

THE *Sweetest* PESACH

DELICIOUS BAKED GOODIES L'KAVOD YOM TOV

Recipes by ??? Photos by ???





THIS YEAR WE ASKED BATYA'S KITCHEN TO SHARE WITH US HER FAVORITE TRIED AND TRUE PESACH GOODIES. AFTER ALL, IF SO MANY OF HER CLIENTS LOVE THESE TREATS AND ORDER THEM OVER AND OVER AGAIN, THEN HOW CAN WE NOT WANT A PIECE OF THAT? BATYA GRACIOUSLY AGREED TO SHARE WITH US HER SECRET RECIPES AND WERE SO GLAD SHE DID!

HAPPY BAKING!

Malky

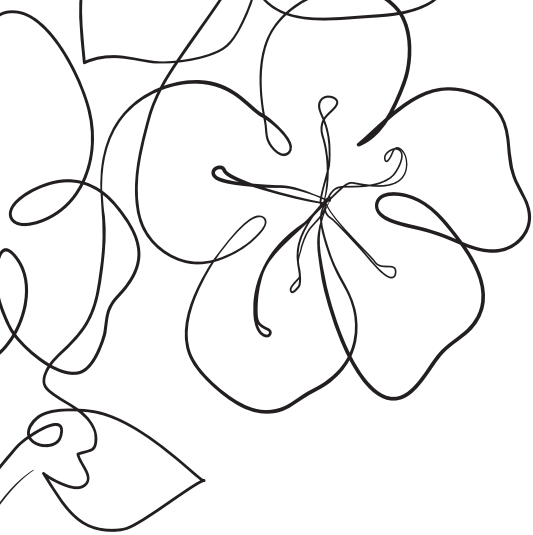
Marble Chiffon Cake

This is my personal favorite Pesach cake
(I think I found it in Spice and Spirit!)

8 eggs, separated
1 cup sugar
¾ cup potato starch
Juice of ½ lemon
Juice of ½ orange
¼ cup oil

1. Preheat your oven to 350°F (175°C). Grease a chiffon cake pan or tube pan.
2. In a large mixing bowl, combine the egg yolks with ½ cup of sugar. Mix until well combined.
3. Add the potato starch, lemon juice, orange juice, and oil to the egg yolk mixture. Mix until smooth and well combined.
4. In a separate clean mixing bowl, beat the egg whites until foamy. Gradually add the remaining ½ cup of sugar while continuing to beat until stiff peaks form.
5. Gently fold the beaten egg whites into the egg yolk mixture until fully incorporated, being careful not to deflate the egg whites.
6. Once the batter is evenly mixed, pour about half of it into the prepared cake pan.
7. To the remaining batter in the bowl, add cocoa powder or melted chocolate to create a chocolate batter. Mix until well combined.
8. Spoon the chocolate batter over the vanilla batter in the cake pan, creating a marbled effect. Use a knife to gently swirl the batters together to create the marble pattern.
9. Place the cake pan in the preheated oven and bake for about 1 hour, or until a toothpick inserted into the center comes out clean. Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. After cooling, carefully remove the cake from the pan and transfer it to a wire rack to cool completely.
10. Once cooled, slice and serve your delicious Marble Chiffon Cake. Enjoy!





Blueberry Bars/Crumble

This recipe should yield delicious blueberry bars/crumble with a perfect balance of sweet and tart flavors. It can be served as a sweet side but also pairs perfectly with a hot glass of tea for a delicious afternoon treat.

For the Crust and Crumble

4 cups almond flour
4 teaspoons baking powder
1.5 cups sugar
2 eggs
2 teaspoons vanilla extract
½ cup cottonseed oil

For the Blueberry Filling

2 tablespoons Potato Starch
½ cup sugar
2 cups fresh or frozen blueberries
½ cup water
1 teaspoon fresh lemon juice

To make the Blueberry Filling

1. In a heavy, medium saucepan, whisk together the potato starch and sugar until there are no lumps.
2. Add the water, blueberries, and fresh lemon juice.
3. Cook over medium heat, stirring frequently until thickened.
4. Remove from heat and allow to cool.

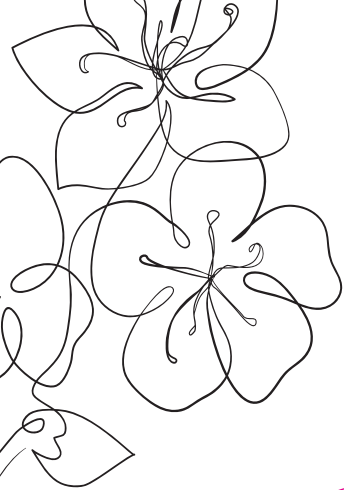
To prepare the Crust and Crumble (by hand):

1. In a large mixing bowl, combine almond flour, baking powder, and sugar.
2. Add eggs, vanilla extract, and cottonseed oil to the dry ingredients. Mix until well combined. The mixture should be crumbly.

