



2022/5782

Beth Am
Women's Seder
Cookbook

COMPILED IN HONOR OF
HARRIET MILLER

2022/5782 Beth Am Women's Seder Cookbook

The theme of 5782 Beth Am Women's Seder was "To Nourish." The theme was inspired by our conversations about the woman of honor, Harriet Miller, who brings Beth Am together with her love of community and of food! During a traditional Seder we say, "Let all who are hungry come and eat." This Seder was about more than 'letting' people come, it was about reaching out, being inclusive and insisting, "Come, eat! Join me! Join us and celebrate!"

And join we did! Despite the chilly wind, over 120 women joined together to ask (and answer!) how can we make intentional choices to nourish ourselves, each other and our community? We connected with friends whom we had not seen for a while and met new friends, leaving with a "fuller cup" than when we arrived.

In keeping with the theme of nourishment, we thought it appropriate to develop a cookbook containing treasured Passover recipes contributed by Seder participants. While these may not all be original recipes, they are the ones that we serve to our families, through which we demonstrate our love and create tradition. In making them with love, they have become our own, and in sharing them with community, they can become yours as well. The cookbook also features numerous original recipes from Harriet's cookbooks, *In the Kitchen with Harriet*, Volumes 1 and 2, and photography from the Seder itself, taken by Melissa Gerr and Steve Adashek.

With gratitude,

Aimee & Becky

Aimée Adashek & Becky Eisen

Co-Chairs, Beth Am Women's Seder

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The Seder



AMY NATHANSON'S TURKISH CHAROSET

INGREDIENTS

1/2 cup pitted dates

1/2 cup dried apricots

2 cups apples (peeled,
cored, diced)

Juice of one lemon

1 cup chopped walnuts
(optional)

DIRECTIONS

Cook dates apricots and apples and lemon juice in water, enough to just cover the fruit. Cook until tender about 20 minutes. Drain, mash or chop and then add nuts if desired.

NOTES:

This recipe was shared with me from my Mom's college roommate, Terrie. Our family enjoys a variety of charosets at our Seder table and this is one of our favorites.



ROBERTA GREENSTEIN'S MOROCCAN CHAROSET

INGREDIENTS

2 cups walnut pieces
1 cup blanched, slivered
or whole almonds
25 pitted dates
10 large Calimyrna figs
(these are golden
colored)
20 dried apricots
10 large pitted prunes
½ cup shelled pistachios
¼ cup – ½ cup sweet
red Pesach wine
Ground cinnamon to
taste

DIRECTIONS

- Put all nuts and dried fruit through the fine blade of a food grinder or finely grind them in a food processor doing batches to make it easier to get more uniform grinding.
- Mix in enough wine to make a paste that is soft and malleable.
- Form in to 1" balls.
- Roll the balls in the cinnamon.
- Store the balls in a tightly covered container in the refrigerator for up to 2 weeks. These can also be frozen.

NOTES:

For best flavor, keep them in the refrigerator at least overnight and let them come to room temperature before serving.



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*First
Course*



FRANCINE KRUMHOLZ' NO FAIL CHICKEN SOUP

- Place one large cut up chicken into a large saucepan and cover with water. Bring to a boil and skim any fat.
- Add peeled vegetables - two carrots, one parsnip, two onions, three celery stalks, a few sprigs of parsley and dill. Salt to taste and simmer for about one and a half hours.
- Strain soup and let cool.
- Skim fat.
- Serve with love.



NOTES:

This recipe was printed on an apron from a Montreal, Canada Hadassah chapter. The apron was given to me by an aunt who was a real balabusta. The soup is simple to make, and delicious. For holidays, because there is so much else to eat I serve clear liquid with vegetables and a matzo ball. If I have time I cook a second set of vegetables because the ones cooked in the soup get too mushy. (But they are tasty when mashed for another day.) Also, if I have time I bone the chicken, return the bones to the pot in a Sack'n- Boil bag, and cook for a while longer. The resulting broth has a deep rich flavor. Many family and friends have been healed by this Jewish penicillin! The soup is also delicious as a stew with pieces of the boiled chicken, vegetables, and egg noodles.

FOR SOUP:

- 1 whole chicken, 3 1/2 to 4 pounds
- Kosher salt
- 4 large carrots, peeled and cut into large chunks
- 3 ribs celery, cut into large chunks
- 2 turnips, peeled, cut into large chunks
- 2 parsnips, peeled and cut into large chunks
- 2 turnips, peeled, cut into large chunks
- 1 petrozilia (parsley root), peeled, cut, into large chunks, optional* (often found in Korean and Italian grocery stores)
- 2 whole cloves garlic
- 1 tsp. whole peppercorns
- 1 leek, split, and well washed!!
- 1/2 bunch (about 2 cups curly parsley (leaves and stems))

TO FINISH

- 3 carrots, cut into 2 inch-long 1/4 inch thick sticks
- Matzo ball mix, prepared as directed.

