

TEMPLE   
ISAIAH

# COOKBOOK

BY TEMPLE ISAIAH

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# HAPPY PASSOVER!

Dear Friends,

We are happy to share with you this collection of Passover recipes from our Temple Isaiah staff. Passover is an opportunity for creative cuisine. There are the traditions passed down through the generations, like a grandparent's famous brisket, beautiful meringue or secret ingredient for fluffy matzah balls (seltzer!). And there is plenty of room for innovating: a new twist on charoset, a vegan interpretation of gefilte fish, an orange on the seder plate. During the seder, food plays multiple roles. The seder plate (the original charcuterie board!) and Hillel sandwich are rich with symbolism. Mini-marshmallows make the plague of hail tasty and fun, and swinging scallions while singing dayeinu adds to the energy and spirit. Enjoy these recipes from our Passover tables. May these dishes bring you flavor and nourishment, and inspire ideas for your holiday. Please share pictures with us of what you make, as well as your own family favorite recipes. May you have a sweet, savory, delicious and meaningful Passover.

B'Shalom,  
Your Temple Isaiah Staff

# GLUTEN FREE MATZAH BRIE

*by Rabbi Jaclyn Cohen*

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*A word on GF matzah: One might think that of all the holidays to actively avoid gluten free products, Passover (with its already-dense, already-binding baked goods situation) would be the one. But the opposite is actually true! We're already used to modifying our baked goods to taste better with our varied restrictions PLUS gluten free matzah has for years been the 'secret sauce' of our holiday celebrations. For those who keep strict K4P during Pesach, the Yehuda brand is not technically kosher for the seder. However, for those of us who eat gluten free due to health reasons, we're used to living that Kosher-4-Passover life year round. And it is DE-LICIOUS. So, if you're willing to give it a try – I'll say go for the Toasted Onion flavor which – fair warning – can be seriously addictive.*



## Here's my favorite matzah brie recipe using the Toasted Onion flavor. Easy, quick & delicious!

2-4 eggs

2 sheets of GF "Toasted Onion" Matzah

Salt and pepper to taste

Butter or butter substitute, such as Earth Balance

Ripe Avocado

Blackberry or strawberry jam (our favorite brand has always been Bonne Maman)

Takes: 5-10 minutes

Serves: 1-2 people

Begin by taking a colander and breaking up your 2 sheets of matzah into 1-3 inch pieces. Place the matzah in the colander and rinse with warm water for about 40 seconds. Make sure the matzah is soaked through.

Using a non-stick pan, turn heat to "medium. Once the pan is warm, take a healthy sliver of butter or butter substitute and melt into the pan. (You can also use your favorite cooking spray instead) Move the butter around so it coats as much of the pan as possible.

Next pour the wet matzah into the pan. Quickly take a separate bowl and whisk together 2-4 eggs, depending on preference. If you prefer your matzah brie to have a higher ratio of eggs to matzah, add more eggs! After whisking the eggs in the bowl, immediately pour them into the pan with the matzah.

The eggs and matzah should immediately start to mix together. Using a silicone spatula (or whatever your preferred tool is) make sure to continuously move the mixture around, just like you would with scrambled eggs. It should not take very long for the mixture to go from liquid to solid, though the water already used to soak the matzah will still give the appearance that the mixture is "wet." As you mix, add salt and pepper to taste.

I personally don't like my matzah brie dry, so once it looks like the eggs are cooked through I'll turn off the heat, giving the mixture a few more seconds to cook. You may want to keep the heat going longer, it's entirely up to you. Take your ripe avocado and cut that baby open. Take one half and slice 6-7 times lengthwise, creating long strips of avocado.

Get ready to plate your matzah brie! Slide the mix off the pan onto a plate. Top with avocado. Add salt and pepper if you so desire! Spoon some jam on the side of the mixture – the combination of sweet and savory is absolutely divine. Enjoy!

# MATZAH FRENCH TOAST

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

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Run a few matzah pieces under water for a second and lay them down on paper towels.

Slice Bananas, (Optional: parboiled thinly sliced Apple slices, sliced Mango, Pineapple tidbits)

Scramble eggs, add Cinnamon, Vanilla Extract, a splash of Orange Juice.

