEN/JEWISH HOLIDAY COOKING

**YIELD: About 10 servings**

## INGREDIENTS

- 3/4 cup sugar (if using half semisweet and half sweet chocolate) or 3/4 cup plus 2 tablespoons sugar (if using all semisweet chocolate)
- 6 ounces fine-quality chocolate, preferably half dark sweet (sometimes labeled German's Sweet Chocolate), and half semisweet, but all semisweet is also delicious; cut into small pieces
- 6 large eggs, separated
- 6 ounces shelled walnuts (1 3/4 to 2 cups)
- 3 tablespoons matzoh meal
- Optional accompaniments: Passover Confectioners' Sugar (recipe below) or Chocolate Icing (recipe below); heavy cream, freshly whipped to soft drifts and barely or very lightly sweetened; or vanilla ice cream
- Optional garnish: walnut halves

## **TORTE INGREDIENTS cont'd:**

### **Chocolate icing:**

- 6 tablespoons (3/4 stick) unsalted butter or margarine
- 6 ounces fine-quality semisweet or bittersweet chocolate, cut into small pieces

### **PREPARATION**

- Have all ingredients at room temperature.
- Line the bottom of an 8-inch square cake pan or a 9-inch springform pan with parchment or wax paper.
- Preheat the oven to 350°F.
- In a heavy-bottomed 2-or 3-quart saucepan, combine 1/2 cup of the sugar and 1/2 cup water and bring to a boil, stirring constantly over medium heat. Continue boiling and stirring until all the grains of sugar have completely dissolved and the mixture forms a simple syrup. Remove the pan from the heat and stir in the chocolate until melted and smooth. Set aside to cool.

## **TORTE PREPARATION cont'd:**

- In a large bowl, beat the egg yolks with an electric mixer until light and thickened, about 4 minutes. Grind the walnuts with the remaining sugar and the matzoh meal in a food processor using the pulse motion and stir into the egg yolks. Add the cooled chocolate mixture and combine thoroughly.
- Using clean beaters, beat the egg whites in another bowl until they hold stiff peaks. Gradually fold the whites into the chocolate-walnut mixture, incorporating them gently but thoroughly so that no whites are visible. Pour the batter into the prepared pan and bake for 30 to 40 minutes, until puffed and almost set but still a little gooey in the center. A wooden toothpick inserted 1 inch from the edge should come out clean.
- Using clean beaters, beat the egg whites in another bowl until they hold stiff peaks. Gradually fold the whites into the chocolate-walnut mixture, incorporating them gently but thoroughly so that no whites are visible. Pour the batter into the prepared pan and bake for 30 to 40 minutes, until puffed and almost set but still a little gooey in the center. A wooden toothpick inserted 1 inch from the edge should come out clean.

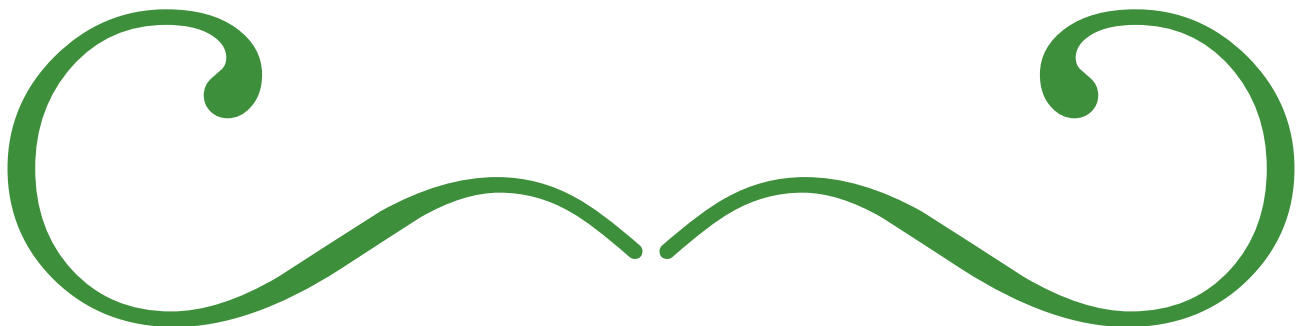


## **TORTE PREPARATION cont'd:**

- Remove the pan from the oven and let cool on a rack. When completely cool, unmold the cake by running a thin-bladed knife around the edges of the cake to release it from the pan (or release the springform); invert onto a platter. Peel off the parchment paper. Serve the torte at room temperature.
- If desired, lightly dust with Passover confectioners' sugar. For a lovely, simple presentation, place a doily or a stencil—handmade by you or, even better, your children—over the torte, then sprinkle with the sugar. Carefully remove the doily or stencil.
- Or glaze with the chocolate icing. Lay long strips of wax paper or foil on a cake plate or serving platter and place the cake on top. Pour the glaze over the top of the cake, letting it drip down the sides. Using a spatula, evenly spread the glaze over the top and sides. Now, pull out and discard the paper strips or foil strips--the plate will be clean and ready for serving. If you'd like, garnish with a few walnut halves attractively placed in the center of the cake. Refrigerate the cake for about an hour to set the glaze, but bring it to room temperature before serving.

## **TORTE PREPARATION cont'd:**

- 1. Passover Confectioners Sugar:** In a blender, mini-food processor, or clean coffee grinder, whirl 1 cup minus 1/2 tablespoon regular granulated sugar until it is powdery. Place in a small bowl and stir in 1/2 teaspoon potato starch. Sift before using. (Recently commercial Passover confectioners' sugar, made without cornstarch, has appeared in some stores with large kosher-for-Passover sections. If available, by all means use it here.)
- 2. Chocolate Icing:** Melt the butter or margarine slowly in a heavy saucepan over very low heat. When half is melted, gradually whisk in the chocolate, stirring well as it melts. After all the chocolate has been added, stir in 2 tablespoons water and beat well until the glaze is completely smooth. Let the mixture cool about 5 minutes to thicken slightly.



# MACAROON SANDWICH COOKIES

FROM MARA LANSKY, BY MARTHA STEWART

## Supplies needed:

- Large mixing bowl
- Whisk
- Baking sheet lined with parchment paper (or silicone mat)
- Small scoop or teaspoon
- 2 large egg whites
- 3 tablespoons sugar
- Pinch of kosher salt
- 8 ounces sweetened flaked coconut
- Jam of your choosing
- Chocolate chips (optional)
- Sprinkles (optional)



Makes about 30-40 cookies





## Directions

- **Step 1** - Preheat oven to 350 degrees.
- **Step 2** - Whisk together egg whites, sugar, and salt until frothy. Stir in coconut until moist. Drop teaspoon-size mounds onto parchment-lined baking sheets; flatten with a fork.
- **Step 3** - Bake until golden, 13 to 15 minutes. Let cool completely.
- **Step 4** - Spread 1/2 teaspoon jam onto bottoms of half the cookies, then sandwich with remaining cookies. Filled cookies can be stored in an airtight container at room temperature up to 3 days.