NOTES:

This recipe is more complicated than a basic chicken soup recipe also found in this collection. The variety of ingredients and the cooking method contribute to a rich and complex soup. Either recipe will produce “aahs” at the table and a sense of love and well-being.

LEAH ESKIN'S PAPA'S CHICKEN SOUP

- Plunge the chicken into a big pot of cold salted water. Let soak, 1 minute. Drain water and repeat until water is clear and chicken is clean.
- Settle chicken in a large soup pot. Sprinkle in 2 T. salt. Pour in 5 quarts cold water. Water should cover chicken by about 2 inches (if it doesn't, add more). Bring to a boil, lower to a simmer. Skim foam off the surface, several times. Continue simmering and skimming until foam has disappeared, about 15 minutes.
- Add carrots, celery, parsnips, turnips, petrozillia (optional), garlic and peppercorns. Partially cover and simmer until chicken is cooked through, about 40 minutes. Use two forks to pull out breast meat; set aside. Add leek and parsley to the soup pot, cook another 30 minutes.
- Strain soup into a clean pot. Discard meat and vegetables. If you're working ahead, let cool, cover, and chill overnight. Before reheating, lift off any fat. If you're on deadline, plunge ahead.
- Half an hour before you're ready to serve, get out a large pot. If you've got one with a basket insert, all the better. Scoop in 2 cups of the finished broth. Add 4 cups water and 1 tablespoon salt. Heat to a boil. With wet hands roll about 24 matzoh balls, each slightly smaller than a ping pong ball and drop them in. Add carrot sticks. Cover, lower heat and let simmer 25 minutes. Meanwhile reheat broth.
- Shred reserved chicken and divide into 8 soup bowls. Dust each portion with 1 tsp. dill. Add 2 matzo balls and several carrot sticks to each bowl. Scoop about 1 cup hot broth into each bowl. Enjoy. Don't worry, there's enough for seconds.

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A watercolor illustration of oranges and white flowers with green leaves, surrounding a central white circle with an orange border. The oranges are depicted in various shades of orange and red, while the flowers are white with yellow centers. The leaves are a vibrant green. The central circle contains the text "Second Course" in a black, elegant cursive font.

Second
Course



BETTY CHEMER S' GIGI'S GEFILTE FISH

INGREDIENTS

- 1 T. vegetable oil (for greasing pan)
- 1 jar gefilte fish mashed (usually 8 pieces)
- 1 carrot, peeled and minced
- 1 stalk celery, minced
- 1 tsp. pepper
- 1 T. sugar
- 1 medium onion, chopped finely
- ¼ cup of fish juice from jar of gefilte fish
- ¼ cup mayonnaise
- ¼ cup matzo meal
- 2 eggs
- Sweet paprika for sprinkling over the top



DIRECTIONS

- Preheat oven to 350 degrees.
- Grease well an 8 x 8 or 7 x 11 sized pan but you can also double recipe and use a 9x13 pan to feed a crowd. The mixture should come up to about 1 ½ inches on side of pan.
- Mix all the ingredients. Spoon into pan. Sprinkle top with paprika.
- Bake for 1-1 ½ hours. Be careful not to overcook.
- Cool and cut into squares. Garnish with small piece of green,
- sliced cooked carrots or a baby carrot and horseradish of your choosing.

NOTES:

This is my sister-in-law, Linda Miller's mother's recipe. She was known by her nickname "Gigi." This is the only way any of our children would ever eat gefilte fish.

JODY SEGAL'S TRI-COLOR GEFILTE FISH

INGREDIENTS

- Two loaves of white gefilte fish (frozen)
- One loaf of salmon gefilte fish (frozen)
- Juice of one lemon
- Dried or fresh dill to taste

DIRECTIONS

- Take one white loaf and mix in lemon juice and plenty of dill.
- Line a springform pan with parchment paper on the bottom.
- Spread the white fish layer on the paper. Spread the salmon layer next.
- Spread the lemon/dill layer on top.
- Bake at 350 degrees 30 to 40 minutes until the top is just starting to brown.

NOTES:

Apparently there are numerous kinds of frozen gefilte fish logs sold in Jewish markets (e.g. Seven Mile Market). Who knew?



