



A Compilation of Recipes

From the Passover Dessert Bake-Off

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As their Bar/Bat Mitzvah Project

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Francois Payard's Flourless Chocolate-Walnut Cookies

***Submitted by Rabbis Laurie Zimmerman
and Renee Bauer***

2 3/4 cups walnut halves
3 cups confectioners' sugar (contains corn starch)
1/2 cup plus 3 tablespoons unsweetened Dutch-process cocoa powder
1/2 teaspoon salt
4 large egg whites, at room temperature
1 tablespoon pure vanilla extract

Preheat oven to 350. Spread the walnut halves on a large-rimmed baking sheet and toast in the oven for about 9 minutes until they are golden and fragrant. (1) Let cool slightly, then transfer the walnut halves to a work surface and coarsely chop them. Position two racks in the upper and lower thirds of the oven and lower temperature to 320. Line two large-rimmed baking sheets with parchment paper. (2) In a large bowl, whisk (or combine in an electric mixer on low speed) the confectioners sugar with the cocoa powder and salt followed by the chopped walnuts. While whisking (or once you change the speed to medium), add the egg whites and vanilla extract and beat just until the batter is moistened (do not overbeat or it will stiffen). (3) Spoon the batter onto the baking sheets in 12 evenly spaced mounds and bake for 14 to 16 minutes, until the tops are glossy and lightly cracked; shift the pans from front to back and top to bottom halfway through to ensure even baking. Slide the parchment paper (with the cookies) onto 2 wire racks. Let cookies cool completely, and store in an airtight container for up to 3 days.

By Robin Raisfeld & Rob Patronite

Passover Pavlova with Lemon Curd, Berries and Whipped Cream

Submitted by Lesley Wolf

For meringue:

- 1 cup superfine granulated sugar
- 1 tablespoon Potato Starch
- 4 large egg whites at room temperature 30 minutes
- Pinch of salt
- 3 tablespoons cold water
- 1 teaspoon distilled white vinegar
- 1 teaspoon good vanilla extract

For filling:

- 2/3 cup granulated sugar
- 1 tablespoon Potato Starch
- 1/8 teaspoon salt
- 1/3 cup fresh lemon juice
- 1/2 stick unsalted butter
- 4 large egg yolks
- 2 teaspoons grated lemon zest
- 1 cup heavy cream
- Fresh berries

Preparation

Make meringue:

Preheat oven to 300°F (check oven temp with thermometer, it can be a bit cooler, but should not be any hotter than 300) with rack in middle. Trace an approximately 7-inch circle on a sheet of parchment paper. Turn parchment over and put on a baking sheet.

Whisk together superfine sugar and cornstarch in a small bowl.

Beat whites with a pinch of salt using an electric mixer at medium speed until they hold soft peaks. Add water (whites will loosen) and beat until whites again hold soft peaks.

Increase speed to medium-high and beat in sugar mixture 1 tablespoon at a time. After all sugar has been added, beat 1 minute more.

Add vinegar and vanilla and beat at high speed until meringue is glossy and holds stiff peaks, about 4-5 minutes (longer if using hand-held mixer).

Gently spread meringue inside circle on parchment, making edge of meringue slightly higher than center (the "crater" is for curd and fruit). Bake until meringue is pale golden and crusty on the surface and marshmallow-y within, rotating the sheet from top to bottom and front to back halfway through the baking time. Bake for about 45 minutes total.

Turn oven off and prop door open slightly with a wooden spoon. Cool meringue in oven 1 hour. Pavlova may sink a bit. If you are not serving the pavlovas the same day, cover the meringues loosely and leave at room temperature; they keep for several days.

Passover Pavlova with Lemon Curd, Berries and Whipped Cream—Continued

Make Lemon curd while meringue bakes:

Stir together sugar, cornstarch, and salt in a 2-quart heavy saucepan, then add lemon juice and butter. Bring to a simmer over medium-high heat, whisking, then continue to simmer, whisking constantly, 1 minute. Lightly beat yolks in a small bowl and whisk in 1/4 cup lemon mixture, then whisk into remaining lemon mixture in saucepan. Reduce heat to low and cook, whisking constantly, until curd is thickened, about 2 minutes (do not let boil). Transfer to a bowl and stir in zest. Chill, surface covered with parchment or plastic wrap, until cool, about 1 1/2 hours.

