

Passover Recipes

All recipes that call for flour, unless otherwise noted, are using all purpose flour--not self-rising flour. None of these recipes contain the following: (1) any yeast (2) sourdough starter (3) baking powder or (4) baking soda.

UNLEAVENED BREAD	
RECIPE #1 (Unleavened Bread) 3 cups flour 2 Tbsp oil or butter 3 large eggs 1/2 cup water or milk 1 tsp. salt Combine dry ingredients. Combine eggs and oil, then beat. Add eggs to flour. Add milk, then beat for 2-3 minutes. Pour into three 8 inch square pans, greased, and bake for 20 minutes in a hot oven (450 degrees).	RECIPE #2 (Unleavened Bread) 1/2 cup water 2 Tbsp. sugar 1 tsp. salt 2 Tbsp. oil 1 1/4 cup flour Knead until smooth. Roll out to quarter inch thick. Bake at 300 degrees for 30 to 40 minutes. Put on cookie sheet. This only makes a small batch (about a quart size bag), but it can be doubled easily.
RECIPE #3 (Unleavened Bread) 1 cup whole wheat flour 1/2 cup olive oil 1 cup water 2 Tbsp. honey (for Passover meal omit honey) Mix oil and flour first; stir. Add water and honey and whisk (it will be runny). Spread thin on baking sheet. Bake as hot as you can (about 500-600 degree oven) for 6 to 7 minutes.	RECIPE #4 (Unleavened Bread) 3/4 cup scalded milk 1 egg 1/4 cup honey 2-1/4 cups flour 1/4 cup butter 1 tsp. salt Beat egg, milk, honey, and butter together. Add the flour gradually. Knead until smooth. Roll the mixture to 1/4" thick, then cut in shapes (round or square). Prick with a fork. Bake on baking sheet at 375 degrees for 15 or 20 minutes.

<p>RECIPE #5 (Unleavened Bread)</p> <p>1 1/2 cups flour 1 lb. dark brown sugar 1 cup nuts, chopped 4 eggs 1/2 tsp. salt 1 tsp. vanilla</p> <p>Beat eggs well. Then add remaining ingredients and beat well. Pour into a greased and floured 9x13 inch pan and bake for 30 minutes in a 350 degree oven.</p>	<p>RECIPE #6 (Unleavened Bread)</p> <p>1 1/2 cups plain flour 1 tsp salt (or more if you like the salty taste) 1 Tbsp sugar 1/2 cup shortening 3 Tbsp water (or more if needed to roll out)</p> <p>Mix all ingredients together. Roll out on cookie sheet you intend to bake on. Score into small squares before baking. Bake at 450 degrees F for 15 minutes (no longer). Check to see if burning on edges close to end. Temperature and times are important.</p>
<p>RECIPE #7 (Unleavened Cheese Bread)</p> <p>Cheese Bread</p> <p>1/2 lb longhorn cheese 3 eggs 1/2 lb jack cheese 1-1/3 cup milk 1 cup flour 1/2 cup melted butter 1 tsp salt</p> <p>Grate cheeses. Mix ingredients and put in greased pan. Bake at 350°F for 45 minutes. Score with a fork to produce the stripes by which we are healed.</p>	<p>RECIPE #8 (Golden Disc Unleavened Bread)</p> <p>4 cups unbleached flour 1 tsp. salt 1 1/2 cups water (room temp.)</p> <p>Combine the flour and salt. Add enough water to make dough that will clean the sides of the bowl and can be gathered into a ball. Turn out onto a lightly floured board and knead 10 minutes. Shape into a ball and cut in half. Cut each half in 8 pieces and form into 16 balls.</p> <p>Roll out each ball to form about a 7" circle. Place on an ungreased cookie sheet and bake in a preheated 500 degree oven for 5 minutes or until discs are lightly colored, blistered, and crisp. Serve with cheese chips and soups. Makes 16 discs.</p>
<p>RECIPE #9 (Unleavened Snacking Bread)</p> <p>Blend:</p> <p>1 3/4 cups all purpose flour 1/2 teaspoon salt 3 cups whole wheat flour 1/2 cup brown sugar</p> <p>Add:</p> <p>2/3 cup vegetable oil</p>	<p>RECIPE #10 (Stew Bread)</p> <p>Blend:</p> <p>1 3/4 cups all purpose flour 2 cups whole wheat flour 1/2 teaspoon salt</p> <p>Add:</p> <p>2/3 cup vegetable oil 1 egg</p>

