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.
**THE ABSOLUTE, NO HANDS DOWN BEST PASSOVER APPLE CAKE**

**Preparation:** Grease a 9-inch spring form. Place parchment paper on bottom. Preheat oven to 350 degrees.

**Dough:**
- 6 eggs
- 1 cup oil
- 2 cups sugar
- 2 teaspoons potato starch
- 2 cups cake meal
- pinch salt

1. Beat eggs with sugar until blended.
2. Add oil and beat
3. Sift together potato starch, cake meal, and pinch salt.
4. Add sifted items to egg mixture.

**Filling:**
- 2 teaspoons cinnamon
- ¾ cup sugar
- Juice of 1 lemon
- 5 very large peeled and diced Granny Smith or Braeburn apples

5. Mix together cinnamon, sugar, and juice of the lemon.
6. Mix in the apples.

**Topping:**
- ¼ cup sugar
- 1 to 2 teaspoons cinnamon
Putting it together in the spring form pan:

7. Put in two cups of dough (½ of the amount prepared).
8. Add the apple filling, minus the accumulated liquid.
9. Put in remaining two cups of dough (the other ½ of the amount prepared).
10. Sprinkle top with combined ¼ 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.
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.

*Sauce may be refrigerated overnight.
*Serves 12.
Celebrations from our Kitchen
Temple Sinai Sisterhood
Washington, DC

PASSOVER CHOCOLATE-NUT-APPLE TORTE

6 eggs, separated 2 apples, peeled, cored, and grated
1 ½ c. sugar ½ c. matzo meal
1 c. chopped walnuts Confectioners’ sugar for garnish
4 oz. semi-sweet chocolate, grated

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.