

QUICK & EASY PASSOVER RECIPES

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TEAR OUT PAGES FOR YOUR CONVENIENCE



CINNAMON & CHOCOLATE CHIP MANDEL BREAD

INGREDIENTS

- 3/4 cup ground walnuts
- 4 eggs
- 1 1/4 cup sugar
- 1 cup oil
- 2 cups sifted cake meal
- 6 tablespoons potato flour
- 1 teaspoon cinnamon
- 2 cups chocolate chips

The perfect Passover snack and dessert it's so good you will want to eat it all year round!

METHOD

- Beat eggs with sugar until creamy
- Add oil and mix
- Add dry ingredients and mix
- Add chocolate chips and nuts and mix
- Cover and refrigerate, overnight if possible, if not, at least for 3 hours
- Form into 2 or 3 loaves and place on cookie sheet
- Bake at 180° for 40 - 45 minutes
- Remove, slice and sprinkle with cinna-

- mon sugar
- Put back in oven until brown,
- approximately 5 minutes

You can throw in one or two handful of raisins and a few less chocolate chips if you like that chewy fruity taste.

FUDGE CHUNK COOKIES

INGREDIENTS

- 2/3 cup cocoa powder
- 3 cups icing sugar
- 1/8 teaspoon salt
- 1 teaspoon vanilla
- 2-4 egg whites
- 1 1/2 cups semi sweet choc. chips

These are absolutely fabulous soft and chewy Gluten Free cookies with a crispy top!

THE RECIPE CAN BE PREPARED BY HAND OR IN A MIXING BOWL IF YOU DO NOT HAVE A MIXER.

METHOD

- Preheat your oven to 180°.
- Set aside two baking sheets with parchment paper.
- In a large bowl whisk together the icing sugar with the cocoa powder and salt.
- Whisk in vanilla and 2 egg whites.
- Beat just until the batter is moistened. You are looking for a brownie-like consistency in the batter. Add additional egg whites until you reach that consistency - you may use all 4.

- Stir in chocolate chips.
- Scoop the batter by the table-spoonfuls onto the prepared baking sheets. Leave plenty of space for each cookie to spread.
- Bake for 12 - 14 minutes or until the tops are glossy and lightly cracked.
- Let the cookies cool completely on the baking sheet and then store in an airtight container for up to 3 days.

MARBLE CAKE

INGREDIENTS

- 8 large eggs
- 2 cups granulated sugar
- 1 cup matzo cake meal
- 2 Tablespoons potato flour
- 2 oz. bittersweet chocolate

A very traditional cake to serve on Passover. Always a favourite!

METHOD

- Preheat the oven to 180°
- Beat the eggs and sugar on medium-highspeed for 15 minutes.
- Add the cake meal and potato flour, beating at the lowest speed until mixed in.
- Melt the chocolate
- Pour 3/4 of the batter into an ungreased 10-inch bundt or tube cake pan.
- Add the melted chocolate to the remaining 1/4 of the batter and stir until evenly mixed.
- Spoon the chocolate batter into the pan and swirl it through with a knife.
- Bake for 50 to 55 minutes. Let cool for 10 minutes on wire rack, then invert cake onto rack to cool completely.
- Dust with icing sugar before serving, if desired.

Optional: Icing Sugar for garnish

ALMOND & COCONUT CAKE

INGREDIENTS

- 180g almond powder
- 60g desiccated coconut
- 3/4 teaspoon salt
- 250g caster sugar
- 4 eggs
- 1 1/2 teaspoon vanilla
- 175g margarine (melted)
- 2 Tbsp almond flakes

This is a Gluten Free Flourless Almond and Coconut Cake that's moist, tender and incredibly delicious and quick to prepare!

METHOD

- Preheat your oven to 180° degrees.
- Butter a 23-24cm springform cake tray and line the base and sides with buttered baking paper.
- In a bowl add almond powder, coconut, salt and sugar and stir well with a whisk until combined well.
- In another bowl, whisk together the eggs, vanilla essence till properly mixed.
- Then add in the cooled butter and mix till it is completely incorporated.
- Tip the margarine mixture into the almond mix and stir them together. The batter will be quite loose.
- Pour this into the prepared baking pan and spread it out evenly.
- Scatter the almond flakes on top.
- Bake in the oven for 40 minutes or until the top of the cake springs back slowly when you press it gently.
- Cool the cake inside the tin on a wire rack.
- Once the cake gets cooled, invert it onto the rack, remove the baking paper and invert it again onto the serving plate.
- Sprinkle icing sugar on top if desired.

SIMPLE AND YUMMY CHEESECAKE BROWNIE MUFFINS

INGREDIENTS

Brownie Batter

- ½ cup of vegetable oil
- 4 eggs
- 1 ½ cups of sugar
- ½ cup of potato flour
- ½ cup of cocoa

Cheesecake Batter

- 2 x 8oz. whipped cream cheese
- 1 cup of sugar
- 4 eggs
- 1 x 8oz. sour cream
- 1 teaspoon vanilla extract

METHOD

- Combine the brownie batter and pour into muffin cases. Fill halfway with brownie batter then top with cheesecake batter.
- Alternatively, this can be baked in a 9x13 pan.
- Combine the cheesecake ingredients in a mixing bowl and layer on top of the brownie batter.

