
N'SHEI NEWS PESACH RECIPES

**Tried and true recipes sent
in by YOU;** just pretend your sister
shared and swore by them.



**NSHEI
NEWS**

Hey guys!

We can't believe it's been another year at N'shei News! We read last year's letter with such nostalgia. You know when you read something and it brings you back to the time you first wrote it (or read it)? It happens to us all the time, when we hear a song or sniff a certain scent. Our senses are powerful!

In this book are a bunch of recipes we compiled for you to use this year. There are some classics, and some new ideas. Let us know which you try!

We're so grateful to have all of you following. YOU are N'shei News. YOU are the community. YOU are the content. We'll stop now, since it's getting hard to type through the tears. (Jokes, jokes.)

As always, we daven and pray that you have enough food for everyone and it turns out good! And of course, we hope to meet all of you in Yerushalayim with Moshiach, for the ultimate N'shei News meetup.

A Kosher and Freilichen Pesach,

N'shei News

MOCK COLESLAW

Source: **GR, Brooklyn**

Ingredients

- 4 kohlrabi
- 2 large carrots
- $\frac{3}{4}$ cup mayonnaise
- 4 Tbsp sugar
- 4 Tbsp lemon juice
- Salt and pepper, to taste

Directions

Grate the veggies and then mix with the rest of the ingredients.

BEET SALAD

Source: **DG, Brooklyn**

Ingredients

- 10 medium beets, peeled
- 1 onion, sliced thinly
- ½ cup lemon juice
- 3 Tbsp sugar
- Salt , to taste

Directions

Cook the beets in water for about an hour and a half, or until fork tender. Slice and place in container with rest of ingredients.

CLUB STEAK

Source:

Weight Loss By Sheindy- 646-498-6696

Ingredients

- 2 Slices Club Steak
- Salt and pepper
- 1 large onion
- 2-3 Tablespoons oil
- 1 Cup Chicken Soup
- 1/3 Cup wine

Directions

- Preheat oven to 400.
- In 8x10 pan, place oil and sliced onion. Cover and bake 30 minutes.
- Rub spices on steak.
- Add steak, chicken soup and wine to pan. Cover well and bake 3 hours or until soft.

MOCK BREADED CUTLETS

Source:

Weight Loss By Sheindy- 646-498-6696

Ingredients

- 1 Pack Thin Cutlets
- 1 Cup Almond Flour
- 3 Eggs
- 1 Cup Ground Nuts
- Pinch Salt

Directions

- Preheat oven to 375°.
- Place eggs in a bowl with a pinch salt and beat with fork.
- Prepare a bowl each of almond flour and ground nuts.
- Dip cutlets into flour, beaten eggs, then ground nuts.
- Place coated cutlets into well-greased pan.
- Bake uncovered 30-40 minutes.
- Flip cutlets halfway through baking.

PULLED BRISKET

Source: *MC, Monsey*

Directions

Sprinkle Salt and Pepper on Meat

Sear Meat in Hot Oil

Remove meat from pan and add:

Saute:

- 1 Large Onion and 5 Cloves Garlic

Then add:

- 2 Tablespoons Sugar
- 3/4 Cup Orange Juice
- 2 Tablespoons Lime Juice
- 5 Tomatoes Diced
- 2 Cups Chicken Soup
- Salt and pepper
- Water if needed
- Boil

Add meat

Cook 2 1/2- 3 Hours

Remove Meat

Strain Vegetables

Reduce sauce add to meat and shred

APPLE/ STRAWBERRY KUGEL

Directions

Apple:

- 7 Apples (peeled and sliced) ½ Cup Sugar
- 2 Tsp. lemon Juice
- ½ Tsp. Cinnamon

Mix and place in pan.

Strawberry:

Slice 1 bag of strawberries. Place on top of apples

- 2 ½ Cup potato starch
- ¾ Cup sugar
- 1 Egg
- 1 Cup Oil
- 4 oz. Ground Nuts 1 Tsp. vanilla Sugar

Mix with a fork and place on top

Bake at 350 for 1-1 ½ hr.

(double recipe makes 5 9” pans)

TWO LAYER VEGGIE KUGEL

Source: *HB, Brooklyn*

Directions

Bottom layer:

- 2 eggs, beaten
- 4 grated carrots
- 3 grated potatoes
- 1 grated onion
- 1/2 cup oil
- 3/4 cup potato starch
- Salt & pepper to taste

Mix all the ingredients and put into a nine inch round dish.

Top Layer:

- 4 eggs, beaten
- Salt/Pepper
- 2 Tbsp mayo or oil
- 3 big sliced zucchini, not grated.

Mix and put on top of other layer.

Bake on 350 for 45 minutes.

APPLE/PEAR CRUMBLE

Source: *DJ, Brooklyn*

Ingredients

Crumble:

- 2 cups potato starch
- 1 cup sugar
- 1 egg
- 3/4 cup oil
- 1/2 cup ground nuts

Filling:

- 4 cortland apples
- 4 pears
- 1/4 cup sugar

Directions

Mix crumble ingredients together by hand. Thinly slice the fruit. Mix all sugars in the food processor. Pour half crumble into 9x13 pan. Lay fruit on top then cover with remaining crumble. Bake on 350 for 1 1/2 hours or until filling starts bubbling.