MEG BERMANS'S SPICY CALIFORNIA SALMON STACK

*This recipe contains *Kitniyot*

INGREDIENTS

- 1 cup cooked short-grain brown rice, from 1/2 cup uncooked
- 2 T. rice vinegar
- 8 ounces ahi salmon (very fresh and firm)
- 1 cup diced cucumber, about 1 small
- 1 tsp. chopped fresh chives
- 1/2 cup mashed avocado, about 1 medium
- 4 tsp. Furikake, such as Eden Shake or use sesame seeds
- 4 tsp. reduced-sodium soy sauce, or gluten-free
- 4 tsp. mayonnaise
- 1 tsp. sriracha sauce

DIRECTIONS

- Cook rice according to package directions, omitting salt and oil. When rice is done, add rice vinegar and stir. Evenly spread rice on a sheet pan to cool.
- Cut salmon into 1-inch cubes. In a small bowl, combine cucumber and chives. In another small bowl, combine mayonnaise and sriracha sauce.
- Using a 1 cup dry measuring cup, layer 1/4 cup cucumber, then 2 tablespoon of avocado, then 1/4 of the tuna, and 1/3 cup rice.
- Carefully turn the cup upside down to turn the stack out onto a plate, lightly tapping the bottom of the cup if necessary. Sprinkle with Furikake and drizzle with 1 teaspoon soy sauce and sriracha mayonnaise.
- Repeat with remaining ingredients.

NOTES:

You can easily find Furikake in most grocery stores (Giant, Whole Foods, etc.) in the Asian food section.

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*Main
Course*



ROBERTA GREENSTEIN'S PISTACHIO FLAXSEED CRUSTED SALMON

INGREDIENTS

- 4-6 fillets (around 3 pounds) of wild salmon
- 1 T. extra virgin olive oil
- 1 cup salted pistachios, shelled
- ½ cup ground flaxseeds
- 2 T fresh parsley
- 1 tsp. garlic powder
- ½ tsp. ground cumin
- ½ tsp salt
- ¼ tsp. pepper



DIRECTIONS

- Preheat oven to 375 degrees. Line a baking sheet with parchment paper.
- In the food processor, chop the pistachios until coarse, with pieces of the pistachios still visible
- Add the ground flaxseeds, parsley, garlic powder, and cumin and blend for 30 seconds, until all ingredients are combined.
- Rub the salmon fillets with the olive oil and sprinkle with salt and pepper. Place them on the baking sheet and cover the tops with the pistachio mixture.
- Bake the salmon fillets for 20-25 minutes, until the salmon flakes with a fork and the center is a light pink color.

BETTY CHEMER'S HOLIDAY OR ANYTIME BRISKET

- 4-5 pound brisket (get a “first cut” brisket if you can—it eliminates a large piece of fattier meat; but you can also use same recipe for a heavier or whole brisket (just adjust the amounts slightly)
- 8 ounce can of tomato sauce
- 2-3 onions chopped
- 2-3 large carrots, peeled and chopped
- 2-3 stalks of celery, chopped
- 1 bay leaf
- 4 beef bouillon cubes or equivalent (do not use liquid broth)
- 1 T. mixed dried herbs (marjoram, thyme, parsley, rosemary etc.)
- 2-3 tsp of sweet paprika

NOTES:

This recipe was developed by a friend's family cook. The cook refused to give her the recipe so she watched covertly over several kitchen visits to figure it out. To my knowledge, it has only failed once when someone interpreted the instructions re a “first cut” brisket to mean that one was to literally cut the brisket before cooking. The result was unrecognizable.



- Preheat oven to 350 degrees.
- Put chopped onions, carrots and celery in bottom of large roasting pan. (A rack is not needed).
- Add the bay leaf and herbs to the vegetables.
- Add the brisket to the pan fatty side up and using your hands rub the vegetable and herb mixture all over the meat.
- Throw the bouillon cubes into the pot.
- Add the tomato sauce and add about a half can of water to the pan. Use your hands again to be sure everything is somewhat mixed up with fatty side of meat on top.
- Sprinkle top of everything with paprika.
- Cover tightly with heavy aluminum foil.
- Bake for 3 hours. After 3 hours, remove the aluminum foil (be careful of steam) and cook uncovered for another hour. Check periodically to make sure there is enough liquid (usually there is plenty) but feel free to add some water if it is looking dry.
- After cooking, cool down. Remove meat and wrap. Drain gravy and vegetable mixture separately. Cool overnight to remove fat. For a thicker gravy, puree some of the vegetable mixture and add to the gravy.
- For serving, use a glass or metal rectangular pan, slice meat against the grain (this is very important; otherwise the meat will be stringy), put some of the vegetable mixture on top of meat, and add gravy. Cover and warm covered slowly in medium oven—usually will take about 15-20 minutes. Take off cover for additional browning.

