

## Passover Baking

### Almond Cake

6 large eggs  
7 oz/200 gr caster sugar  
8 oz/225 gr ground almonds  
half grated rind of lemon and orange and juice of each  
2 tbsps. medium matza meal

Beat the eggs and sugar in a mixer until white. Add meal and ground almonds, rind and juice of lemon and orange. Cook in a loose bottomed tin for 40 - 60 minutes 160°C. Let cool in tin then turn out. Dust with icing sugar just before serving.

### Charoseth

3 large red apples, grated  
100 gr ground almonds or walnut  
2 – 3 teasp. cinnamon  
kosher sweet red wine, enough to make a paste

Grate apples, add rest of ingredients until mixture makes a thick paste.  
In addition you can add chopped dates, raisins, chopped nuts to the mix, also matza meal if too loose. (I usually just add more ground almonds.)

### Granny Hart's Matza Balls

7 matzahs  
3 eggs  
2 small onions  
120 gr matza meal  
seasoning  
cinnamon  
ground almonds

Soak matzahs in warm water until soft, then drain and squeeze out excess water. Chop and fry the onions in a little oil until brown. Add to matzahs, add other ingredients, ground almonds help to firm up the mixture and give extra taste, not sure how much, I usually do it by eye. Leave the mixture to set for 20 - 30 minutes, then roll into balls and put in fridge until required. Bring a large pan of water to boil, I usually add a stock cube to the mixture. Drop the balls into the boiling water, bring to the boil, the balls will rise to the surface. Turn heat down and cook for about 15 minutes then add to soup.

### Almond Macaroons

2 large egg whites  
225 gr ground almonds  
200 gr caster sugar  
Finely grated rind of half a lemon  
Flaked almonds to top each macaroon

Beat the egg whites until stiff. Beat in half the sugar a spoonful at a time. Fold in the remaining sugar, lemon rind and ground almonds. Wet hands in cold water and roll mixture into 1" balls. Place on baking parchment with a flaked almond on top. Bake at 170°C for 25 minutes until golden brown.



**Passover Kichlach (Biscuits)**

2 eggs  
150 ml oil  
4 teasp. vanilla sugar  
half a rind of grated lemon  
150 gr caster sugar  
125 gr potato flour  
125 gr cake meal  
1 teasp. baking powder  
125 gr chocolate drops, cherries or raisins

Whisk the eggs in a bowl. Stir in remaining ingredients. If the mixture is a bit thick add a few spoons of warm water gently and stir into mixture. On a tray lined with parchment paper roll small balls onto sheet, leave a little space for the biscuits to grow. Bake for 8 – 10 minutes 180°C Gas 5, remove from oven and leave to cool on cooling rack.

**Cinnamon Balls**

2 egg whites  
150 gr caster sugar  
2 teasp. cinnamon  
200 gr ground almonds  
2 tbsps. matza meal

Beat the egg whites until stiff. Fold in the ground almonds, cinnamon, matza meal. If the mixture is a bit dry, keep stirring gently. With wet hands roll into balls about 1", drop onto the baking sheet lined with parchment paper. Bake in oven 180°C Gas 5 for 20 – 25 minutes.