<p>1 egg</p> <p>1 cup milk</p> <p>Mix well. Before baking, sprinkle a mixture of 2 tablespoons sugar and ½ teaspoon cinnamon over the surface of bread. Preheat oven to 400 degrees. Spray cookie sheets or jelly roll pan with oil. Divide dough in half. With lightly floured hands, pat each ball of dough onto sheet until it is desired thickness (about 3/8 inch). Cut raw dough into squares and prick center of each square with fork. Bake 15 to 18 minutes or until it begins to brown. Over baking will cause it to be too brittle.</p>	<p>1 cup milk</p> <p>Mix well. Before baking, sprinkle a mixture of 2 tablespoons sugar and ½ teaspoon cinnamon over the surface of bread. Preheat oven to 400 degrees. Spray cookie sheets or jelly roll pan with oil. Divide dough in half. With lightly floured hands, pat each ball of dough onto sheet until it is desired thickness (about 3/8 inch). Cut raw dough into squares and prick center of each square with fork. Bake 15 to 18 minutes or until it begins to brown. Over baking will cause it to be too brittle.</p>
<p>RECIPE #11 (Unleavened Bread)</p> <p>3 pints milk</p> <p>1 pound butter</p> <p>flour</p> <p>Take milk, butter, and as much flour as needed to give it a body similar to pie dough. Divide into four parts and work each until it blisters; then roll out till about the thickness of pie dough. Score or prick with fork (like a pie shell). Bake at 350 degrees until slightly browned at the edges.</p>	<p>RECIPE #12 (Almond Bread)</p> <p>4 eggs</p> <p>1 cup sugar</p> <p>3/4 cup oil or butter</p> <p>1 tablespoon almond extract</p> <p>3 cups flour</p> <p>1 small bag slivered almonds</p> <p>1/2 teaspoon vanilla</p> <p>Mix sugar, eggs, and 1 cup flour. Add oil or butter. Add remaining ingredients; pour into two greased bread pans. Bake at 350 degrees for 30 minutes. Remove from pans.</p>
<p>RECIPE #13 (Matzah)</p> <p>1 cup flour</p> <p>1/4 teaspoon salt</p> <p>2 tablespoons shortening</p> <p>5 tablespoons water (about)</p> <p>Mix dry ingredients, cut in shortening, mix in enough water to make dough soft and kneadable. Divide into fourths. Roll out to about 8" and cook on a hot skillet until browned. Flip and brown other side. Makes four 8" matzos. Keeps well if thoroughly dry.</p>	<p>RECIPE #14 (Cinnamon Matzah)</p> <p>1 cup flour</p> <p>1/2 teaspoon cinnamon</p> <p>1/8 teaspoon cloves</p> <p>1/8 teaspoon nutmeg</p> <p>1 tablespoons sugar</p> <p>1/4 teaspoon salt</p> <p>1 tablespoons butter</p> <p>2/3 cup water (about)</p> <p>Mix dry ingredients, cut in shortening, mix in enough water to make dough soft and kneadable. Divide into fourths. Roll out to about 8" and cook on a hot skillet until</p>

	browned. Flip and brown other side. Makes four 8" matzos. Keeps well if thoroughly dry.
<p>RECIPE #15 (Matzah)</p> <p>Before you start mixing all ingredients, turn oven on and preheat to 425.</p> <p>2 cups of flour</p> <p>3/4 cup liquid (I use kosher wine and water mixed)</p> <p>1/2 cup oil (olive is the best)</p> <p>1 cup sugar</p> <p>Mix together, break apart in pieces, and flatten. Adjust liquid if needed. Pierce each cake with a fork. Bake until edges are brown, about 15 minutes. They are like unleavened cookies.</p>	<p>RECIPE #16 (Egg and Onion Matzah)</p> <p>2 ¼ cups flour</p> <p>¾ tsp salt</p> <p>1/3 cup butter</p> <p>1 egg, beaten</p> <p>1 Tbs onion powder</p> <p>½ cup milk</p> <p>Combine onion powder and milk in a small bowl, allow to soak for a few minutes. In a mixing bowl, combine flour and salt. Cut in butter. Add egg and onion powder/milk mixture. Knead dough until smooth and soft, adding additional flour if needed. Divide dough in half. On a lightly floured surface, roll each piece of dough into a large rectangle (at least ¼ thick, but no more than ½ thick). Cut dough into 2 x 2 squares or desired size. Place squares on a lightly greased and lightly salted cookie sheet. Prick each square with a fork several times before baking. Bake at 450 degrees for 10-14 minutes or until golden and cooked through (but not hard or dark). Remove from wire rack; cool.</p> <p>Italian Version: To milk and onion mixture add 1 tbs garlic powder, ¼ tsp dried parsley, and ¼ cup parmesan cheese.</p>
<p>RECIPE #17 (Raisin or Blueberry) Bread</p> <p>Blend:</p> <p>3/4 cups all purpose flour</p> <p>2 cups whole wheat flour</p> <p>3/4 cup sugar or honey</p> <p>1 teaspoon cinnamon</p> <p>1 cup raisins (or blueberries)</p> <p>1/2 teaspoon salt</p> <p>Add:</p> <p>2/3 cup vegetable oil</p>	<p>RECIPE #18 (Chapatti)</p> <p>4 cups whole wheat flour</p> <p>2 cups unbleached flour</p> <p>1/2 pound soft butter</p> <p>1 teaspoon honey (optional)</p> <p>1 pint milk</p> <p>Ground sunflower and pumpkin seeds, as desired</p> <p>Cut butter into flour. Add milk and work into dough. Roll as thin as you like. Cut into squares. Prick each square with a fork. Bake at 350 degrees for 20 minutes.</p>