To assemble the Bars/Crumble:

1. Preheat your oven to 350°F (175°C). Grease or line with parchment paper a 9x13 inch baking pan.
2. Press half of the crumble mixture into the bottom of the prepared baking pan, creating an even layer.
3. Spread the cooled blueberry filling over the crust.
4. Sprinkle the remaining crumble mixture evenly over the blueberry layer.
5. Bake in the preheated oven for 35 minutes, or until the top is golden brown.
6. Allow the blueberry bars/crumble to cool completely in the pan before cutting into squares or bars.
7. Serve at room temperature and enjoy your homemade treat!!





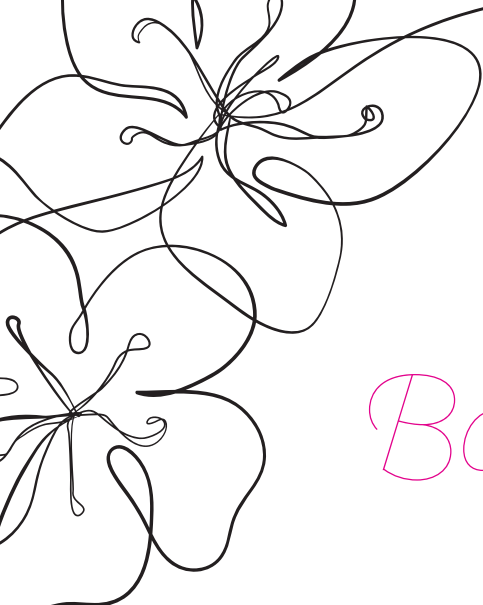
Bobby Yocheved's Fudgy Brownies

Even though this recipe uses
minimal ingredients it still yields a
perfectly yummy brownie.

4 eggs
2 cups sugar
1 cup oil
1 cup potato starch
1 cup cocoa powder
Chocolate chips for
topping (optional)
Walnuts, about half a bag,
roughly chopped (optional)

1. Preheat your oven to 350°F (175°C). Grease a baking pan or line it with parchment paper
2. In a large mixing bowl, beat the eggs and sugar together until well combined.
3. Gradually add the oil to the egg and sugar mixture, mixing well after each addition.
4. Sift in the potato starch and cocoa powder into the wet mixture. Stir until everything is thoroughly combined and you have a smooth batter. If you're adding walnuts, fold them into the batter.
5. Pour the batter into the prepared baking pan, spreading it out evenly. If you're adding chocolate chips, sprinkle them over the top of the batter.
6. Place the pan in the preheated oven and bake for about 35 minutes, or until the edges are set and a toothpick inserted into the center comes out with a few moist crumbs.
7. Once baked, remove the brownies from the oven and let them cool in the pan for about 10 minutes before transferring them to a wire rack to cool completely.
8. Once cooled, cut into squares and serve. Enjoy your delicious fudgy brownies!





Banana Muffins Two Ways

WITH AND WITHOUT SUGAR

Recipe intro TK

3 large ripe bananas
(with brown spots)
2 large eggs
¼ cup oil
¾ cup sugar
1 teaspoon pure vanilla extract
1 teaspoon cinnamon
1 teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
3 cups almond flour
¼ cup dark chocolate chips
(plus more for topping)
Cooking spray

1. Preheat your oven to 350°F (175°C). Prepare a muffin tin by spraying it with cooking spray or lining it with muffin liners.
2. In a mixing bowl, mash the ripe bananas using a fork until smooth. Add the sugar and mix.
3. Add the beaten eggs, oil, vanilla extract, and cinnamon to the mashed bananas. Mix well until all ingredients are combined.
4. In a separate bowl, sift together the almond flour, sugar, baking soda, baking powder, and salt.
5. Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Be careful not to overmix.
6. Fold the dark chocolate chips gently into the batter.
7. Spoon the batter into the prepared muffin tin, filling each cup about 2/3 full.
8. Optionally, sprinkle some additional dark chocolate chips on top of each muffin for extra chocolatey goodness.
9. Bake in the preheated oven for 20-25 minutes, or until a toothpick inserted into the center of a muffin comes out clean.
10. Once baked, remove the muffins from the oven and allow them to cool in the tin for a few minutes before transferring them to a wire rack to cool completely.
11. Enjoy your delicious banana muffins warm or at room temperature!

For a healthier but just as delicious option, replace the sugar and oil in the recipe with 1 cup of unsweetened applesauce. Make sure to mix this recipe by hand!

