Pesach Paradise

Desserts



CHABAD WOMEN'S CIRCLE

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Almond Cookies

3 cups ground almonds I cup sugar 3 egg whites, unbeaten 1/4 cup lemon juice

Combine all ingredients. Drop on lined cookie sheets and bake at 325 for 12-15 minutes. Yield: 30 cookies.

Apple Sponge Cake

7 eggs separated I cup sugar Juice of I lemon (3 tbsp.) I/2 cup hot water 3/4 cup potato starch 1/2 cup ground nuts 2 apples, sliced thinly

Separate eggs. Beat whites until stiff with 1/2 cup sugar. Set aside. Mix egg yolks, 1/2 cup sugar, lemon juice, water, potato starch, and nuts. Fold in egg whites. Add sliced apples last. Bake in greased wonder-baker for approximately 45 minutes over very low flame. Invert over bottle to cool.

Banana Pops

6 bananas I-1/2 cups crushed nuts 12 sticks or plastic spoons

Roll 1/2 banana in crushed nuts. Place stick or end of spoon through center. Wrap in tin foil and freeze. Serves 12. The Kids will love it!

Brownies

4 eggs I cup oil I-3/4 cup sugar 3/4 cup cocoa 3/4 cup potato starch 1 cup walnuts

Combine all ingredients and bake in 9×13 pan for 30 minutes at 350.

Carrot Cake

6 eggs, separated I cup sugar, divided I cup grated carrots I tsp. lemon juice I-I/2 cups ground nuts

Separate eggs. Beat egg whites with half cup sugar until stiff. Mix egg yolks with rest of ingredients. Fold in whites. Bake in greased tube pan in preheated oven at 350 for 35-40 minutes. Invert over bottle to cool.

Coconut Macaroons

3 cups coconut 3 eggs I cup sugar

Combine all ingredients. Drop on lined cookie sheet. Bake at 350 for 10 minutes.

Meringue Drops

4 egg whites 1/2 teaspoon salt l cup sugar l cup chopped nuts

Beat egg whites until stiff. Gradually add sugar and salt. Fold in chopped nuts and mix with spatula.

Drop by the teaspoonful onto a greased cookie sheet or foil pan. Bake at 250 for 50-60 minutes.

Passover Sponge Cake

7 eggs, separated I whole egg I cup potato starch, sifted twice Juice of 1/2 lemon 1-1/2 cups sugar

separate eggs. Add the whole egg to yolks, then beat whites until stiff gradually adding sugar. Set aside. In separate bowl, beat yolks. Add lemon juice. Gently fold yolks into whites. Gradually fold potato starch into batter.

Pour into ungreased tube pan and bake at 350 for 1 hour and 10 minutes. Invert cake to cool.

Pears in Grape Juice

Pears Grape Juice

Peel, core and slice pears lengthwise. Place pears neatly in glass baking dish. Pour on grape juice to partially cover the pears. Bake at 350 until soft (approximately 30 minutes).

Pineapple-Banana Sorbet

I very ripe pineapple1/2 cup lemon juice3 ripe bananasI-1/2 cup sugarI cup orange juice

Blend all ingredients and put in freezer container. Freeze until ready to serve.

Rich Chocolate Cake

2 sticks margarine I-1/2 cups chocolate chips I-1/4 cups sugar l cup cocoa 6 eggs

Melt chocolate chips with margarine. Add remaining ingredients. Bake in cake pan for 45 minutes at 350.