<p>1 egg</p> <p>1 cup milk (3/4 cup if honey is used)</p> <p>Mix well. Before baking, sprinkle a mixture of 2 tablespoons sugar and ½ teaspoon cinnamon over the surface of bread. Preheat oven to 400 degrees. (If you use honey, preheat oven to 375 degrees.) Spray cookie sheets or jelly roll pan with oil. Divide dough in half. With lightly floured hands, pat each ball of dough onto sheet until it is desired thickness (about 3/8 inch). Cut raw dough into squares and prick center of each square with fork.</p> <p>Bake 15 to 18 minutes or until it begins to brown. Over baking will cause it to be too brittle.</p>	
<p>RECIPE #19 (Flour Tortillas)</p> <p>4 cups flour</p> <p>1 ½ tsp salt</p> <p>1/3 cup softened butter</p> <p>1 1 ¼ cups water</p> <p>Mix together first two ingredients. Cut in butter until crumbly. Pour in water. Stir with a fork until it makes a cohesive ball. Knead 20 times. Form into 12 balls. Roll each ball in a little flour and roll out into 7 circles as thick as you can. Cook in a hot pan about 30 seconds on each side.</p>	<p>RECIPE #20 (Polenta Toasts)</p> <p>1/3 cup whole grain corn meal</p> <p>1/3 cup regular corn meal</p> <p>1/2 teaspoon salt or 1 tablespoon liquid aminos</p> <p>2 1/2 cups water</p> <p>Place cornmeal and salt in heavy 3 quart saucepan.</p> <p>Slowly whisk in the water (or aminos). Cook over medium heat, stirring constantly until mixture boils and becomes very thick (about 10 minutes). Heat may be lowered the last 3 or 4 minutes to prevent sticking. Stir very fast. Spray cookie sheet with olive oil and spread mixture to within 1 inch of edges. Do not cover.</p> <p>Refrigerate at least 4 hours. Preheat oven to 450 degrees. Cut polenta into squares and push apart slightly. Spray top with olive oil spray. Bake for 25 minutes on bottom oven shelf. Toasts should be lightly browned and easy to remove with a spatula. If not, bake 5 to 20 minutes longer.</p>

<p>RECIPE #21 (Unleavened Cornbread)</p> <p>1 cup cornmeal 1 cup flour ¼ cup sugar 1 tsp salt 1 egg 1 Tbs sour cream ¼ cup butter, melted 1 cup milk</p> <p>Preheat oven to 425 degrees. Grease a 12 cup muffin pan or line with muffin papers. In a bowl, stir together the cornmeal, flour, sugar, and salt. Make a well in the center, and pour in the egg, sour cream, butter, and milk. Stir until well blended. Spoon batter into prepared muffin cups. Bake for 15-20 minutes, until a toothpick inserted into the center comes out clean.</p>	
<p align="center">UNLEAVENED CRACKER RECIPES</p>	
<p>RECIPE #22 (Wheat Thin Style Crackers)</p> <p>1 ¼ cups flour ½ tsp salt 1 ½ Tbs sugar ¼ tsp paprika 4 Tbs cold butter, sliced ¼ cup water ¼ tsp vanilla Salt, for topping</p> <p>In a bowl, combine flour, ½ teaspoon salt, sugar, and paprika. Cut in butter with a fork or pastry blender until small crumbs form (or combine the dry ingredients and butter in a food processor and pulse until crumbly).</p> <p>Make a well in the center and add the water and vanilla. Stir to mix, then knead a few times, just enough to form a ball of dough. (Add just a tad more water if needed.) Divide</p>	<p>RECIPE #23 (Oat and Pecan Crackers)</p> <p>¾ cup rolled oats ¼ cup pecans, chopped 1 tsp sugar 1 tsp salt 4 Tbs butter, room temp 1 cup flour ¼ cup milk</p> <p>In a food processor, chop pecans, oats, sugar, and salt. Pulse in butter (about 10 pulses). Add flour. With motor running, pour in milk and continue processing until the dough forms a single mass. Shape into a long log and wrap in plastic wrap. Place in refrigerator for at least 3 hours or up to 2 days. Cut log into ¼ thick slices and place on a cookie sheet. Bake at 325 degrees for 20-25 minutes or until golden brown.</p>