Cut Matzah into FOUR even pieces, make a sandwich of fruit, then dip into egg mixture and pan fry with butter, flip and pan fry other side of sandwich.

To Serve - Domino the sandwiches on a platter and drizzle with chocolate, or maple syrup, or both! And powdered sugar.



# PASSOVER SPINACH ARTICHOKE DIP

*by David Sabel, Administrative Assistant*

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28 oz baby artichokes, rinsed well, drained well, and chopped  
(2 cans - canned artichoke hearts, without the leaves, will  
produce a creamier dip, but cost a bit more)\*\*

1 cup chopped, cooked frozen spinach (thawed and squeezed  
dry)

1 cup plain Greek-style yogurt

1/2 cup shredded mozzarella cheese, plus a little more for  
topping

1/2 cup shredded Parmesan, Romano, and/or Asiago Cheese

3-5 cloves garlic, pressed, or 2 teaspoons garlic powder (not  
garlic salt)

1/4 tsp freshly ground pepper

## INSTRUCTIONS:

Preheat oven to 350F. In a large bowl, combine all  
ingredients, except the extra mozzarella, and mix well.

Scoop into a casserole dish, and bake, covered, for 40-50  
minutes, until the mixture is hot and bubbly.

Remove from the oven and turn on the broiler. Sprinkle a  
thin layer of mozzarella on top, and then place back in the  
oven, uncovered, for about 5-8 minutes, until the cheese is  
nicely browned. Remove from the oven and serve while still  
warm... with matzo, of course!



# FRIDA'S PERSIAN STYLE CHAROSET

*by Jennifer Shabani & her mom, Director of People & Culture*

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Ingredients:

A handful of :

Black Raisins

Nuts: Hazelnut, walnut, almond, cashew and pistachio

1 Date

½ Pear

½ Banana

¼ Apple

¼ cup Pomegranate juice

To taste:

Black pepper

Cinnamon

Cardamom

Cloves

Mix all together in a food processor.

When serving, add in a splash of apple cider vinegar (or wine!) .

We like it thick, but add more vinegar if want thinner. Enjoy!



# MY GOOD FRIEND, RENEE SCHMIEDEBERG'S VEGAN BORSCHT

*by Jacky Linares, K-12 Office Manager*

3 medium red beets, peeled,  
quartered  
1 yellow onion, chopped  
2 carrots, diced  
3 stalks celery, diced  
2 parsnips, diced (optional)  
5 garlic cloves, minced  
1-2 potatoes, peeled and diced

114 oz can of diced tomatoes  
114 oz can of kidney beans  
2 tsp dried or fresh dill  
salt and pepper, to taste  
pinch of red pepper flakes  
2-4 tsp olive oil

In a pot, cover beets in water and bring to a boil over high heat. Boil beets until they are tender enough for a fork to easily puncture. Set aside a bowl with cold water and/or ice. Get a skimming ladle and rescue the beets from the soup and submerge them in a ice bath. **SAVE THE BEET FLUID IN A BOWL - IT'S PRECIOUS.**

Saute onions, celeries, carrots, parsnips, salt, pepper, red pepper flakes in the olive oil over medium-low heat until onions become translucent and juicy. While aforementioned vegetables sizzle in the pot, grate those beets! Deposit the shavings into the same bowl that the precious fluid is in.

Once the vegetables are translucent and juicy, add garlic and stir vigorously for 1-2 minutes. Then, add the beets with fluid, kidney beans, potato and canned tomato. If you need more fluid to cover, add vegetable broth. Bring it to a boil over high heat. Once it has begun to boil, reduce heat to medium-low and add dill - and simmer, stirring occasionally, for 35 minutes.





# CARROT SOUFFLE

*by Sheri Vinnecour Reynolds, Director of Membership Engagement, and her mom*

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2 lbs Carrots  
6 Eggs  
1/3 cups Granulated Sugar  
1/3 cups Brown Sugar  
6 Tbsp Matzo Meal  
2 tsp Vanilla  
2 sticks Butter, melted  
Dash of nutmeg

## Topping:

6 Tbsp Brown Sugar  
4 Tbsp Butter, melted  
1 cup Walnuts, chopped  
(\*optional)

## Directions:

Cook carrots until soft.  
Place carrots and eggs into food processor and puree.  
Add next 5 ingredients and process until smooth.  
Bake in greased 9X13 Pyrex pan at 350 degrees for 40 minutes.  
Mix topping ingredients together.