BETTY CHEMER'S MATZO LASAGNA

- ¼ cup extra virgin olive oil, plus more for serving
- 4 garlic cloves, thinly sliced
- 4 anchovies, finely chopped (optional)
- ½ tsp black pepper
- ¼ tsp. red pepper flakes
- 2 (28 oz.) cans, whole peeled tomatoes
- ¾ tsp. fine sea salt or kosher salt
- 1 rosemary sprig (or ½ tsp. dried rosemary)
- 2 ¾ cups/24 oz. whole milk ricotta (do not use low fat)
- 1 large egg
- ¼ cup basil leaves, chopped, plus more for serving
- ¾ tsp. freshly ground black pepper
- ¼ tsp. freshly ground nutmeg
- 1 (10 oz) box matzo, preferably egg or salted matzo
- 1 lb. fresh mozzarella, sliced, then torn into bite-sized pieces
- ½ cup freshly grated Parmesan

- Heat oven to 375 degrees. In a large pot over medium heat, heat oil and stir in garlic, anchovies (if using), pepper and red pepper flakes. Cook until garlic starts to brown, 3 to 5 minutes.
- Use your hands to crush the whole tomatoes as you add them to the pot, along with any liquid in the cans (or use kitchen shears to cut the tomatoes while in the can). Stir in ½ tsp salt and rosemary sprig, bring to a gentle simmer at medium low heat for 20 mins.
- In a medium bowl, stir together ricotta, egg, basil pepper, remaining ¼ tsp. salt and nutmeg.
- To assemble the lasagna, spread generous ½ cup sauce in bottom of 9x13 baking dish. Place one layer of matzo crackers in an even layer on top, breaking cracker to fit as necessary.
- Spread half the ricotta mixture over the matzo layer, spreading all the way to the edges. Top with generous ¾ cup tomato sauce, then scatter with 1/3 of the mozzarella.
- Repeat matzo, ricotta, tomato sauce, and mozzarella layer.
- Top with final level of matzo, 2 cups of tomato sauce, remaining mozzarella and ½ fresh Parmesan cheese.
- Cover with foil. Bake 20 minutes. Remove foil and bake about 20-25 minutes longer. Let cool 5-10 minutes.
- Top with a little more olive oil, basil and red pepper if you like.

NOTES:

This is uncommonly good because it became a family favorite after Melissa Clark offered it in the New York Times in 2019. The matzo really can substitute for the noodles without affecting the comfort food quality of the dish.

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The Sides



KARIN BATTERTON'S DRUNKEN TZIMMES

INGREDIENTS

3 large carrots, sliced
1 ½ cups sliced yams
10 pitted prunes
2 apples, sliced (prefer
McIntosh)
½ cup raisins
½ cup chopped pecans
(optional)
1 (8 ounce) can crushed
pineapple, with juice
¾ cup firmly packed
brown sugar (can cut to
½ if you want)
½ cup orange juice
¼ cup rum or sweet red
wine (I used concord
grape)
1 tsp. cinnamon
½ tsp. ground ginger
½ tsp. allspice

DIRECTIONS

Combine all ingredients in a large bowl.
Pour into a well-greased 2-quart casserole
and bake, covered, in preheated 300-
degree oven for 3 to 4 hours.



BECKY EISEN'S GRAIN-FREE CARROT "TABBOULEH"

INGREDIENTS

- 1 lb. carrots, trimmed, peeled and coarsely chopped
- ½ tsp. whole cumin seeds
- 4 T. walnuts
- 1 ½ cups flat leaf parsley leaves and stems, chopped
- ½ cup mint leaves, chopped
- ½ cup finely chopped red onion or shallot
- ½ cup golden raisins, coarsely chopped
- 3 T. extra virgin olive oil
- 3 T. fresh lemon juice
- ½ tsp. kosher salt



DIRECTIONS

- Pulse carrots, cumin seeds and walnuts in a food processor until coarsely chopped. If Walnuts are already in smaller pieces, add them after a few pulses
- In a large bowl, whisk together lemon juice, olive oil and salt.
- Add carrot mixture to the large bowl w/lemon juice mixture, herbs, onion and raisins. Stir to combine. Makes approximately 4 cups of salad.

NOTES:

Fresh carrots stand in for bulgur wheat in this delicious and gluten free salad, which provides a refreshing balance to the heavier traditional foods often served at Passover. While it does require a fair amount of chopping, it is quite easy to assemble and requires no cooking.

