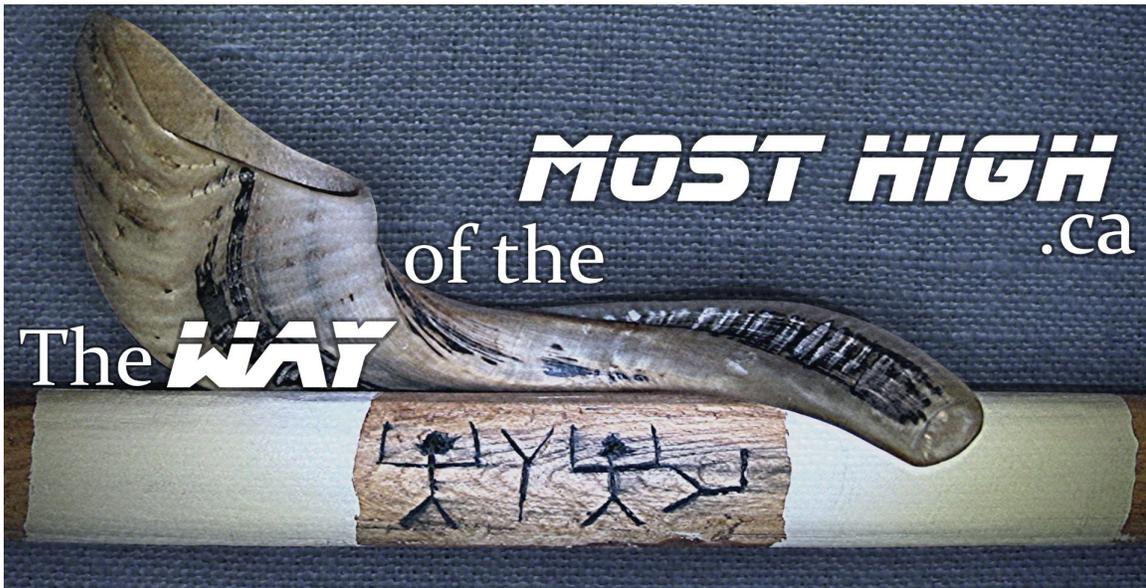


Passover Recipes



The Way of the Most High

“Exalting belief in Our Father, the Most High יהוה (YaHUAH), through His TaNaK (falsely called 'Old Testament').”

Email – followyah@gmail.com

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Unleavened Bread

1 Cup Barley flour (I like best)
2 tbsp cold water
¼ tsp salt
¼ cup olive oil
1/3 cup honey.

Mix all the ingredients together well. Form into a ball. Roll it out between sheets of wax paper as if making a pie. Roll thin. Place on ungreased and floured baking sheet. You can at this point mark it into squares of whatever size you want. Bake @ 375 for 20-30 minutes, golden brown. Watch it carefully.

Kherusat Desert

Traditional Passover desert menu item. The kherusat is eaten with the unleavened bread. The kherusat, when finished, almost looks like a mortar one would use to make bricks, and it has been a desert menu item for Paysawkh (Passover) to remind us of our slavery in making bricks in M'tsrayim (Egypt).

¾ cup chopped almonds, walnuts, or other nuts combined.
3 cups chopped apples.
¾ cup grape juice and/or sweet red wine
½ tsp. cinnamon
½ cup chopped dates
½ cup raisins

Combine the ingredients and either serve immediately or chill for use later.

The following recipes are from a guy named David, not from Sha'ul:

AIRY ONION KRUGEL

6 eggs, separated
1/3 cup flour of choice
1 1/2 teaspoons salt
2 cups finely chopped onions
1/3 cup oil
1/4 teaspoon pepper

Beat egg yolks thick and creamy. Add onions, oil, matzo meal, salt and pepper. Mix well. Beat egg whites stiff and fold into onion mixture. Pour into a oiled 2 quart casserole and bake at 350 degrees for 30 minutes or until a knife inserted into the center comes out clean.