<p>dough in half and cover with a clean towel. Lightly grease two 11x15 baking sheets and sprinkle lightly with salt. On a light floured surface, roll each piece of dough into a thin rectangle approximately 11x15. Transfer the sheet of dough to the baking sheet and cut into squares. Generously sprinkle tops with salt. Bake at 400 degrees for 5-10 minutes, or until crisp and lightly browned. Crackers will become crispier as they cool, so don't over bake. Remove baked crackers from the sheets and cool on a wire rack. (Makes about 8 ounces of crackers)</p>	
<p>RECIPE #24 (Rosemary-Parmesan Icebox Crackers)</p> <p>¾ cup flour 1 tsp salt 1 tsp pepper (or paprika) 1 tsp dried rosemary 4 Tbs butter, cut into 1/2 pieces 1 cup parmesan cheese ¼ cup milk</p> <p>In a food processor, combine the flour, salt, pepper, and rosemary; pulse twice to mix. Pulse in butter (about 10 pulses). Add the cheese and pulse twice to combine. With motor running, pour in the milk and continue processing until the dough forms a single mass. Roll the dough into a log about 2 in diameter. Wrap with plastic wrap and refrigerate for at least 3 hours and up to 2 days. Cut the dough into 1/8 thick slices and place on a cookie sheet. Bake at 325 degrees for 20-25 minutes or until light golden brown. (Makes about 24 crackers)</p>	<p>RECIPE #25 (Icebox Cheese Crackers)</p> <p>1 cup flour 1 tsp sugar 1 tsp salt 4 Tbs butter, room temp ¾ cup parmesan cheese ¼ cup milk</p> <p>In a food processor, mix flour, sugar, and salt. Pulse in butter (about 10 pulses). Add the cheese and mix. With the motor running, pour in milk and continue processing until the dough forms a single mass. Shape in a long log and wrap in plastic wrap. Place in refrigerator for at least 3 hours or up to 2 days. Cut dough into 1/8 slices and place on a cookie sheet. Bake at 325 degrees for 20 minutes or until golden brown.</p>

<p>RECIPE #26 (Sesame Crisp Crackers)</p> <p>2 cups whole wheat flour 3/4 cup raw sesame seeds 5 tablespoons safflower oil 2 1/4 teaspoons salt</p> <p>A few shakes of any flavoring desired (onion, garlic, etc)</p> <p>Combine dry ingredients. Work oil in with fork. Stir in 3/4 cups water. Form into two bails. Roll as thin as possible; cut into shapes. Place on ungreased cookie sheet; prick with fork. Bake at 425 degrees for 10 minutes.</p>	<p>RECIPE #27 (Wheat Crisps)</p> <p>1/2 cup sugar 1/2 cup wheat germ 3/4 cup margarine 1/2 cup whole wheat flour 1/2 cup powdered milk</p> <p>Place all dry ingredients into a mixing bowl. Blend in margarine with a pastry blender. Knead with hands until smooth and soft dough forms. Form into small balls and flatten with fork on ungreased cookie sheet. Bake in 300 degree oven until edges are slightly browned, 20 to 25 minutes. (Makes 2 to 2 1/2 dozen).</p>
<p>UNLEAVENED DESSERT RECIPES</p>	
<p>RECIPE #28 (Pound Cake)</p> <p>1 cup butter 2 cups flour 1 cups sugar 1/4 teaspoon (or more) nutmeg 1/4 teaspoon salt 1 1/2 teaspoon vanilla 4 eggs</p> <p>Bring butter and eggs to room temperature. Grease bottom and 1" up sides of pan. Beat butter till creamed and fluffy. Gradually add sugar, beating at medium speed 6 minutes or till light and fluffy. Add vanilla; add eggs one at a time. Beat 1 minute after each: scrape bowl frequently. Stir together flour, salt, and nutmeg. Gradually add dry ingredients to egg mixture and beat. Bake 60-65 minutes at 325 degrees or till done.</p>	<p>RECIPE #29 (Pumpkin Cheesecake)</p> <p>Crust:</p> <p>1/3 cup margarine 1/3 cup sugar 1 egg 1 1/4 cups flour</p> <p>Cream margarine and sugar until light and fluffy.</p> <p>Blend in egg; add flour; mix well. Press dough on bottom and 2 inches high around sides of 9-inch spring-form pan. Bake at 400 degrees for 5 minutes. Reduce oven temperature to 350 degrees.</p> <p>Filling:</p> <p>2 (8 ounce pkgs) cream cheese 3/4 cup sugar 1 (16-ounce can) pumpkin 1 teaspoon cinnamon 1/4 teaspoon ginger 1/4 teaspoon nutmeg Dash of salt 2 eggs</p>