Assemble Pavlova:

Beat heavy cream until it just holds stiff peaks, then fold 1/4 cup beaten cream into curd to lighten. Spoon lemon curd into meringue and distribute or mound berries on top. Serve remaining whipped cream on the side.

Cooks' notes:

- For best results, keep oven door closed as much as possible during baking.
- Curd can be made 2 days ahead and chilled.
- Once the Pavlova is assembled serve immediately and eat entirely, the Pavlova does not keep well for leftovers since the meringue will start to soften and break down from the moisture of the cream and fruit.

Assorted Macaroons for Passover

Submitted by Madeline Light

6 Egg whites
1 1/2 cup Sugar
6 cup Shredded Coconut
4 tsp Potato Starch
2 tsp Vanilla

(For chocolate add 4-6 Tbs Unsweetened Cocoa & 2 tsp Vanilla)
(You can also add chocolate chips)

Beat egg whites until stiff. Fold in sugar and vanilla. Add coconut and potato starch. For chocolate add the cocoa to taste.

Bake @ 325 Degrees on a greased cookie sheet for 25 min. (or until golden brown)

*****Makes 25 regular sized Macaroons*****

Apple Kugel

Submitted by Jackie Kaplan

Ingredients:

- 4 large apples, Granny Smith or any tart apple, cored and cut into medium dice
- 1/2 cup light brown sugar
- 1/4 cup orange juice
- 7 plain matzohs
- 8 eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup regular sugar, 1/2 cup brown sugar
- 1/2 cup (8 tablespoons) butter or margarine, melted
- 1 cup golden raisins
- 1 cup dried apricots, medium, chopped
- 4 tablespoons butter or margarine, cut into small pieces, for casserole topping

Preparation

1. Preheat the oven to 350°F.
2. Toss the apples with the brown sugar and orange juice, set aside in a medium bowl.
3. Break the matzoh into 2- to 3-inch pieces and soak in 1 cup of warm water until soft but not mushy. Set aside. Occasionally gently move the matzoh around so all the squares are soaked in the water.
4. While the matzoh soaks, beat the eggs with a wire whisk in a large bowl until blended. Add the salt, sugar, cinnamon, melted butter, raisins, and apricots.
5. Squeeze the liquid from the softened matzoh and add the matzoh to the egg mixture with the apples. Stir the kugel well and pour into a lightly greased 2 1/2-quart casserole dish or a 9 x 13 inch pan. Dot the top of the kugel with the 4 tablespoons of butter.
6. Bake the kugel for 1 hour. Cover the top with foil if the top begins to become too brown early in the baking. Remove the kugel from the oven and cool to room temperature.

Cook's Tip: The kugel can be made 2 days ahead, cooled, and refrigerated, covered. Bring to room temperature and reheat in a 350°F oven.

Coconut Macaroons with Chocolate Ganache

Submitted by Kim Wasserman

Please note, this recipe is very easy, but has several stages and needs to be refrigerated between each one. Plan time accordingly.

3 cups lightly packed sweetened shredded coconut

1/4 cup sugar

3/4 cup egg whites (about 5 large eggs)

1 1/2 tsp vanilla extract

4 oz. bittersweet chocolate finely chopped

1/2 cup heavy cream

Mix coconut, sugar and egg whites in a pot over medium-low heat for about 10-15 minutes. It will look creamy at first. Keep stirring until it is still sticky and moist, but the individual pieces of coconut become visible. Remove from the heat and stir in vanilla. Scrape mixture into a pie plate or small baking sheet and spread it out to allow it to cool quickly. Refrigerate until cold, about 30 minutes.

Preheat the oven to 300 degrees. Line a baking sheet with parchment paper. Using your hands or better yet, a 2 T. spring-loaded ice cream scoop, firmly pack the coconut into small domes and space them evenly on the baking sheet. Bake until evenly golden, about 30 minutes. Cool completely on the pan on top of a wire rack, then move the macaroons to the wire rack and set it over the baking sheet.

Put the chopped chocolate in a medium bowl. Heat the cream in a small saucepan, swirling occasionally, until it is hot and steaming, but don't allow it to boil. Remove from the heat and pour the cream over the chocolate. Mix until the chocolate melts and is smooth. Spoon the warm ganache generously over the macaroons, shaking them gently to coax the ganache down their sides. I topped mine with an almond pressed into the chocolate.

Refrigerate on the rack until the ganache sets, at least 2 hours. They will keep in the fridge for up to 5 days and can be frozen for a month or 2.