AMY NATHANSON'S MATZO KUGEL

INGREDIENTS

- 3 Matzo sheets
- Water
- 3 eggs
(separated)
- 1/2 cup sugar
- 1/4 tsp salt
- 1/4 tsp cinnamon
- 1/4 cup raisins
(optional)
- 3 T shortening
- 3 tart apples
(thinly sliced)
- 1/4 cup chopped
nuts (optional)

DIRECTIONS

- Preheat oven to 350F. Grease an 8x8 or 9x9 square dish.
- Soak matzo in cold water to cover. Drain well.
- Beat egg yolks until light, add sugar, salt, cinnamon. Stir in the soaked matzo.
- Beat the egg whites. Fold in the stiffly beaten egg whites and raisins.
- Pour half the mixture into the baking dish. Arrange the thinly sliced apples on top. Sprinkle with nuts. Cover apples with the remaining matzo mixture.
- Dot top with shortening. Sprinkle with cinnamon and sugar.
- Bake for 45 minutes or until golden brown.

NOTES:

While I try not to cook much with matzo, this is one that I keep going to every year. This was passed down to me from my mom. I've even tried variations substituting the apples for other fruit like, strawberries.



HARRIET MILLER'S MATZO FRUIT KUGEL

INGREDIENTS

5 pieces of matzoh or 5 cups farfel	Rind of 1 lemon
6 large eggs	1 T. lemon juice
2 unpeeled red apples, shredded	1 tsp. ground cinnamon
1 small unpeeled pear, shredded	2 tsp. vanilla extract
8 oz. can crushed pineapple, drained	3 T. margarine
$\frac{3}{4}$ cup golden raisins	2 T. sugar mixed with $\frac{1}{2}$ tsp. cinnamon
3 T. sugar	2 T. currant jelly

DIRECTIONS

- Break matzo into bowl and cover with water. Soak 2 minutes and drain.
- Mix eggs until fluffy and stir in apples, pear, pineapple, raisins, sugar, lemon rind and juice, cinnamon and vanilla.
- Mix all with the softened matzo.
- Pour all of the matzo mixture into a 9x13 pan that has been prepared with melted margarine.
- In a small bowl, mix sugar and cinnamon for topping.
- Sprinkle over top and dot with currant jelly.
- Bake for 45 minutes in 325-degree oven or until top is golden and kugel is solid.
- Cut into squares.



HARRIET MILLER'S VEGETABLE FARFEL KUGEL

INGREDIENTS

Olive oil and margarine for sautéing
vegetables

5 onions, chopped

1 lb. carrots, peeled and chopped

½ lb. mushrooms (mixed including
cremini, wild, oyster, etc.) chopped

2 zucchinis, peeled and chopped

½ tsp. each of pepper, salt and ginger

1 T. parsley

1 small package of slivered almonds

1 red pepper, chopped

Small bag of baby spinach

1 cup orange juice, freshly squeezed
preferred

1 cup hot water

6 eggs

1 box farfel

DIRECTIONS

- Sauté vegetables in olive oil and margarine until tender but not cooked completely.
- Soak farfel in orange juice and water, drain after 5 minutes.
- Combine farfel with eggs.
- Add remaining ingredients—salt, pepper, ginger, parsley, almonds, spinach.
- Pour into 9x13 casserole.
- Bake covered for 1 hour in 350-degree oven.
- Bake additional ½ hour uncovered when ready to serve.



HARRIET MILLER'S ZUCCHINI FRITTATA

INGREDIENTS

- 1 ½ lbs. fresh zucchini (a mixture of yellow squash, zucchini and carrots can be substituted)
- 1 onion, chopped
- 3 T. oil
- 5 pieces of matzo
- 5 eggs
- 1 ¼ cups grated cheddar cheese
- 1 cup cottage cheese
- 1 tsp. salt
- Sliced zucchini or parsley for decoration



DIRECTIONS

- Peel and grate zucchini.
- Sauté onion and zucchini in oil until tender.
- Break matzo and soak in warm water for 5 minutes, squeeze dry.
- Mix eggs, cheeses and salt, then mix with sautéed zucchini and onion
- Stir in matzo and mix until ingredients are well combined.
- Spread mixture evenly in greased 9 x 13 pan.
- Bake at 350 degrees for 50 minutes.



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The
Desserts



ROSALIE BUXBAUMS' MACARON CHEESECAKE

INGREDIENTS

- 3 cups soft coconut macaroon crumbs
- 3 T. butter or margarine, melted
- 4 packages (8 oz. each) cream cheese, softened
- 1 cup sugar
- 1 tsp. vanilla
- 4 eggs
- 2 cups sliced strawberries

NOTES:

We have made this for Passover for many years which we thought was our invention until I saw a Philadelphia Cream cheese ad in a magazine that pictured the recipe on the outside of the package! Nonetheless, it is delicious and does not taste like a typical Passover dessert.