ALMOND BREAD

4 eggs
1/2 cup honey
3/4 cup oil or butter
1 tablespoon almond extract
3 cups flour
1 small bag slivered almonds
1/2 teaspoon vanilla

Mix honey, eggs and 1 cup flour. Add oil or butter. Add remaining ingredients, pour into two greased bread pans. Bake at 350 degrees for 30 minutes. Remove from pans.

CREPES

1 cup flour
1 1/2 cup milk
Pinch of salt
3 eggs
1/2 cup vegetable oil

Sift flour, and salt. Add eggs and beat thoroughly till smooth. Add milk, beat well. Batter should be consistency of heavy cream. Put in refrigerator for at least two hours. Pour into pie pan. Dip heated skillet bottom into batter. Surface should be well covered but not runny.

YISKA'S UNLEAVENED BREAD

1 cup whole wheat flour
1/2 cup olive oil
1 cup water
1/8 cup honey

Mix oil and flour first-stir. Put water and honey in and whisk, it will be runny. Spread thin on baking sheet. Bake as hot as you can about 500-600 degree oven for 6 to 7 minutes.

PECAN CRISPS

1 1/2 cups sifted flour
1 egg separated
3 tablespoons milk
1/2 cup honey
3/4 teaspoon salt
1 teaspoon vanilla

1/2 cup soft vegetable shortening
1 cup pecans finely chopped

Cream shortening, honey, milk, egg yolk. Add sifted dry ingredients, form into balls (walnut size). Place on ungreased baking sheet. Press flat with bottom of glass dipped in sugar. Brush with beaten egg whites. Sprinkle with nut meats. Bake 8-10 minutes. Do not over bake. (Makes about 5 dozen)

POUND CAKE

1 cup butter
2 cups flour
1/2 cup honey
1/4 teaspoon nutmeg
1/4 teaspoon salt
1 1/2 teaspoon vanilla
4 eggs

Bring butter and eggs to room temperature. Grease bottom and 1" up sides of pan. Beat butter till creamed and fluffy. Gradually add honey. Add vanilla, add eggs one at a time. Beat 1 minute after each. Stir together flour, salt and nutmeg. Gradually add dry ingredients to egg mixture and beat. Bake 60-65 minutes at 325 degrees or till done.

RAISIN BREAD

Blend:
2 3/4 cups flour
3/4 cup honey
1 teaspoon cinnamon
1 cup raisins
1/2 teaspoon salt

Add:
2/3 cup olive oil
1 egg
3/4 cup milk

Mix well! Before baking sprinkle mixture of honey and 1/2 teaspoon cinnamon over the surface of bread. Preheat oven to 375 degrees. Roll pan with oil. Divide dough in half. With lightly floured hands pat each ball of dough onto sheet until it is desired thickness. Cut raw dough into squares and prick center of each square with fork, Bake 15 to 18 minutes or until it begins to brown. Over baking will cause it to be too brittle.

RASPBERRY BARS

2 sticks soft butter
2 cups flour
2 egg yolks
1/2 cup honey
1 1/2 to 2 cups of raspberries

Cream butter and honey. Add egg yolks and beat well. Add flour 1 cup at a time. Chill dough for at least one hour. Divide dough in half. Roll in square to fit 9" X 9" pan. Place dough in pan and top with jam.. Add top layer of dough rolled into square to fit pan. Bake at 375 degree oven for 35-40 minutes. Cut when cold.



Ruby M Ellis

Unleavened Bread w Slivered Almonds Recipe:

16 eggs, 3 C butter, 1 C milk, 4 C sugar, 12 C flour, 2 C slivered almonds, 2 tsp vanilla (careful -vanilla can be made of castoreum - beaver anal gland extract. Castoreum will be listed as natural flavor.) 4 tsp almond extract, 2 tsp salt. 350 degrees F for 40 min. Recipe baked by and picture taken by Ruby M Ellis Passover 04/05/2012