	<p>Combine softened cream cheese and sugar, mixing at medium speed with beater until well blended. Blend in pumpkin, spices, and salt; mix well. Add eggs one at a time, mixing well after each addition. Pour mixture into the pastry-lined pan. Smooth surface to edge of crust. Bake at 350 degrees for 50 minutes. Loosen cake from rim of pan; cool before removing from pan. Chill. Optional: Garnish with whipped cream just before serving.</p>
<p>RECIPE #30 (Raspberry Bars)</p> <p>2 sticks soft butter</p> <p>2 cups flour</p> <p>2 egg yolks</p> <p>1 cup sugar</p> <p>1 1/2 to 2 cups of raspberry jam</p> <p>Cream butter and sugar with electric mixer. Add egg yolks and beat well. Add flour 1 cup at a time. Chill dough for at least one hour. Divide dough in half. Roll both into a square to fit 9" x 9" pan. Place one square of dough in pan and top with jam. Add top layer of dough to pan. Bake at 375 degrees for 35-40 minutes. Sprinkle with powdered sugar. Cut when cold.</p>	<p>RECIPE #31 (Pecan Crisps)</p> <p>1 1/2 cups sifted flour</p> <p>1 egg separated</p> <p>3 tablespoons milk</p> <p>1 cup sugar</p> <p>3/4 teaspoon salt</p> <p>1 teaspoon vanilla</p> <p>1/2 cup soft vegetable shortening</p> <p>1 cup pecans finely chopped</p> <p>Cream shortening, sugar, milk, and egg yolk. Add sifted dry ingredients; form into balls (walnut size). Place on ungreased baking sheet. Press flat with the bottom of a glass dipped in sugar. Brush with beaten egg whites. Sprinkle with nut meats. Bake 8-10 minutes. Do not over bake. (Makes about 5 dozen)</p>
<p>RECIPE #32 (Jam Filled Crumb Bars)</p> <p>1 3/4 cups flour</p> <p>3/4 cup butter</p> <p>1 teaspoon shredded lemon peel</p> <p>1 tablespoon flour</p> <p>1/2 cup finely chopped nuts</p> <p>1/2 cup sifted powdered sugar</p> <p>3/4 cup jam or preserves</p> <p>Stir together flour and nuts. In a large mixing bowl, beat butter until soft, add powdered sugar and lemon peel and beat until fluffy. Add flour mixture and beat till crumbly. Press 2/3 of crumbs onto bottom of ungreased 9x9x2</p>	<p>RECIPE #33 (Mazos Sponge Cake)</p> <p>8 egg yolks</p> <p>1 1/2 cup sugar</p> <p>1/2 cup matzos cake flour</p> <p>2 Tbs lemon juice</p> <p>1/2 cup potato starch</p> <p>8 egg whites beaten stiff</p> <p>Beat yolks until light. Add sugar gradually. Add pinch of salt and lemon juice, then add cake meal and potato starch. Lastly fold in egg whites which have been beaten till stiff but not dry. Bake 45 minutes at 350 degrees in angel food pan or in two layers.</p>

<p>pan. Spread jam into pan. Stir 1 tablespoon of flour into remaining crumb mixture and sprinkle over jam. Bake at 375 degrees for 25 to 30 minutes. Cut into bars.</p>	
<p>RECIPE #34 (Lemon Meringue Cheesecake)</p> <p>Filling:</p> <p>12 oz cream cheese, softened</p> <p>4 oz sour cream (about ½ cup)</p> <p>¾ cup sugar</p> <p>2 eggs</p> <p>2 Tbs fresh lemon juice</p> <p>Zest of one lemon</p> <p>Crust:</p> <p>1 cup flour</p> <p>¼ cup sugar</p> <p>½ cup coconut</p> <p>5 Tbs butter, melted</p> <p>¼ tsp salt</p> <p>For Crust: Combine all ingredients in a food processor or mix by hand in a bowl. Press into a 9 pie pan.</p> <p>For Filling: In a large bowl, beat cream cheese, sour cream, sugar, and eggs. Add lemon juice and zest; beat until smooth. Pour into pie crust and bake at 350 degrees for 40-45 minutes. Remove from oven and let cool. Chill for at least 4 hours before serving. Top with whipped cream to serve.</p> <p>Key-Lime Version: Substitute lime juice and lime zest for lemon.</p>	<p>RECIPE #35 (Nut Bars)</p> <p>½ cup butter, room temp</p> <p>½ cup oil</p> <p>¾ cup sugar</p> <p>1 egg</p> <p>1 tsp vanilla</p> <p>2 1/2 cups flour</p> <p>½ tsp cinnamon</p> <p>½ tsp salt</p> <p>Cream butter, oil, sugar, egg, and vanilla until fluffy. Stir in dry ingredients, then nuts. Dough will be stiff. Press into a 15x10 jelly roll pan. Bake at 350 degrees for 25-30 minutes. Cut into bars.</p> <p>Peanut Butter Chocolate Bars Version: Substitute creamy peanut butter for oil in recipe. Add ½ cup of chocolate chips.</p>