Add topping to souffle and bake for 5-10 minutes more.



# ZUCCHINI KUGEL

*by Carla Kopf, K-12 Associate Director*

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- 4 large zucchini shredded
- 1 onion shredded
- 5 eggs
- 1 cup and a little extra matzah meal
- 1 stick of butter or 1 stick margarine or 1/2 cup of vegetable oil
- Salt and pepper to taste

Mix everything

If mixture is too loose, add more matzah meal

Pour onto Pyrex or casserole dish that's been previously rubbed or sprayed with oil or butter

Bake at 350 for at least 1 hour, I often cook it for an hour and a half until it's browned on top

# FOUR SONS SALAD

*by Rabbi Zoë Klein Miles*

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*In honor of the four sons, I serve a four ingredient salad, and each year it changes. Feel free to change the ingredients and create new interpretations!*



*Here are some ideas:*

**For the Wise Son:** Carrots (because of having vision) or spinach (for strength)

**For the Wicked Son:** Kosher for Passover Imitation bac'n bits (because that's seriously wicked) or feta cheese (because a lot of people are lactose intolerant)

**For the Simple Son:** Dried cranberries (because simple can also be kind and sweet) or boiled potatoes (because potatoes are a basic staple)

**For the Son Who Doesn't Know How to Ask:** Lettuce (because it's just sorta there) or cucumbers (because they don't really add any nutritious benefit but they are still nice)

# CARROT KUGEL

A FAMILY FAVORITE

*by Carla Kopf, K-12 Associate Director*

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1.5 lbs or 8 medium size peeled and cooked carrots

6 eggs

1 stick of butter unsalted

1/2 cup sugar

1/2 cup milk (whole, low fat or nonfat is fine)

3/4 cup matzah meal

Mix everything in cuisanart or good blender

Add more matzah meal if mix is too loose

Pour onto greased Pyrex

Bake in 350 degree oven for 40 minutes to 1 hour until  
lightly browned

Can be doubled

Can be made ahead and frozen

# BEET SALAD

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

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Boil beets with skin on until fork tender.

Once cooled, peel the skin under cold running water

Dice beets, add pomegranate seeds, finely chopped parsley, diced cucumbers, diced red onions, chopped dill and chopped mint.

Add balsamic vinegar, olive oil, salt and pepper.

ENJOY and Have fun with the ingredients... !



# RABBI ZOË'S MOM'S BRUSSEL SPROUTS

*by Rabbi Zoë Klein Miles*

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4 Cups Brussels sprouts  
4 tablespoons sherry vinegar  
4 tablespoons pure maple syrup  
1 tablespoon Dijon style mustard  
1/2 cup walnut oil

salt and freshly ground  
black pepper to taste  
1 cup coarsely chopped  
walnuts

Cut an X in the bottom of each Brussels sprout. Steam until tender but still firm.

Meanwhile, whisk the vinegar, maple syrup and mustard together. Gradually whisk in the oil. Season with salt and pepper.

Toss the Hot Brussels sprouts with the walnuts and vinaigrette.

Serves 8 portions





# OVEN BAKED “FRIED” CHICKEN

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

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Chicken Thighs, legs or schnitzle pieces

Eggs - scrambled for dipping

Mixture Ingredients:

3 Cups Instant Potato Mix Powder

1 Cup Gluten Free Panko Mix

3 Tablespoons Onion Powder

2 Tablespoons Paprika

1 Tablespoon Garlic Powder

½ Teaspoon Seasoned Salt

Directions:

Spray parchment paper on cookie sheet with Olive Oil

Add all ingredients for the mixture into a bowl and mix well.

Dip chicken pieces into eggs, then dip into mixture

Lay chicken pieces down on parchment paper

Spray the tops of the chicken with olive oil

Bake on 350 for about 45 minutes, or until brown and crispy

ENJOY!

# RABBI ZOË'S MOM'S BRISKET

*by Rabbi Zoë Klein Miles*

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1 brisket  
minced garlic or garlic powder  
sliced onions  
one beer  
jar of chili sauce  
jar of Bone 'sucking sauce or other BBQ sauce  
baby carrots

Place brisket in a roasting pan (I spray with Pam first or oil)

Place sliced onions all around and on top and baby carrots

Pour BBQ sauce over brisket.