DIRECTIONS

- Mix macaroon crumbs and butter. Press onto bottom and sides of 9-inch springform pan. Make sure the bottom of the pan is well coated or the macaroons will stick to the pan.
- Mix cream cheese, sugar and vanilla in electric mixer on medium speed until well splendid. Add eggs, one at a time, mixing on low speed after each addition, until blended. Pour over crust.
- Bake at 350 degrees for 55 to 60 minutes until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with strawberries.

ANN SAUNDER S' MATZO LAYER CAKE

INGREDIENTS

- 8 oz semi-sweet chocolate chips
- ¼ lb. butter (one stick)
- 1 cup superfine or confectioner's sugar
- 3 eggs separated
- 1 box egg matzo
- Sweet Kosher wine, cranberry juice, or grape juice
- Toasted nuts

NOTES:

If making ahead of time, refrigerate or freeze. If the latter, make extra chocolate filling to spread on the top and sides when defrosted so that it will look fresh.

DIRECTIONS

- Melt 8 oz semi-sweet chocolate chips & cool.
- Cream ¼ lb. butter with 1 cup superfine or confectioner's sugar.
- Add 3 egg yolks & beat well.
- Fold cooled chocolate into butter/sugar/egg yolk mixture.
- Beat 3 egg whites stiffly & fold into this mixture.
- Refrigerate to thicken.
- One at a time, dip matzo in sweet Kosher wine (or dark grape juice or cranberry juice), place on serving plate, and spread with chocolate frosting. Sprinkle with a little salt. Do this for 12 layers, and cover sides of "cake" as well.
- Sprinkle toasted slivered almonds (or another nut) on top and sides.



LESLIE SPORN-SYMONDS' PASSOVER CHOCOLATE NUT TORTE

INGREDIENTS

6 eggs separated
1 cup chopped walnuts
2 Red Delicious apples
(large), peeled and grated
1½ cups sugar
4 ounces semisweet
chocolate, grated
1 cup matzo meal
Powdered sugar (optional)

DIRECTIONS

- Preheat the oven to 350 degrees. Beat egg yolks with sugar until lemon colored and thick enough to ribbon. Gently stir in walnuts, chocolate, apples, and matzo meal.
- Beat egg whites until they form stiff peaks (but not until they are dry). Fold egg whites into the egg yolk mixture gently and thoroughly using a rubber spatula.
- Turn mixture into a 9-inch springform pan. Bake for 45-60 minutes or until the cake springs back when pressed lightly with finger. Cool the cake in the pan. Remove and place on serving dish. Optional: Serve sprinkled with powdered sugar.



NOTES:

Home baked desserts are a favorite in our home, particularly at the Jewish holidays. This dessert has been a tradition at our Passover Seder for more than 30 years.

PIE FILLING:

- 8 oz. cream cheese
- pinch salt
- 2 eggs
- 1 cup sour cream
- 8 oz. dry cottage cheese or farmers cheese
- 1 cup milk
- ½ cup sugar
- 1 tsp. vanilla
- 2 T. flour
- 1 tsp. lemon juice

1. Preheat oven to 350°.
2. Prepare Passover crust first using a large 10" (24cm) scalloped Pyrex pie plate. (see recipe to right)
3. In mixing bowl, beat cream cheese and cottage cheese until smooth
4. Add eggs, one at a time, beating after each
5. Mix together dry ingredients and add slowly while beating into cheese egg mixture.
6. Add sour cream and milk to mixing bowl and beat slowly. (Mixture will be very loose, not at all thick).
7. Pour carefully into pie shell.
8. Bake at 350° F for 1 hour
9. Let cool in oven for 1 hour

MERLE FISHMAN'S MOTHER'S
(FLORA GOTTHELF)

CHEESE PIE

AS SERVED BY GAIL FISHMAN

PASSOVER CRUST:

- ¾ cup sliced blanched almonds, toasted and cooled
- 2/3 cup sugar
- 2/3 cup matzo cake meal
- ¼ tsp. salt
- 1 stick unsalted butter

1. Preheat oven to 350° F with rack in middle.
2. Pulse almonds, sugar, matzo cake meal, and salt in a food processor until finely ground. Transfer to a bowl and stir in butter until combined well.
3. Press onto bottom and 1-inch up sides of springform pan. (Or press into glass pie pan like graham cracker crust.) Bake until crust is firm and a shade darker, 12 to 15 minutes. Cool crust completely in pan on a rack.