<p>RECIPE #36 (Applesauce Cookies)</p> <p>1 cup brown sugar $\frac{3}{4}$ cup oil 1 cup thick applesauce 1 egg 1 teaspoon vanilla 4 cups rolled oats $\frac{1}{2}$ cup flour $\frac{1}{2}$ cup nuts, chopped $\frac{1}{2}$ tsp salt</p> <p>Beat brown sugar and oil. Add remaining ingredients and mix well. Drop from spoon onto greased baking sheet. Bake at 375 degrees for 20 to 25 minutes or until well browned.</p>	<p>RECIPE #37 (Nut Balls)</p> <p>1 cup butter, room temp 2 cups flour 1 cup almonds, chopped 1 tsp vanilla 3 Tbs brown sugar</p> <p>Mix all ingredients and roll into small balls. Bake at 325 degrees for 20 minutes or until golden brown.</p>
<p>RECIPE #38 (Berry Delight)</p> <p>2 cups strawberries, cut in half 1 cup raspberries 2 cups blueberries 1 cup tapioca pudding $\frac{1}{2}$ cup maple syrup 2 cups rolled oats 1 cup flour 6 Tbs coconut oil 4 tsp maple syrup</p> <p>If using frozen berries, let the ice crystals dissipate. Lightly oil two 13 x 9 glass baking pans. Mix first 4 ingredients, then add the maple syrup. Spread in bottom of pans. In a separate bowl, mix remaining ingredients and sprinkle over berry mix. Bake at 350 degrees for 30 minutes or until golden brown. (Makes 12 servings)</p>	<p>RECIPE #39 (Unleavened Chocolate Cake)</p> <p>1 $\frac{1}{2}$ cup matzo flour 2 cups sugar 1 cup vegetable shortening 2 tablespoons of vanilla 8 tablespoons cocoa 2 tablespoons corn syrup 4 eggs</p> <p>Cream shortening, sugar, and eggs. Combine all other ingredients. Beat until fluffy and light. Pour into two greased 8" pans. Bake 30 minutes at 350 degrees. Cool and frost.</p>

<p>RECIPE #40 (Nut Fudgie Cookies)</p> <p>2 squares chocolate 1/2 cup vegetable shortening 1 cup sugar 1 teaspoon vanilla 2 eggs beaten 1/2 cup sifted flour 1/4 teaspoon salt 1/2 cup nuts</p> <p>Melt chocolate and shortening. Add sugar and eggs. Mix quickly; add flour, salt, and vanilla. Pour into 13" x 9" pan. Sprinkle nuts on top and bake 15 minutes at 400 degrees.</p>	<p>RECIPE #41 (Oatmeal Cookies)</p> <p>1 cup all purpose flour 3/4 cup packed brown sugar 1 cup Crisco shortening 3 tablespoons water 1 teaspoon ground all spice 1/2 teaspoon salt 1 teaspoon ground ginger 3/4 tablespoon vanilla 1 egg 3 cups oats 3/4 cup nuts 1/2 cup raisins</p> <p>In large bowl, measure the first nine ingredients. Mix on low until well blended. With spoon, stir in oats, walnuts, and raisins. Grease cookie sheets. Preheat oven to 375 degrees. Drop dough by heaping teaspoons 2 inches apart. Bake 12 minutes or until golden brown. Remove to wire rack to cool. Store in tightly covered container. Good for 2 weeks. (Makes 3 dozen)</p>
<p>RECIPE #42 (Shortbread)</p> <p>1 pound / 4 sticks of butter 1 cup sugar 5 cups flour</p> <p>Preheat oven to 350 degrees. Using pastry brush, coat baking sheet with 1 tbsp softened butter. Melt butter (if needed) and beat with sugar. Add flour. Form in a circle or square on baking sheet. Bake in the middle of the oven for 25 to 30 minutes, until firm to the touch or brown. Will keep 2 to 3 weeks in covered jars or tins.</p>	<p>RECIPE #43 (Coconut Macaroons)</p> <p>1 (7oz pkg) Bakers flaked coconut 2 tablespoon flour 3 egg whites 1/3 cup sugar 1/8 tablespoon salt 1/2 tablespoon almond extract</p> <p>Combine coconut, sugar, flour, and salt. Stir in beaten egg whites and almond extract, mix well. Drop by teaspoon onto lightly greased baking sheet. If desired, top with halved candied cherries. Bake at 325 degrees for 23 minutes or until delicately browned. Remove from sheet at once.</p>