Roast uncovered at 350 for 1 hour, turn it over after 1/2 hour.

Combine beer and chili sauce and pour over brisket

Cover tightly with tin foil

Roast at 325 for at least 3 more hours.

Make sure to lower the oven to 325 so it slow cooks.

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

# CITRUS ROASTED CHICKEN

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Place cut carrots and fennel into the bottom of a roasting pan. Place whole chickens, breast side up, on top of the vegetables. Place two sprigs of fresh rosemary and thyme into each cavity along with a quarter piece of fresh lemon, and three cloves of garlic. Sprinkle season salt, onion powder and paprika on top of chicken and rub well with one tablespoon of olive oil. Sprinkle freshly chopped thyme, rosemary and Italian parsley on top and roast, open, at 375 degrees until skin is crispy and juices from chicken run clear.

# CAULIFLOWER- SPINACH PUREE

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Steam cauliflower and drain liquid. Add to a cuisinart and pulse together with raw spinach and one or two garlic cloves, lemon juice and salt and pepper to taste.

# WILD MUSHROOM STUFFING

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Combine Matza Farfel Stuffing, dried shitaki mushrooms (reconstituted by simmering them in chicken stock-use this liquid too), sautéed onions and celery, chopped Italian Parsley, salt, pepper and bake at 375 degrees till crispy outside.

# MASHED ROOT VEGETABLES

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In a large pan, melt 4 tablespoons of non dairy butter or olive oil or ( I do a combo of both).

Add the following cubed root vegetables in equal amounts: carrots, rutabaga, butternut squash, parsnips, celery root, or any combo of these. Add 6-8 cloves of garlic, 2-3 sprigs of thyme and 1-2 bay leaves. 3 Tablespoons of honey and salt and pepper. Only add liquid after about 15 minutes and add water or vegetable stock (just about 1 cup). Cover and stir occasionally until all liquid is gone. Don't mash completely as it looks nicer if left a bit chunky. Spoon onto plates and top with braised meat.

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

# FANCY SHMANCY MATZA BALLS

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Follow the recipe on the box but... divide the mixture to thirds. To one third add a few tablespoons of boiled soft carrots that you have squeezed the juice out of and to another third add boiled and pureed spinach. Make orange, green and white matza balls that are small and then serve each guest one of each color. You can alternatively color one by adding a few teaspoons of turmeric to make yellow, tablespoon of beets that are boiled and squeezed dry to make fuchsia, etc.

# FANCY SHMANCY GEFILTE FISH BALLS

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Purchase the frozen gefilte fish loaf in any kosher market and many Ralph's. Let thaw and then follow the same directions for the matza balls. You can bake or boil this. If you bake the gefilte fish balls or patties, you can also make a spiced up tomato sauce and run a line of sauce over the platter for added flavor. To do this, simply saute finely chopped red bell peppers and garlic in olive oil until starting to brown. Add a jar of marinara or garlic tomato pasta sauce, lots of finely chopped cilantro, turmeric, salt and pepper and some hot paprika if you like it spicy (or finely chopped jalapenos) and if you like, a can of drained garbanzo beans. Let simmer and keep warm till ready to serve. Arrange fish on a platter and then pour sauce in a line down the very middle of the platter.

# FANCY SHMANCY VEGETABLE DISH

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Line a cookie sheet with aluminum foil and then parchment paper. Spray with olive oil. In a bowl combine chunks of peeled carrots, parsnips, yams, red onions, Yukon gold potatoes, Portobello mushrooms, Brussel sprouts or any combination of your faves. Toss with olive oil, onion powder, season salt, pepper, paprika, a dash of turmeric and a dash of hot paprika. Arrange in a single layer on cookie sheet and roast at 400 until browned and edges look crispy. While roasting, in a pot, boil a few red beets. When done and soft, puree beets and add some white wine vinegar, salt and pepper to taste. Keep this in a separate container. Boil quinoa according to directions and when done, separate into two equal parts. Take one half and sauté in olive oil with finely diced onions, garlic and salt and pepper until quinoa is crispy. When ready to serve, pour beet mixture onto bottom of a lovely white platter. Place roasted vegetables into the center making sure that you can see a border of the beets along all edges. Make a well in the middle and place soft quinoa. Sprinkle crunchy quinoa mixture all over and if you like, top with finely chopped parsley all over the entire platter.