By Molly Wizenberg from the book "A Homemade Life"

Passover Chocolate Sauce

Submitted by Ariel Kaufman

1 cup unsweetened cocoa powder

3/4 cup sugar

2/3 cup cold water

1/2 cup honey

In a saucepan combine the cocoa and sugar

Stir in the water with a whisk and simmer for 2 to 3 minutes

Add the honey and simmer 3 minutes longer. Remove from heat

Add strawberries (or any fruit)

Chocolate Toffee Matzo

Submitted by Marcy Huffaker

a few pieces of matzo
1 cup butter
1 cup brown sugar
12 ounce bag of chocolate
1 cup pecans (optional)
1 cut toffee candy pieces (optional)

Preheat oven to 450. Line a 15 by 10 inch pan with tin foil. Fit matzo in pan in a single layer. Cover the entire pan.

In a small saucepan, over medium heat, melt butter and brown sugar. Boil until the mixture coats a spoon, 3-5 minutes. Pour mixture over matzo layer. Bake 4 minutes. Remove from oven and sprinkle chocolate chips over the bubbling toffee and bake 1 minute. Remove from oven and spread melted chocolate to cover as completely as possible. Sprinkle with chopped nuts or toffee as desired. Cool completely in the refrigerator. Break into pieces and store in a covered container in the fridge.

Apple Cheesecake

Submitted by Rachel Caplan

Step 1—The cheesecake recipe:

Crust 1/2 cup matzo cake meal, 1/2 cup ground walnuts, 1/4 cup sugar, 1/2 cup melted butter. Mix and press into a spring form pan

Step 2—The cheesecake:

2 packages neufchatel, at room temp. Mix with 1/2 cup sugar til very smooth. Add 1 tsp vanilla, then 1 egg, then another egg. Beat VERY well after each addition. Pour into spring form, bake 20 minutes at 400 degrees.

Step 3— While cheesecake is in the first 20 minutes, peel and thinly slice 3 baking apples. Nuke for 5-7 minutes until softening. Stir in 2 tsp Manischewitz, 1/3 cup chopped walnuts, and 1/4 cup cinnamon sugar.

Step 4— Pull cake out after the 20 minutes, spread apple mix on top. Turn oven down to 350, bake another 40 minutes. Let cool to room temp before eating.

Moroccan Coconut Cake

Submitted by Nora Feder-Johnson

3 cups dried grated coconut
1 cup fresh orange juice
1 1/2 cup sugar
4 tablespoons sunflower oil
6 eggs, separated

In a bowl, mix the dried coconut with the orange juice and leave about 20 minutes, until the coconut is soft. Add the sugar, oil, and egg yolks and mix well.

Beat the egg whites stiff and fold into the egg mixture. Then pour into a greased nonstick cake pan and bake in a preheated 350 degree oven for 45 minutes. Turn out upside down onto a plate while it is still warm. A creamy egg mixture, which will have sunk to the bottom, will come out on top.

From *The Book of Jewish Food*, Claudia Roden

Almond Cake in Orange Syrup

Submitted by Liz Feder

8 eggs, separated
1 cup sugar
grated zest of 2 oranges
2 teaspoons cinnamon
1 cup ground almonds
1/2 cup blanched almonds, finely chopped

For the syrup:
2 1/2 cups freshly squeezed orange juice
1 cup sugar

Mix well the egg yolks with the sugar, orange zest, cinnamon, and all the almonds. Beat the egg whites stiff and fold them in. Pour into a greased and floured 10-inch cake pan and bake in a preheated 350 degree oven for about 1 hour.

Make a syrup by bringing to the boil the orange juice with the remaining sugar. Remove from the heat and stir to dissolve the sugar.

When the cake has cooled, make little holes

Kosher for Passover Brownies

Submitted by Caleb Judge

4 eggs
3/4 cup pure cocoa powder
1/2 cup oil
1/2 cup water
1/2 cup matzoh cake meal
2 cups sugar
1tsp. salt
6 oz. chocolate chips

Procedure:

Preheat oven to 375 degrees. Mix cocoa and water. Beat eggs and add to cocoa mixture. Add cake meal and mix into cocoa mixture. add oil, salt and mix. Fold chocolate chips into mixture. Bake in 9x12 greased pan for approximately 30-35 minutes

Some tips :

I use safflower oil, but any oil should be fine
this recipe seems to come out best if you use a disposable aluminum baking pan

Part of a series spotlighting different family recipes used by members of the White House staff for Passover.

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