<p>RECIPE #44 (Applesauce Loaf Cake)</p> <p>1/2 cup raw honey or pure maple syrup 1/3 cup unrefined corn germ oil 1/2 teaspoon sea salt 1 tablespoon cinnamon 1 cup nuts 1 egg 1 3/4 cups whole wheat flour 1/2 teaspoon ground cloves 1 cup raisins 1 cup thick applesauce</p> <p>Beat honey, oil, and egg together. Sift flour and spices together and add to wet ingredients. Fold in raisins, nuts, and applesauce. Spoon into oiled 9x5" loaf pan. Bake 40 minutes at 350 degrees.</p>	<p>RECIPE #45 (Delicious Pastries)</p> <p>1 pound margarine or butter 3 cups flour 1 (16 oz) small cottage cheese Filling or jam</p> <p>Mix together margarine or butter, cottage cheese, and flour. Let mixture set for several hours or overnight. Take 1/3 of dough and roll thin. Cut into 3" squares, place filling in center and fold corners to center. Bake 30-35 minutes. Sprinkle with confectioners' sugar and cool.</p>
<p>RECIPE #46 (Old Fashioned Pound Cake)</p> <p>4 cups confectioners' sugar 2 cups butter or margarine 2 tablespoons grated orange rind 6 eggs 3 1/2 cups all-purpose flour 1/4 teaspoon salt</p> <p>Sift flour. Cream shortening at medium speed on electric mixer for 3 minutes or until light and creamy. Gradually add sugar and orange rind; cream thoroughly. Add eggs one at a time, mixing well after each addition. Gradually add combined flour and salt; mix well. Pour into greased and floured 10-inch tube pan. Bake at 350 degrees for 1 hour and 20 minutes, or until wooden toothpick inserted in center comes out clean. Remove from pan. Cool.</p>	<p>RECIPE #47 (Chocolate Matzah Candy)</p> <p>6 sheets Matzah crackers 12 oz semi-sweet chocolate bits 1 cup brown sugar 1/2 lb butter (2 sticks) 1 cup walnuts (optional)</p> <p>Grease both sides of aluminum foil and set in the bottom of a cookie sheet. Arrange the matzah on top of the foil, breaking them if necessary to fit the pan completely. Melt the butter and add the sugar. Cook for 3 minutes. Pour mixture over the matzah and spread evenly to cover all. Bake at 350 degrees for 5 minutes. Remove from oven and sprinkle the chocolate chips on top, spreading them when melted. If desired, sprinkle with nuts. Refrigerate until firm. Break into pieces.</p>
<p>RECIPE #48 (Charoset—Hebrew: Kharoset)</p> <p>4 apples, preferably tart such as Granny Smith</p>	

6 oz walnuts, pecans or almonds 4 teaspoons honey 1 teaspoon cinnamon ½ teaspoon allspice 3 tablespoons grape juice or kosher red wine (sweet) Chop apples and nuts finely. Mix all ingredients together. Refrigerate until served. One tablespoon is plenty, but people will want more! (Serves 10)	
UNLEAVENED BREAKFAST RECIPES	
RECIPE #49 (Crepes) 1 cup flour 1 1/2 cup milk Pinch of salt 3 eggs 1/2 cup vegetable oil Sift flour and salt. Add eggs and beat thoroughly till smooth. Add milk, beat well. Batter should be the consistency of heavy cream. Put in refrigerator for at least two hours. Pour into skillet, and tilt the skillet around until the skillet bottom is evenly covered with batter, even running slightly up the sides. Surface should be well covered but not runny.	RECIPE #50 (Strawberry and Cream Crepe Filling) 3 cups strawberries 1 cup sour cream 1/3 cup sugar 1/2 cup powdered sugar 1 cup cottage cheese Slice berries, add sugar, set aside. In blender, whip cottage cheese till smooth, stir in sour cream and sugar. Fill crepes with some of the mixture. Fold over and top with strawberries and cream.
RECIPE #51 (Sour Cream Pancakes) 3 eggs 1/2 teaspoon salt 1/4 teaspoon pepper 1 cup sour cream 6 tablespoons matzo meal Beat eggs. Blend all ingredients. Drop by spoonfuls into greased skillet. Brown on both sides. (Makes 11 pancakes)	RECIPE #52 (Apple Pancakes) 1 cup matzo meal 3 eggs, beaten 2 tablespoons peanut oil 1/2 teaspoon salt 1/2 cup water 3 tart apples, thinly sliced Mix ingredients in order given and drop by tablespoon into hot oil. Fry until golden brown. Drain on paper towels and serve with sugar or

