

WRJ CENTENNIAL



*Cookbook Collection*  
PASSOVER

***From Our House to Yours***

Sisterhood of Temple Isaiah  
Lafayette, CA

**PASSOVER RASPBERRY SQUARES**

**2 sticks margarine or butter**  
**1 ½ cups sugar**  
**2 beaten eggs**  
**½ tsp. vanilla**

**3 cups sifted matzo cake  
meal**  
**½ tsp. salt**  
**10 oz. raspberry jam**  
**1 cup chopped nuts**

Cream together butter and sugar. Add eggs, vanilla, cake meal and salt. Mix well. Divide dough in half. Spread in a 9x13 greased and floured pan. Spread jam and nuts over dough. Cover with the remainder of the dough, crumbled. Bake at 350° for 30 minutes. Cut in squares while warm.



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Putting it together in the spring form pan:

7. Put in two cups of dough ( $\frac{1}{2}$  of the amount prepared).
8. Add the apple filling, minus the accumulated liquid.
9. Put in remaining two cups of dough (the other  $\frac{1}{2}$  of the amount prepared).
10. Sprinkle top with combined  $\frac{1}{4}$  cup sugar and 1 to 2 teaspoons of cinnamon.
11. Place spring form on a cookie sheet as liquid may seep out.
12. Bake at 350 degrees for one hour.
13. Listen to “yum, yum” by guests.

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***Temple Israel Family Passover Cookbook***

Temple Israel Sisterhood  
West Lafayette, IN

**FROZEN STRAWBERRY MERINGUE TORTE**

Macaroon Nut Crust:

5 oz. almond macaroons (about 1 ½ cups)  
2 T. unsalted margarine or butter, melted  
½ cup chopped pecans or walnuts

Filling:

2 egg whites, at room temperature  
2 cups sliced strawberries  
1 tsp. vanilla extract

1 cup sugar  
1 T. lemon juice

Strawberry Sauce:

10 oz. package frozen sliced strawberries  
3 T. frozen undiluted orange juice concentrate or 2 T. orange marmalade.  
1 T. currant jelly  
1 cup fresh strawberries, sliced

Make macaroon nut crust: In food processor with metal blade, process macaroons and butter until coarsely ground. Add nuts and process until mixture begins to hold together. Press into the bottom of a 10 x 3 springform pan. Bake at 350 for 7 – 10 minutes or until golden. Cool.

In a large bowl of an electric mixer place egg whites, sugar, 2 cups sliced strawberries, lemon juice, and vanilla. Beat on low speed to blend. Increase to high speed and beat until firm peaks form when beaters are withdrawn, about 10-15 minutes. Pour into cooled crust. Cover and freeze until very firm, a minimum of 6 hours. \*May be frozen for 3 weeks. Serve torte directly from freezer, as it will not become totally solid.

Make strawberry sauce: Slightly defrost strawberries and orange juice concentrate. Puree strawberries and concentrate in food processor fitted with metal blade. Mix in jelly. Stir in sliced strawberries. Serve cold. Cut torte in wedges and serve with strawberry sauce.

\*Sauce may be refrigerated overnight.

\*Serves 12.

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*Celebrations from our Kitchen*

Temple Sinai Sisterhood  
Washington, DC

**PASSOVER CHOCOLATE-NUT-APPLE TORTE**

**6 eggs, separated**

**1 ½ c. sugar**

**1 c. chopped walnuts**

**4 oz. semi-sweet chocolate, grated**

**2 apples, peeled, cored, and  
grated**

**½ c. matzo meal**

**Confectioners' sugar for garnish**

1. Preheat oven to 350° Have ready a greased 9-inh springform pan.
  2. Beat the egg yolks with the sugar until they are lemon-colored and thick enough to form a ribbon when they are dribbled from a spoon. Gently stir in walnuts, chocolate, apples, and matzo meal.
  3. Beat the egg whites until they form stiff peaks, but are not too dry. Fold the beaten egg whites into the egg yolk mixture gently but thoroughly, using a rubber spatula.
  4. Turn the mixture into the greased springform pan. Bake 45 to 60 minutes, until the cake springs back when lightly touched.
  5. Cool in pan before removing to the serving platter. Sprinkle with confectioners' sugar.
- Yield: 12 or more servings.