POTATO BLINTZES

Source: *BH, Brooklyn*

Directions

Use your classic crepe recipe for the 'blintz' part. For the filling:

- 5 Large Potatoes
- 1 Sweet potato
- 2 fried onions
- Salt&pepper

Cook the potatoes and sweet potatoes and mash and mix with the fried onions.(fills 40 crepes)

GRATED VEGETABLE KUGEL

Source:

Weight loss By Sheindy- 646-498-6696

Ingredients

- 2 large carrots
- 2 zucchini, unpeeled
- 1 kohlrabi
- 4 eggs
- ¼ Cup oil
- ¾ Tsp salt
- ¼ tsp pepper

Directions

- Preheat oven to 400°.
- Grate vegetables thinly. Add rest of ingredients and mix well.
- Bake in 9x13 pan for 1 hour and 15 minutes.

EASY OVEN COMPOTE

Source: **DG, Brooklyn**

Ingredients

- 4 Apples
- 4 Pears
- 4 Plums
- 2 Cups Water
- 1/2 Cup Sugar

Directions

- Preheat oven to 350.
- Peel and chop fruits.
- Place in a deep 9x13 pan.
- Cover tightly.
- Bake for 2 hours.

**add a cinnamon stick or two if you can for a drop of a kick!*

BAKED APPLE (2 WAYS)

Source:

Weight Loss By Sheindy- 646-498-6696

Ingredients

- Cortland Apples
- Oil
- Ground Almonds

Directions

Preheat oven to 400°. Core apples, peel upper half and bake 1 hour. Optional-bake with cinnamon sticks in hollow core or sprinkle cinnamon when done.

Variation: core and peel apples. Cut apple in half.

Dip into oil and then into ground nuts. Bake 45 minutes or until soft

ICE CREAM ROLL

Source: **RB, Brooklyn**

Layer #1

- 4 Eggs
- ½ Cup Oil
- 1 Tbsp. Vanilla Sugar
- ½ Cup sugar
- ½ Cup Hot water

Beat yolks, oil, vanilla and half of sugar very well. Add hot water and mix well. In a separate bowl beat egg whites on high speed, gradually adding rest of sugar. Beat until stiff peaks form. Gently combine with yolk mixture. Place batter on lined cookie sheet. Freeze for at least 6 hours.

Layer #2

- 4 Eggs
- ½ cup oil
- 1 Tbsp. Vanilla Sugar
- ½ cup sugar
- ½ cup hot water
- 1/ Tbsp. coffee (diluted in a drop of hot water)

Repeat instructions from layer #1 and add diluted coffee. Pour batter on top of frozen layer. Freeze again for 6-8 hours. Freeze for at least 6 hours.

BRITTLE

Ingredients

- ½ cup sugar
- 3 ½ ounces almonds (chopped)

Directions

- Cook sugar over medium flame.
- Keep stirring until sugar is caramelized. Do not allow to burn.
- When sugar is melted, add almonds and mix.
- Place over lined cookie sheet and dry for 10 min.
- Chop brittle in food processor.
- Sprinkle brittle over ice cream and roll frozen ice cream in jelly roll fashion, removing paper from ice cream as rolling

MARBLE CAKE

GEBROCHTS!

Source: **SD, Brooklyn**

Ingredients

- 6 Eggs
- 2 Cups Oil
- 2 Teaspoons Vanilla Extract
- 2 Teaspoons Baking Powder
- 1 1/2 Cup Cake Meal
- 1/2 Cup Chocolate Syrup

Directions

Beat Eggs and sugar. Add vanilla extract, baking powder, and cake meal Pour half batter into two 8" round pans Pour 1/2 a cup chocolate syrup into remaining mixture Mix well, then pour the batter into the two pans and swirl to combine. Bake 45-60 mins 350 uncovered You can double and triple the recipe

BLONDIES

Source: *AS, Brooklyn*

Ingredients

- 1 Cup Potato starch
- 3/4 Cup Oil
- 3/4 Cup Ground Walnuts
- 3/4 Cup Sugar
- 1/4 Teaspoon Salt
- 3/4 Cup Brown Sugar
- 3 Eggs
- 1 Teaspoon Vanilla Extract
- 1 Teaspoon Baking Powder
- 3/4 Cup Chocolate Chips

Directions

Mix all ingredients besides the chocolate chips until well combined Stir in chips Pour batter in a greased 9x13 pan Bake for 35-40 min on 350

NEW MARBLE CAKE

Source: *BR, Lakewood*

Ingredients

- 9 Eggs, Separated
- 1 1/2 Cup Sugar
- 1 Cup Oil
- 1 1/2 Cup Potato Starch
- 1 Tablespoon Baking Powder
- 1/4 Cup Orange Juice
- 2 1/2 Tablespoons Vanilla Sugar
- 3 Tablespoons Cocoa

