



## YAFFA MOSKOWITZ' PESACH PLANNER

### ***Some tips:***

When cleaning for Pesach please remember we make chametz into dust (when we do *biur chametz*), but don't make dust into chametz.

Clean only places where you know there is potentially chametz and spend most of your cleaning energy on the kitchen.

I try very hard to make cleaning into a more spiritual experience, thinking about ridding myself of my own agendas and ego and making a fresh start.

As far as the Seder, I learned after years of cooking too much that no one is really hungry for much food at the Seder. I make a hearty chicken soup and then some salmon with a few salads and that's it.

Also, a few years ago I started making meatballs and potato kugel on erev chag so everyone can have something substantial to eat before candle lighting. It makes a huge difference when everyone doesn't start the evening starving.

Wishing you all *a chag kasher vesameach*.

*Yaffa*

### **Some of My Favorite Recipes**

#### **Coffee cake**

8 eggs separated

1 cup sugar

1/2 cup oil

1 and 1/4 cups potato starch

2 vanilla sugar

1 capful lemon juice

Beat egg whites until stiff and add sugar. Then add yolks and remaining ingredients.

For the topping mix:

1 cup ground nuts

1 tbsp cinnamon

2 tbsp sugar

sprinkle on top of the cake and bake at 350 until set

### **Sorahle's Chocolate Chip Cookies**

*I highly recommend doubling the recipe*

2 egg whites

1 cup sugar

1 and 1/2 cups ground nuts

1/2 bag chocolate chips

1/2 tsp vanilla sugar

Combine all ingredients by hand (adding them in order from top to bottom). Do not use a mixer. Use a spoon to place small-medium sized balls on a cookie sheet. Bake for 20-25 minutes on 350. Do not overbake. Cookies should be moist. Let cool before removing from cookie sheet.

### **Broccoli Kugel by Jamie Geller**

1 2 pound bag of frozen chopped broccoli, thawed

1 cup mayonnaise

4 eggs

1 Tbsp kosher salt

1/4 tsp black pepper

1 pinch cayenne pepper

Mix all ingredients and place in greased 9 inch round pan. Bake at 375 for an hour.

### **Vanilla Pudding Cake**

7 eggs separated

2 pkgs vanilla sugar

1 instant vanilla pudding mix

1/2 cup oil

3/4 cup orange juice

1 cup sugar

1 and 1/2 cups potato starch

Separate eggs, add all ingredients to yolks. Save a 1/2 cup sugar for the whites. Beat Whites with Sugar. Then fold in the stiff whites to the yolk ingredients. Bake on 350 for 45-60 minutes.

### **Meatballs**

1 lb ground beef

1/4 cup matzah meal/potato starch

1 tsp onion powder

1 tsp dried oregano

1 egg

1 can cranberry sauce

1 26 oz marinara sauce

Mix the cranberry sauce and marinara sauce in a pot and bring to a boil. Mix the meatball ingredients together, form into balls and drop into the sauce and let simmer for an hour and a half.

### **Blondies**

6 eggs

1 and 1/2 cup oil

1 and 1/2 cup sugar

2 cup brown sugar

2 cup potato starch

2 tsp vanilla sugar

1 and 1/2 cup chocolate chip

Mix all ingredients and pour into a 9x13 and bake until set