NOTES:

Can use pie weights but check after 12 – 15 minutes, cooking may take a bit longer.

JOANNE'S KATZ'S AUNTY'S APRIL SWEETS (PLETZLACH)

INGREDIENTS

- 1 lb. dried apricots
- 2 lbs. sugar (yes, this is not a typo—ed.)
- 1 packet of apricot Jello
- 1 packet of lemon Jello
- 1 teaspoon of salt

NOTES:

This is a recipe from my aunt (my mother's sister), Anne Stein, and was a traditional Passover recipe of South African Jews, most likely coming from Lithuania originally (where most South African Jews originated). My Aunt was born in Rokiskis, Lithuania and emigrated to South Africa in 1931. As children, we LOVED these and couldn't wait to taste them at my aunt's seder. They were only made at Passover.

DIRECTIONS

- Soak apricots overnight. Next morning drain off all the water and mince the fruit.
- Add 2 lbs. sugar and boil for about 20 minutes. Stir all the time.
- Just before removing from the stove, add the packets of Jellos and tsp. salt and stir until well dissolved.
- Pour into flat cookie trays previously wetted with cold water. Allow to set for several hours. Cut into squares or diamond shapes and roll in castor sugar. A most delicious sweet.



CHERI LEVIN'S CHOCOLATE MERLINGUE COOKIES

INGREDIENTS

2 egg whites at room temperature
1/8 tsp. salt
1 tsp. vanilla extract
3/4 cup sugar
About 1 1/3 T. unsweetened cocoa

NOTES:

Try not to make meringues on a humid or rainy day as the additional moisture in the air could prevent the meringues from drying out.

DIRECTIONS

- Preheat oven to 300 degrees.
- In an electric mixer, beat the egg whites and salt together until soft peaks form.
- Add the vanilla.
- Add the sugar very gradually, beating until stiff peaks form, and the meringue is shiny and glossy.
- Fold in the cocoa.
- Drop the meringue by teaspoonfuls, 2 inches apart, on an ungreased baking sheet. Bake until dry, about 15-25 minutes. (May need to be longer.)
- Cool and remove from baking sheet. Store in an airtight container. This recipe makes about one dozen cookies.



LEAH ESKINS'

FLOURLESS BROWNIES

- Butter or substitute canola oil for the pan
- 1 T. sugar, for the pan
- 10 ounces semisweet chocolate, chopped or chips
- 5 T unsalted butter, cut up (or substitute canola oil)
- 2 eggs
- 1 tsp. vanilla
- ¼ tsp. salt
- ½ cup sugar
- ½ almond meal (aka almond flour)

- Rub a little butter along the bottom and sides of an 8-inch square pan, as glue.
- Line the pan with parchment paper, leaving some overhang.
- Butter top side of the parchment paper across the bottom of the pan.
- Sprinkle with 1 T. sugar and tap pan to spread sugar over the butter. Heat oven to 350 degrees.
- Tumble chocolate and cut-up butter into a mixing bowl. Microwave to melt, about 2 minutes. Stir smooth.
- Using a wooden spoon, stir in, one at a time, in order: eggs, vanilla, salt, sugar and almond meal. Stir until batter is thick and glossy, about 1 minute. Scrape batter into prepared pan.
- Slide pan into the middle of the oven and bake until tops of brownies are glossy and puffed in the center and a toothpick poked in the center comes out speckled with crumbs (not slicked with batter), about 35 minutes.
- Cool completely in pan (about 1 hour). Grasping the paper overhang, lift brownies out onto a cutting board. Slice into 16 squares.

NOTES:

Leah, a professional food writer offers this recipe from her memoir “Slices of Life: A Food Writer Cooks Through Many a Conundrum.” She writes that this dense delicious dessert is a wonderful alternative to a can of lumpy coconut macaroons and artificially flavored and colored “fruit slices.”

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SARAH AMINOFF KELLEY'S APPLE-CINNAMON CAKE

INGREDIENTS

- 6 eggs
- 1 cup oil
- 2 cups sugar, divided
- 2 cups matzo cake meal
- 2 tsp. potato starch
- 8 apples, peeled, cored and chopped
- 4 tsp. cinnamon



DIRECTIONS

- Mix together: 2/3 cup sugar, 8 apples, peeled, cored and chopped, 4 tsp cinnamon
- Beat the eggs, oil and sugar for 5 minutes, add cake meal and potato starch.
- Put half the batter in a greased 9x13 pan. Then, place the mixture of chopped, peeled apples, sugar and cinnamon on top of the batter. Next, spread the remaining batter over the apple mixture, making sure to cover completely. Sprinkle a mixture of cinnamon and sugar on top of the cake.
- Bake at 350 degrees for 1 hour.