	a mixture of sugar and cinnamon.
<p>RECIPE #53 (Chicken Blintzes)</p> <p>Wrappers:</p> <p>5 eggs</p> <p>salt</p> <p>3/4 cup matzo meal</p> <p>1 1/2 cups water</p> <p>Beat eggs, salt, and water. Gradually add meal and beat until smooth. Heat a 6-inch frying pan. Brush lightly with oil. Pour sufficient batter just to cover surface of pan. Tip pan quickly to spread. Brown on one side and turn out on board or towel.</p> <p>Filling:</p> <p>2 tablespoons finely chopped scallions</p> <p>4 teaspoons cooking oil</p> <p>1 1/2 teaspoon salt</p> <p>2 cups chopped cooked chicken</p> <p>1 teaspoon sugar dash of pepper</p> <p>Sliced carrots and celery</p> <p>Mix carrots and celery with remaining ingredients. Place 1 teaspoon on blintz wrapper. Fold in blintz fashion. Fry in hot vegetable oil until brown, or they can be browned in oven using a little oil brushed on each.</p>	<p>RECIPE #54 (Basic Blintzes)</p> <p>2 eggs</p> <p>1 tablespoon vegetable oil</p> <p>1 cup milk</p> <p>1 tablespoon honey</p> <p>3/4 cup whole-wheat pastry flour</p> <p>1/2 tablespoon butter</p> <p>Mix together all ingredients, except butter, in a blender, food processor, or electric mixer. Cover and refrigerate for 1 hour. Melt butter in a 7-inch skillet over medium heat. Add 2 to 3 tablespoons batter, and tip pan to distribute batter evenly. Cook until browned on bottom and slightly dry on top. Place on wax paper, cooked side down. Continue to cook until all the batter is used, replenishing butter as needed. (Makes 8 to 10 blintzes)</p>
<p>RECIPE #55 (Blueberry Blintzes)</p> <p>1 recipe for basic blintzes (see Recipe #53)</p> <p>4 ounces creamed cottage cheese</p> <p>4 ounces cream cheese, softened</p> <p>1 teaspoon butter, softened</p> <p>1 egg yolk, softened</p> <p>1 tablespoon honey</p> <p>1 teaspoon vanilla extract</p> <p>1/2 tablespoon butter</p> <p>2 cups blueberry honey sauce (see below)</p>	<p>RECIPE #56 (Blueberry Honey Sauce)</p> <p>6 tablespoons butter</p> <p>3/4 cup honey</p> <p>1/2 teaspoon vanilla extract</p> <p>1 tablespoon cornstarch</p> <p>3 cups fresh or frozen blueberries</p> <p>In a large saucepan, melt butter. Blend in cornstarch and stir in honey and blueberries. Bring to a boil over medium heat, stirring constantly. Boil for 5 minutes. Stir in vanilla; cool before serving.</p>

<p>1 cup sour cream or yogurt</p> <p>Prepare blintzes according to directions above. In a medium-size bowl, beat together cream cheese, cottage cheese, softened butter, egg yolk, honey, and vanilla. Place about 2 tablespoons cheese mixture on cooked side of each blintz. Roll up, leaving ends open. In a large skillet, melt butter. Saute blintzes seam-side down, until browned. Turn and continue cooking until all sides are browned. Serve immediately, topped with blueberry honey sauce and sour cream or yogurt. (Makes 8 to 10 blintzes)</p>	
<p>RECIPE #57 (English-Hebrew Pastry)</p> <p>Pastry:</p> <p>1 teaspoon vanilla</p> <p>2 eggs</p> <p>1 teaspoon salt</p> <p>2/3 cup vegetable shortening</p> <p>1 tablespoon water</p> <p>Filling:</p> <p>1 pound stew beef</p> <p>4 medium potatoes</p> <p>4 medium onions</p> <p>1/4 rutabaga</p> <p>Sift flour and salt together. Cut in shortening. Use enough water to form dough into ball. Cut ball into four sections. Roll out one at a time into a circle. Cut meat into small pieces, grate rutabaga. Place handful of rutabaga on one half of dough. Slice 1 potato over rutabaga. Add salt and pepper. Add 1/4 beef and 1 medium onion; puncture top. Make other three the same way. Bake 1 hour and 15 minutes at 375 degrees.</p>	<p>RECIPE #58 (Airy Onion Kugel)</p> <p>6 eggs, separated</p> <p>1/3 cup matzo meal</p> <p>1 1/2 teaspoons salt</p> <p>2 cups finely chopped onions</p> <p>1/3 cup oil</p> <p>1/4 teaspoon pepper</p> <p>Beat egg yolks until thick and creamy. Add onions, oil, matzo meal, salt, and pepper; mix well. Beat egg whites stiff and fold into onion mixture. Pour into an oiled 2 quart casserole dish and bake at 350 degrees for 30 minutes or until a knife inserted into the center comes out clean.</p>
<p>RECIPE #59 (Cheese Bags)</p> <p>2 8 oz pkgs cream cheese</p> <p>2 1/4 cups flour</p> <p>1/2 pound butter</p>	

<p>Have cheese and butter at room temperature. Cream together, add flour, and mix well. Chill 2 hours or longer. Cut in half and roll out. (May use a large fruit can to cut out.) Fill each round with pieces of Wisconsin brick cheese (or any kind). Fold circle of dough over cheese to form a half circle. Press edges together with fork. Spread beaten egg on top of each half circle before baking. Bake till lightly browned.</p>	
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