*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

# SIMPLE SALMON

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*There is a minhag or custom to not roast food for seders as that was the way the korban Pesach or Passover offering was prepared. As such, the following recipes require no roasting. This salmon makes a lovely and fresh first course that you can make early in the day and serve the fish room temperature with salsa from the fridge*

Mix together 1 teaspoon each of ground cumin, paprika powder, chili powder or chipotle chili powder, salt and black pepper

Coat small pieces of salmon with a dry rub of the dry spice mixture and sauté in olive oil on each side until cooked through.

Serve with avocado salsa on top of each piece:

1 avocado cubed

1/2 a red onion diced

juice of 1-2 limes

2 Tablespoons fresh cilantro chopped fine

mix these and top the salmon. Enjoy!

# BRAISED LAMB OR BEEF SHANKS

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Mix together 1 Tablespoon each of dried thyme, oregano, cayenne pepper, paprika, salt, garlic powder, onion powder and black pepper.

Season shanks on both sides with the dry rub and sautee in olive oil until brown on both sides.

Take the meat out of the pan and sauté a moir faux (diced onion, carrots and celery) until starting to caramelize and then add mushrooms (optional). Add lots of fresh garlic (up to a half a bulb), 3 bay leaves, sprigs of fresh thyme and rosemary and cook for just 2-3 more minutes. Add 2 1/2

cups of a really good dry red wine and use a wooden spoon to loosen any browned bits in the pan. Add 3 Tablespoons of tomato paste, 1 15 oz can of crushed tomatoes, 2 cups of

beef stock, 1/4 cup chopped basil, 1/4 cup chopped flat parsley.

Mix well and put meat back in. Cover tightly and simmer low for about 5 hours. Serve

over mashed root vegetables.



# BLUEBERRY PARFAIT

## THE EASY WAY

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

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You will need blueberries, sugar, lemon juice, and a dairy or non-dairy whipped cream. We used non-dairy but any will do, and coconut macaroons.

For the blueberry syrup, use a 5:1 ratio of blueberries to sugar and simmer in a pot with some lemon juice till most of the blueberries have popped. Puree and put in fridge to cool.

Mix whipped cream with lemon juice and lemon zest.

In wine glasses, layer blueberries, then whipped cream, then crumbled macaroons. Repeat one more time. Finish with some more blueberries and drizzle blueberry syrup on top. Yummy!!!



# MATZA BARK

*by Rabbi Zoë Klein Miles*

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1 c margarine or brown sugar

1 c brown sugar

thin tea matzas

any toppings you might want: chocolate chips, white/  
butterscotch/peanut butter chips, heath, coconut, walnuts,  
sprinkles, cinnamon, etc...

Boil margarine/butter and brown sugar (careful not to overcook  
and burn).

Cover cookie sheet with tinfoil (dull side down)

Butter/pam the cookie sheet

Place matza on cookie sheet

Brush with butter mixture

Bake 5 minutes at 350

Melt chocolate chips in microwave (approximately 1 min, 25  
seconds/bag)

**DO NOT OVERCOOK THEM!!!!**

Spread with brush over  
mixture on top of matza

Sprinkle with topping

Place on cookie sheet in the  
fridge until totally cool

Break into pieces

Store in tupperware in  
freezer and serve cold.



# CHOCOLATE CHIP COOKIES

*by Jennifer Shabani, Director of People and Culture*

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- 1 cup margarine (2 sticks)
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{4}$  cup sugar
- 2 eggs
- 1 cup matzoh cake meal
- $\frac{1}{4}$  cup potato starch
- 1 (2.8 ounce) package vanilla pudding mix
- 1 teaspoon baking soda
- $\frac{3}{4}$  teaspoon salt
- 1 teaspoon vanilla
- 2 cups semi-sweet chocolate chips

Preheat the oven to 350 degrees.

Mix together the margarine, brown sugar and sugar. Add the eggs one at a time and mix until combined.

With the mixer on low speed add in the matzoh cake meal, potato starch, vanilla pudding, baking soda and salt. Add in the vanilla and chocolate chips.

