

# A TASTE OF SHABBAT

## FROM OUR HOMES TO YOURS

### BY CHAYA AND YAEL



## ALMOND-CRUSTED CHOCOLATE TART

PAREVE / PASSOVER / DAIRY OPTION / GLUTEN-FREE / FREEZES WELL / YIELDS 10 SERVINGS

### INGREDIENTS

#### Crust

1 1/2 cups almond meal flour

1/2 tsp ground cinnamon

Pinch kosher salt

1/4 cup vegetable oil

1/4 cup brown sugar, lightly packed

1/2 tsp pure vanilla extract

#### Ganache Filling

1 1/4 cups non-dairy whipping cream

1 bar (10 oz/300 g) semisweet chocolate, chopped

#### Topping

1 cup toasted slivered almonds

1/2 cup chocolate chips, melted

### METHOD

Preheat oven to 325F. Coat bottom and sides of a 9-inch glass pie plate or a tart pan with removable bottom with nonstick cooking spray.

Crust: combine almond flour, cinnamon, and salt in a large bowl. Add oil, sugar, and vanilla; stir to combine. Pack evenly into bottom and up the sides of prepared pan, forming a crust.

Bake about 25 minutes, until golden and set. Let cool.

Ganache Filling: In a medium saucepan, bring cream to a boil over medium-high heat. Remove pan from heat. Add chocolate and stir until melted.

Pour chocolate ganache into cooled crust. Let set for 10 minutes.

Topping: Sprinkle with toasted almonds and drizzle with melted chocolate in a zigzag design. Refrigerate for 4 hours or overnight. Serve chilled.

### NOTES

Variation: for a dairy version, Ganache filling with the following filling: Whip together 1 cup (8 oz/250 g) cream cheese, 1/2 cup confectioner's sugar, 1/2 tsp pure vanilla extract and 2 Tbsp milk until well blended. Spread over crust. Top with 2 cups sliced strawberries and melted chocolate.

Almond meal flour is made from skinless blanched almonds that have been finely ground.

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# APPLE COBBLER

PAREVE / FREEZES WELL / SERVE WARM / YIELD NICE BIG PIE

## INGREDIENTS

3 cups of flour  
1 cup of sugar  
1 egg  
1 cup of margarine or oil  
1 tsp of baking powder  
10 apples  
Cinnamon (optional)

## METHOD

Mix all the ingredients (besides for the apples and cinnamon) until it forms into a crumble.

Put half of the mixture in a pan and flatten it making sure it covers the bottom and a little bit of the sides of the pan.

Peel the apples and cut them into thin slices. (optional - add a tsp of cinnamon, mix with the apples, and put them on top of the crust).

Sprinkle the remainder of the mixture on top of the apples.

Bake for one hour on 350 F. until you see that the top is golden brown.

Serve with a scoop of vanilla ice cream.



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## BANANA CAKE

PAREVE / FREEZES WELL / YIELDS 20-24 SERVINGS

### INGREDIENTS

- 2 eggs
- 1 1/2 cups sugar
- 1/2 cup shortening or margarine
- 2 ripe bananas, mashed
- 1/4 cup orange juice
- 1 tsp. vanilla
- 2 cups flour
- 3/4 tsp. baking soda
- 1/4 tsp. baking powder
- 1/2 tsp. saltChocolate chips (optional)

### METHOD

Preheat oven to 350 degrees.

Beat eggs, sugar, and shortening together.

Add remaining ingredients and mix well. Bake for 35-40 minutes at 350.  
Frost when cooled.

Frosting: Mix 2 cups confectioners sugar & 2 tbsp. lemon juice  
(may need to add some warm water).

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# CHOCOLATE CHIP BARS

PAREVE / FREEZES WELL / YIELDS ABOUT 20 STICKS / KID FRIENDLY

## INGREDIENTS

1.5 cups of chocolate chunks or chips  
3 cups flour  
1 cup sugar  
1 cup brown sugar  
1 cup oil 2 eggs  
2 tsp vanilla  
1/4 tsp salt  
1 teaspoon baking soda  
sprinkle with maldon sea salt (optional)

## METHOD

Mix the sugar with oil. Then add baking soda and salt. Mix. And then mix the flour.

Form into 2 logs on a cookie sheet, pat down, sprinkle with maldon sea salt flakes, and bake for 20-30 minutes @ 350.

Bake them for 25 minutes if you want them to have a little chew to them.

When it comes out of the oven slice them into sticks. Easiest cookie ever.



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# CHOCOLATE MOUSSE CAKE

PAREVE / PASSOVER / GLUTEN FREE / YIELDS 16-20 SERVINGS

## INGREDIENTS

- 1 stick margarine
- 7 eggs, separated
- 7 ounces chocolate chips
- 1 cup sugar
- 1 Tbsp. vanilla extract
- 1 carton dessert whip
- 4 Tbsps. Confectioners' sugar

## METHOD

Beat egg whites with  $\frac{1}{4}$  cup sugar, set aside.

In small saucepan, melt chocolate chips and margarine. Let cool. Beat yolks with remaining sugar and vanilla. Add chocolate chip mixture to yolk mixture and mix well. Fold in egg whites.

Pour  $\frac{1}{2}$  of mixture into greased tube pan or spring form pan. Bake for 30 minutes at 350. Refrigerate remaining half of mixture.

When cake is cooled, pour onto it refrigerated mixture and freeze for a few hours.

Beat dessert whip and sugar. Remove cake from pan and frost sides and top with dessert whip. Sprinkle with chocolate sprinkles and replace in freezer until a few minutes before serving time. Slice and serve.

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# CHOCOLATE PECAN PIE

PAREVE / FREEZES WELL / YIELDS 8-12 SERVINGS

## INGREDIENTS

2 tbsps. Margarine  
1 cup chocolate chips  
1 (9-inch) unbaked pie crust  
3 large eggs, lightly beaten  
1/4 cup light brown sugar  
1 cup corn syrup  
1 tsp. vanilla  
1 1/2 cups pecan halves

## METHOD

Preheat oven to 350 degrees.

Melt the margarine in a medium pot over medium heat. Add half of the chocolate chips. Stir until smooth and melted. Remove from heat

Add the brown sugar, corn syrup, vanilla, and beaten eggs into the chocolate mixture. Stir until combined very well and the eggs are no longer visible.

Blend in the pecans and remaining chocolate chips.

Pour into pie crust and bake for 55 minutes or until knife inserted 2 inches from edge comes out clean.