

## Stephanie and Rachie's Favorite Pesach Recipes:

### Carrot Muffins:

8 shredded carrots	1/2 c sugar
1/2 c potato starch	3 eggs
1/2 c oil	1 tbs lemon juice (opt)

Mix together. Spoon into muffin tins. Sprinkle the tops lightly with cinnamon sugar before baking. Bake 350 approx 45 min (could take longer, test with a toothpick).

### Best Pesach Cookies Ever (non-gebrokts):

3 C ground walnuts	pinch cinnamon (opt)
1-1/2 c confectioner's sugar	pinch matzah meal (opt)
4 egg whites (just mixed with a fork, no whipping)	1/2 C choc chips (opt)

Make rounded spoonful and place on baking pan. Leave space between them for expanding. Bake 12-15 mins at 350. Should be a little soft.

### Roasted Carrots with Garlic (4 servings):

1 1/2 lb. large carrots (3-4) peeled	salt and pepper
4 cloves garlic, sliced	1 Tablespoon fresh cilantro leaves
2 Tablespoons olive oil	1 Tablespoon Italian parsley leaves

1. Preheat oven to 425F
  2. Slice carrots on an angle about 3/4 inch thick. Put the carrots in a baking dish that will hold them snugly in a single layer. Add garlic, oil, salt, pepper, cilantro and parsley, and toss all the ingredients together to mix well.
  3. Rearrange the carrots in a single layer, then put the dish in the oven and roast until the carrots are tender and beginning to brown., which takes about 40 minutes. Turn the carrots once during roasting so they cook evenly.
- Serve hot or room temp.

## **Pesach Mandelbroit**

4 eggs  
1/2 cup oil  
1 cup sugar  
1 tsp almond extract  
2 tsp vanilla extract  
3 cap-fulls of orange juice  
a few sprinkles of cinnamon and sugar mixture  
a couple handfuls of raisins  
a couple handfuls of chocolate chips (and if someone doesn't like raisins, just substitute more choc chips!)

mix it all together really well  
then add 1 cup potato starch  
2 cups cake meal  
1 tsp baking powder  
mix it all together to form the "dough"  
divide the dough into 3 balls  
use those balls to form three loaves on a greased cookie sheet.  
sprinkle with cinnamon and sugar mixture  
bake at 360 for approx 25-28 minutes let it cool and then slice it.  
and...it tastes even better right out of the freezer!!!!

## **Pesach Mezonos Rolls – from Passover Made Easy**

(Excellent for making sandwiches for outings!!)

1¼ C water  
½ C oil  
2 C matza meal  
Pinch salt  
1/3 C sugar  
6 eggs

1. Preheat oven to 400. Grease a baking sheet.
2. In a medium saucepan, combine water and oil. Bring to a boil over high heat. Remove from heat and quickly add matza meal, salt and sugar. Let mixture stand for 10 minutes.
3. Add eggs, one at a time, beating to combine. With wet hands, shape mixture into balls and place on prepared sheet.
4. Bake for 30 minutes. Reduce temperature to 350 and bake for an additional 30 minutes.

## **EXCELLENT CINNAMON COOKIES**

These are a delicious and somewhat healthy pesach cookie!

2/3 cup sugar

1 ½ T vanilla sugar

5 T oil

½ cup sweet potato, carrot or butter nut squash puree

¼ tsp salt

1 cup minus 2 T cake meal

1 tsp baking powder

½ tsp cinnamon

Combine by hand

Roll into balls and then into cinnamon and sugar

Bake at 375 for 12 to 15 minutes

## **APPLE KUGEL**

8 MATZOS SOAKED FOR 2 MIN / DRAIN SQUEEZE (important)/CRUMBLE

5 EGGS

2/3 C JAM

1/3 C OIL

1 t SALT

1 t CINN

1/3 C WALNUTS

5-6 APPLES THICKLEY SLICED

JUICE OF 1 LEMON

Combine

350 45-60 minutes don't over bake!

## SWEET POTATO KUGEL

1 LARGE ONION SAUTEED IN 1 T OIL

3 LARGE SWEET POTATOES GRATED ( STRINGY)

3 EGGS

1 CUP MATZO MEAL

½ CUP OIL

2 T ONION POWDER

½ TSP SALT

1 T BREAD CRUMBS

COMBINE BAKE IN 2 LOAF PANS OR ONE LARGE ROUND PAN  
BAKE UNCOVERED AT 350 FOR ABOUT 1 ¼ HOURS