



Passover Recipes

Lori's Charoset

Ingredients

- 1 granny smith apple
- 1 red delicious apple
- 1 bartlett pear
- 1 red anjou pear
- 4 oz. dried apricots
- 2 bananas
- 4 oz. chopped walnuts
- cinnamon to taste
- 1/4 cup of wine or grape juice



Directions

- Chop apples, pears, and dried apricots into tiny pieces.
- Mash the bananas.
- Mix together.
- Add walnuts and wine or grape juice to the mixture.
- Add cinnamon to taste.

Robyn's Passover Squash Souffle

Ingredients

- 2 packages of frozen squash
- 3 tablespoons of Passover cake meal
- 1/2 cup of sugar
- 3 eggs
- 1/2 stick margarine-melted
- cinnamon



Directions

- Defrost squash and drain water.
- Add everything together (except for cinnamon) and mix until smooth.
- Pour into a greased 12" square pan.
- Bake at 350 degrees uncovered for approx 45-60 minutes (after 20 minutes, open oven, sprinkle generously with cinnamon and resume cooking until firm).

Ellen's Chocolate Chip Cookies for Passover

Ingredients

- 1 cup margarine
- 3/4 cup sugar
- 1 tbs. orange juice
- 1 tsp. potato starch
- 1.5 cups chocolate chips
- 3/4 cup brown sugar
- 2 eggs
- 1.5 cups cake meal
- 1/4 tsp. salt



Directions

- Cream margarine and sugars.
- Add eggs and orange juice.
- Add dry ingredients
- Add chocolate chips
- Use 1 heaping tbsp. per cookie
- Bake at 375 for 10-11 minutes.

Gabby's Yummy Flourless Chocolate Cake

Ingredients

- 12 ounces semi-sweet chocolate chips
- 1 stick unsalted butter, cut into pieces
- 3 large eggs
- 3 large egg yolks
- 4 tablespoons sugar
- Pinch of salt



Directions

- Preheat the oven to 350°. Grease a 9" x 9" baking pan and set aside.
- Over a double boiler, melt the chocolate with the butter. Stir until smooth.
- Let chocolate-butter mixture cool slightly, then whisk in the whole eggs, yolks, sugar, and salt. Kids can help dumping in ingredients and stirring.
- Pour the batter into the pan. Bake for about 15-20 minutes, until set around the edges and a little jiggly in the center. Let the cake stand for 5 minutes.

Enjoy!