This recipe is so amazing, you won't stop snacking at one muffin!

- Bake uncovered on 180° for approximately an hour.

When you remove the pan from the oven the cheesecake will not be completely firm but will harden outside the oven.

This recipe is a Must Try!

CHOCOLATE CHIP BLONDIE BARS

INGREDIENTS

- 2 cups sugar
- 2 eggs
- 1 cup oil, plus extra for greasing pan
- 2 Tablespoons vanilla sugar
- 3 ¼ cups ground almonds
- ¼ cup potato flour
- 1 cup mini chocolate chips

METHOD

- Preheat oven to 180°.
- Grease the bottom and sides of a 9 x 13-inch pan. Press in a piece of parchment paper that is big enough to cover the bottom and sides of the pan. Grease the top and sides of the parchment.
- Put the sugar, eggs, oil and vanilla sugar into a large bowl and mix on medium speed until combined.
- Add the ground almonds and potato flour and mix well.
- Add the chocolate chips and mix to distribute.

Quick & easy to make chewy snacking treats!

- Spoon the mixture into the prepared pan using a spatula to spread evenly.
- Bake for 35 minutes or until the edges are brown, or a toothpick inserted in the center comes out with just a few crumbs on it.
- Allow to cool and then cut into squares or bars.
- These bars freeze well. Defrost just before serving.

Yield approx 24 square bars

BLUEBERRY MUFFINS

INGREDIENTS

- 4 large eggs, room temp
- ¾ cup granulated sugar
- 1 Tablespoon water
- 1 ½ teaspoons pure vanilla
- 1 cup & 2 Tablespoons almond flour (NOT ground almonds!)
- ½ cup tapioca starch
- Pinch salt
- 1 cup fresh blueberries (NOT frozen!)

METHOD

- Preheat the oven to 180° and line 12 muffin pan with paper cases
- Separate the eggs: Place the egg yolks into a large bowl and place the egg whites in a bowl of an electric mixer.
- Beat egg whites and 2 ½ Tablespoons of the sugar, using a whisk attachment, on medium-high speed until stiff peaks form. Set aside.
- In a separate bowl, beat the egg yolks with the remaining sugar, water, and vanilla extract for about 1 minute.
- Sift the almond flour, tapioca starch and salt over the egg yolk mixture.
- Then, fold in the whipped egg whites.

A light and tasteful muffin, moist and tender, bursting with blueberries and perfectly golden brown top.

- Fold in ¾ cup of the blueberries.
- Scoop the batter into the 12 paper cases. Top each muffin with a few blueberries, using the remaining ¼ cup of blueberries.
- Bake for 15-19 minutes in the middle of the oven.
- Allow to cool for 1 hour before eating.

These muffins are best when eaten the day baked but they can be stored in a ziploc or in an air tight container in the fridge for 4-5 days.

COFFEE MERINGUES

INGREDIENTS

- 4 large egg whites
- ¼ teaspoon salt
- 1 cup sugar
- 3 Tbsp instant coffee granules
- 1 teaspoon vanilla extract

METHOD

- Preheat the oven to 120°, line 2 cookie sheets with parchment paper. Set aside.
- Place the egg whites and salt in a large mixing bowl. Using electric beaters or an electric stand mixer fitted with a whisk attachment, beat the egg whites on high speed for 4 to 5 minutes.
- Add the sugar a tablespoon at a time while beating continuously on medium/high speed until the meringue is glossy and holds stiff peaks, about 10 to 12 minutes.
- With a spatula, fold in the coffee and vanilla until the coffee is mixed in just enough to create stripes.
- Fit a pastry bag with a large piping tip and roll down the top a few times. If you don't have a pastry bag, use a large Ziploc bag (you won't need a piping tip); fold the bag 2 to 3 times to make a cuff on the outside of the bag. Using a spatula, transfer the meringue from the mixing bowl into the pastry or

Traditional meringues with a coffee kick!

- Ziploc bag. Unroll the cuff and twist the top a few times, to close the bag and force the meringue into the bottom of the bag.
- If you are using a plastic bag, use scissors to snip a very small corner off of the bag. Squeeze 1 1/2 inch circles of meringue onto the cookie sheets. If it is coming out too slowly, snip the hole a little bigger. If you squeeze slowly and then pull the tip up you will get a pretty top.
- Place in the preheated oven and bake for 2 hours. Turn the oven off and leave the oven door partially open. Leave the meringues in the oven for at least another hour.
- Remove the meringues from the oven and carefully peel them from the paper. If they stick at all, return them to the oven for another 30 minutes to finish drying out. Cool completely on oven racks.
- Store in an airtight container.