Directions

Whip egg whites while adding one cup sugar slowly until firm In a separate bowl foam egg yolks in mixer and add 1/2 cup Sugar slowly Then add the oil in slowly Add the rest of the ingredients Besides the cocoa Combine the two mixtures and pour half the mixture into a 9x13 Then add the cocoa to the remaining batter and mix Pour over 9x13 swirl with a fork Bake for an hour on 350

BEST CHOCOLATE CHIP COOKIES

Source: *MP, Monsey*

Ingredients

- 2 3/4 cups almond flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup oil
- 3/4 cup brown sugar
- 1/4 cup sugar
- 1 egg
- 2 tablespoons vanilla sugar
- 1 cup chocolate chips

Directions

1 cup chocolate chips. Combine almond flour, baking powder, and salt in a bowl. In another bowl whisk oil and the two sugars very well. Add Eggs and Vanilla sugar and mix. Add dry to wet ingredients and mix. Add chocolate chips making 1 1/2" balls on parchment paper Bake 13 min on 350.

UNBELIEVABLE BROWNIES

Source: *PP, Brooklyn*

Ingredients

- 4 large eggs
- 2 cups sugar
- 1 cup oil
- 1/2 teaspoon sea salt
- 3/4 cup cocoa powder
- 1 cup potato starch
- 1/2 cup semi sweet chocolate chips (optional)

Directions

Spray 11" by 7" brownie pan with spray.

Beat eggs and sugar until smooth.

Add oil and salt and mix.

Sprinkle cocoa and mix.

Add potato starch.

Add chocolate chips.

Bake on 350 for 35-40 minutes.

CHOCOLATE CAKE

Source: *LL, Lakewood*

Ingredients

- 9 Eggs (I use Extra Large) 2 Cups Sugar
- 3/4 Cup Cocoa
- 3/4 Cup Oil
- 1 tsp. Coffee
- 3/4 Cup Potato Starch

Directions

Preheat oven to 350.

1. Make a stiff snow by beating egg whites and 1 cup sugar. (using electric mixer)
2. In a small bowl mix well the egg yolks and 1 cup sugar. (By hand)
3. Fold in coffee and cocoa to the Egg yolk mixture.(by hand)
4. Add oil to chocolate mixture. (By hand)
5. Put the potato starch in a large bowl. Add the snow and mix the snow with the potato starch by hand using a spatula, mix well but gently.
6. Put chocolate mixture in mixer and mix well 30-40 seconds. (using electric mixer)
7. Add Chocolate mixture into Snow, Mix well but gently using a spatula. (via Hand)
8. Line/Grease tube pan and bake for 1 hour at 350- (I do it for 1 hour and 15 min..)
9. Remove Cake from Oven and let cool turned upside down.

Healthy Chocolate Chip Almond Flour Cookies

Source: *HB, Brooklyn*

Ingredients

- 2 Cups Almond Flour
- ½ Teaspoons Baking Soda
- ¼ Teaspoon Kosher Salt
- 6 Tablespoons Honey
- 4 Teaspoons Coconut Oil Melted (can use other oils)
- 2 Teaspoons Pure Vanilla Extract
- Handful chocolate chips

Directions

Preheat the oven to 350°F (175°C).

In a large bowl, mix together all the ingredients, except chocolate chips. The mixture should be thick and evenly moistened. (Note: If you think your batter is too crumbly, feel free to add a little bit more honey or coconut oil. The batter is quite forgiving.)

Stir in chocolate chips.

Using a medium cookie scoop, shape the dough into balls And flatten on the parchment paper
Bake for 8-10 minutes, or until golden brown.

The cookies will be quite fragile as they come out of the oven, so cool for about 5 minutes on the baking sheets first, and then transfer onto wire rack to cool completely.

CHOCOLATE CAKE

Source: *HS, Lakewood*

Ingredients

- 5 eggs
- 1 ½ Cup sugar
- 1 Cup Oil
- 1 Tsp. Vanilla
- ¾ Cup Potato Starch
- ½ Cup Cocoa

Directions

Mix 1 tsp. baking soda & ½ tsp. vinegar, foam and add to batter. Mix all ingredients and pour into a 9x13. Bake for 45 minutes-1 hour on 350

MERINGUES

Source: *TL, Monsey*

Ingredients

- 2-3 Egg Whites
- 1/8 Tsp. Salt
- ¾ Cup Sugar
- ½ Tsp. Vanilla
- ½ Cup Choc. Chips

Directions

- Beat eggs whites on high
- Add salt to form peaks
- Add sugar and vanilla
- Fold in choc chips
- Bake at 300 for 25-30 min. EAT FRESH!!!

TOLL HOUSE BARS

Source: **GG, Brooklyn**

Ingredients

- 6 Eggs
- 1½ Cups Sugar
- 1½ Cups Brown Sugar
- 1½ Cups Oil
- 4½ Tsp Vanilla Sugar
- 4½ Tsp Baking Powder
- 1½ Cups Potato Starch
- 1 Pkg (7oz) ground Almonds
- 1 Cup Chocolate Chips

Directions

- Mix all ingredients in mixer besides chocolate chips.
- Spread out mixture in a cookie sheet
- Slowly sprinkle chocolate chips over batter..
- Bake at 350° for 40 minutes.
- Cool and cut into rectangular shapes

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