Place the dough onto a parchment-lined baking sheet (2 tablespoon size cookie scoops) and bake for 10-12 minutes until the edges are slightly brown for a soft and chewy cookie. Few minutes longer if you like crispy



# PEANUT BUTTER COOKIES

*by Cantor Tifani Coyot*

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## dry ingredients:

1 ¼ cups nut flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
¼ teaspoon salt

## wet ingredients:

¾ cup natural, unsalted creamy peanut butter  
2 tablespoons melted coconut oil  
½ cup coconut sugar  
¼ cup pure maple syrup  
2 flax eggs (whisk together 2 tablespoons golden ground flaxseed+ 6 tablespoons warm water, set for 15 mins)  
1 teaspoon pure vanilla extract

## add-in ingredients:

1 cup vegan chocolate chips or sugar free chocolate chips

## INSTRUCTIONS

Preheat oven to 350°F. Line a baking sheet with parchment paper or greased foil. Set aside.

In a large bowl, whisk together all of the dry ingredients: oat flour, baking powder, baking soda and salt.

In a medium bowl, whisk together all of the wet ingredients: peanut butter, oil, sugar, maple syrup, flax eggs and vanilla. Whisk until well mixed.

Pour the wet mixture over the dry mixture. Whisk thoroughly, as long as you can, until thickened and cohesive. Using a rubber spatula, fold until no flour patches remain. Fold in chocolate chips.

Using a medium cookie scoop, scoop and drop cookie dough balls onto the prepared baking sheet. Optionally, press chocolate chips into cookies. Using a fork, press down to flatten cookies to desired thickness—cookies will only spread a little.

Bake for 10-14 minutes. Mine took 11 minutes. Transfer cookie sheet to cooling rack. Allow cookies to cool on cookie sheet for 10 minutes. If desired, transfer cookies directly onto the cooling rack to cool completely. Enjoy!



# TAMAR'S FAVORITE PESACH CHEESECAKE

*by Dr. Tamar Andrews, Senior Director of Early Childhood Education and Engagement*

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## Pie Shell Ingredients:

One or two cans of Almond Vanilla Coconut Macaroons

## Cheesecake Ingredients:

4 eggs separated in two bowls

3 containers of whipped cream cheese

½ cup sugar

2 tsp Vanilla

## Directions:

Have kids mash the macaroons into pie shell, set aside (that's the crust!)

Beat egg whites in first bowl until frothy stiff

In the second bowl, add the 4 egg yolks, 3 containers of whipped cream cheese, ½ cup sugar, 2 tsp Vanilla, (Optional: add lemon juice)

Taste the batter for sweetness

Mix the batter, fold in the egg whites with the egg yolk batter

Fold into the pie crust, leave about 1/ 8 from the top to save space for batter to rise

Bake on 350 for about 1 hour

Serve when cooled.

Top with fresh Strawberries

# MY MOTHER, ROSE MOLDO'S GATEAU CHOCOLAT

*by Julie Moldo, Administrative Assistant*

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14 ounces (or squares) of good semisweet baking or eating chocolate  
7 ounces unsalted butter (2 quarter-pound sticks minus 2 tablespoons)  
Butter and flour for preparing pan  
1 ½ cups granulated sugar  
10 large eggs, separated  
1 teaspoon pure vanilla extract  
2 tablespoons Grand Marnier  
1 teaspoon lemon juice  
Confectioners' sugar, for sprinkling  
2 cups whipped cream (With confectioners' sugar and a vanilla extract, optional garnish)  
Shaved bittersweet chocolate, optional garnish

Chocolate and butter should be melted together. This can be done in a double boiler or in a bowl set in a pot of water. When completely melted, remove from water, stir to blend thoroughly, and set aside. Preheat oven to 250 degrees. Place a rack in the lower third of the oven. Butter and Flour bottom and sides of a 12-inch springform pan. To the egg yolks in a bowl, add all but 2 tablespoons of the sugar. Set the 2 tablespoons aside. Mix yolks with the sugar just lightly enough to combine. Stir in melted chocolate and butter combination, then add vanilla and Grand Marnier.