NOTES:

This is a Passover Apple Cake that my mom used to make growing up and I have continued to make for our family. It is so delicious and would really be good any time of year!

JOYCE KEATING'S PASSOVER SPONGE CAKE

INGREDIENTS

- 8 eggs,
separated
- 2 cups sugar
- Juice and rind of
2 lemons
- Juice of ½
orange
- ½ cup of matzo
cake meal
- ½ cup potato
starch

DIRECTIONS

- Beat egg whites until stiff, not dry, and set aside.
- Beat egg yolks with sugar.
- Sift cake meal and potato starch together.
- Add dry ingredients and juices, alternately, to the egg yolks and sugar.
- Fold into egg whites.
- Bake in ungreased tube pan at 350 degrees for 50 – 60 minutes.
- Invert pan and cool.

NOTES:

This recipe was handwritten by Natalie Rothstein for the 3rd edition of the Edith Rosen Straus Organization's Collector's Cookbook. It always tastes great, especially if you like a lemony flavored sponge cake! The Edith Rosen Straus Organization was formed in 1952. Its 100 members, among who was my cousin Pauline Mash, devoted themselves to raising money to fight cancer, particularly for children.



AIMEE ADASHEK'S CHOCOLATE COVERED STRAWBERRIES

- 1 pint strawberries (4 cups or 1 pound)
 - 4 oz chocolate (your preference: any kind of sweet, semi-sweet, bittersweet or milk chocolate)
 - 1 scant T. vegetable shortening (Crisco—not butter or margarine) per 4 oz. chocolate
-
- Gently brush strawberries clean with pastry brush. If they must be washed, swish in cold water and let drain on several thicknesses of paper towels until dry.
 - Line cookie sheet with foil or waxed paper
 - Break up or coarsely chop chocolate
 - Place in top of double boiler over warm water on low heat. Cover until chocolate is partially melted. Uncover and stir until all chocolate is all melted and completely smooth. (This can also be done in microwave following the microwave directions for melting chocolate but be sure to use a glass or microwaveable container.)
 - Add vegetable shortening. Stir until melted.
 - Remove the top of the double boiler for easier handling. Hold a berry by the stem or green leaves and dip it to about $\frac{3}{4}$ of its length. (Let some of the red berry show at the top.)
 - Remove the berry, gently wiping excess chocolate off rim of pot. Place dipped strawberry on its side on lined tray.
 - Place tray of dipped berries in refrigerator **only until chocolate is firm**, then remove.
 - Gently lift each berry by the stem or leaves and place on serving plate or in container.
 - Store at room temperature and serve within 24 hours.

NOTES:

After the chocolate becomes firm, do not leave the berries in the refrigerator! They will turn into mush, rather than a beautiful dessert.

FILLING:

- 2 egg whites
- 1 cup sugar
- 1 pint strawberries
- 1 T. lemon juice
- 1 tsp. vanilla

1. Beat egg whites, sugar, strawberries, lemon juice and vanilla until blended.
2. Increase speed and beat until firm peaks form.
3. Pour into cooled crust.
4. Cover and freeze, at least 6 hours.

HARRIET MILLER'S FROZEN STRAWBERRY MERINGUE TORTE

MACARON NUT CRUST:

- 5 oz. almond macaroons (about 1 ½ cups)
- 2 T. unsalted butter or margarine
- ½ cup chopped walnuts or pecans

1. Process macaroons and butter until coarsely ground.
2. Add nuts and process until mixture holds together.
3. Press into bottom of 10-inch spring form pan
4. Bake for 7-10 minutes at 350 degrees.



HARRIET MILLER'S PASSOVER TOFFEE BARS

INGREDIENTS

- 1 cup butter or margarine
- 1 large egg
- 1 tsp. vanilla
- 1 cup sugar
- 1 cup matzo cake meal
- ¼ tsp. salt
- 8 oz. melted milk chocolate (or chocolate preference)
- Walnuts or pecans chopped

DIRECTIONS

- Preheat oven to 350 degrees.
- Cream butter, sugar, and vanilla until fluffy.
- Mix in egg.
- Add cake meal and salt, blending well.
- Lightly grease a 10x15 jelly roll pan.
- Spread dough in pan and bake for 20-25 minutes.
- Spread melted chocolate, sprinkle nuts over chocolate and press in.
- Cut into squares before completely cool.





Chag Sameach!

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WOMEN'S SEDER!