Add lemon juice to egg whites and beat. When whites begin to thicken and look snowy, add the reserved 2 tablespoons of sugar, a teaspoonful at a time; beat well between additions. Beat until whites stand in stiff but glossy peaks. If they lose their sheen, they are overbeaten and will not rise properly.

Fold whites into chocolate mixture, gently but thoroughly, using a rubber spatula. No lumps of egg white should show. Turn mixture into prepared pan and place in lower third of oven. (The top of the cake pan should reach the middle of the oven.) Bake for about 3 hours, or until a thin knife blade inserted into the center comes out clean.

Cool in pan, then remove sides of springform. Trim edges of cake as needed. It is safest to serve cake right on the baking pan bottom. But if you want to risk cracking it try sliding it off onto a cake plate. Sprinkle with confectioners' sugar when cool.

If you are serving whipped cream, with or without shaved-chocolate topping, place it in a chilled bowl so some can be spooned onto each portion after the cake has been cut.

# ORANGE AND ALMOND PASSOVER CAKE

by *Natalie Assia, Marketing & Communications*

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6 large eggs, separated  
1/2 tsp kosher salt  
1 c sugar  
2 oranges, extra for garnish  
2 c almond flour  
1 teaspoon almond extract  
2 teaspoons vanilla extract  
powdered sugar, for serving



preheat the oven to 350°f. grease a 9” springform pan and set it aside.

in the bowl of a stand mixer, combine the egg whites and 1/4 teaspoon salt and beat to soft peaks. gradually mix in 1/4 cup sugar and beat to stiff peaks. set aside.

zest one of the oranges, and supreme both of them. place the zest, segments, and juices in the clean bowl of a stand mixer. add the egg yolks, remaining 1/4 teaspoon salt, remaining 3/4 cup sugar, almond flour, almond extract, and vanilla and beat on medium high until pale, about 3 minutes.

use a rubber spatula to fold the whites into the yolk mixture and then pour the batter into the pan. bake until golden brown and a toothpick inserted into the center comes out clean; begin checking for doneness at 35 minutes. let cool in the pan on a rack for 10 minutes, remove to the rack and cool completely. it’s completely normal for this cake to cave slightly as it cools, its rustic-ness is part of the charm. to serve, dust with powdered sugar and decorate with orange slices.

# CHEWY CHOCOLATE COOKIES

*by Rabbi Dara Frimmer*

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½ cup milk chocolate chips	1¼ cups sugar
1¼ cups semisweet chocolate chips	2 eggs, plus 1 egg white
3 tbsp butter, cut into six pieces	1 tbsp light brown sugar
2 tbsp vegetable oil	¼ tsp salt
1 tsp espresso powder (optional)	½ cup potato starch
1 tsp vanilla extract	1 tbsp cocoa powder

Place ¼ cup milk chocolate chips, ¾ cup semisweet chocolate chips and butter in heatproof bowl. Place over a pan of almost simmering water and stir constantly with rubber spatula until chocolate and butter have melted. (It may look like the chocolate is about to seize, but don't worry—the vegetable oil in the next step will smooth it out.) If chocolate melts before butter, you can take bowl off of pot and stir until butter is melted. (You can also do this step in the microwave in 30-second bursts, stirring after each one until mixture is almost fully melted. Stir to melt completely; do not overheat.)

Using a whisk, stir vegetable oil, espresso powder (if using) and vanilla into chocolate mixture until smooth. Set aside.

In medium bowl, mix together sugar, eggs and egg white until well combined.

In small bowl, sift together brown sugar, salt, potato starch and cocoa powder. Add to bowl with sugar and eggs. Stir to combine. Add melted chocolate mixture and then fold in remaining ½ cup semisweet chocolate chips and ¼ cup milk chocolate chips. (Dough will look very liquid-y, like brownie batter.) Refrigerate dough for one hour.

After one hour, preheat oven to 350 degrees. Line two baking sheets with parchment paper. Measure 1-tablespoon portions onto each sheet, leaving about 3 inches between each portion (do not skimp on the space between each portion, as the dough will run together). Bake side by side if your oven can fit it, or else on the upper middle and lower middle racks for 12–13 minutes, switching and rotating baking sheets halfway through baking. Do not over-bake. The cookies are done when their edges are set, but middles are still soft. Transfer on parchment paper to cooling rack and let cool for 10 minutes.