sweet Passover

Charoyses & Dessert Recipes from the BWC Community
Although we cannot provide ritual foods or the Passover potluck meal in-person this year, we are excited to share recipes digitally so that you can make your own charoyses, get ideas for Seder meals, and enjoy a sweet treat afterward.

Thank you to the members who contributed.

From our kitchen to yours, we wish you and your loved ones a zisn Peysakh, a sweet, joyful, meaningful and healthy Passover.

With love and solidarity,

BWC Staff & Ritual Committee
What is charoyses? Charoyses (Yiddish pronunciation), or charoset (Hebrew pronunciation), symbolizes the mortar that our ancestors used to build pyramids. The sweet taste of the charoyses also reminds us that even in the bitterest times of enslavement, our people have always remembered the sweet taste of freedom.
Kharoyses by Helen Gritz
submitted by Linda Gritz

This is my mother's yummy recipe for traditional eastern European kharoyses.

Prep time: about 20 minutes
Cook time: none
Makes 3 to 4 cups.

INGREDIENTS:
3 large Macintosh apples, peeled and cored
3/4 cup grated walnuts
1/2 cup Manischewitz Concord grape Passover wine
2 teaspoons cinnamon

Chop or process the apples into small bits.
Add walnuts, wine, cinnamon.
Mix.
Add more wine and/or cinnamon to desired taste and texture.

Note: This can be made up to several days in advance & stored in fridge until use.
Charoset Recipe
submitted by Susan Werbe

Forty plus years ago when I was directing a pre-school program in Newton, one of the
mothers shared this Charoset recipe with me. The other teachers, the children, and I
had great fun making it, although very few of them wanted to actually taste it! I’ve
used it ever since for our family Seder.

**Prep time:** about 15 minutes
**Cook time:** none
**Makes 10 servings.**

**INGREDIENTS:**
- 2 large apples (Macs are best, but any firm apple will do. I wouldn’t use Granny Smith). I
  actually use more depending on the size of apples – between 2 & 4 – not critical to be exact.
- ½ cup raisins
- ½ cup pitted dates
- ¼ cup almonds (with skins)
- ¼ cup walnuts
- ¼ - 1/3 cup kosher sweet red wine (Manischewitz Concord grape) OR grape juice
  1 teaspoon powdered ginger
  1 teaspoon cinnamon

Peel and core the apples
Roughly chop almonds and walnuts (do not over process!)
Add raisins and dates and continue to process – if you have a pulsing function,
it’s better to use that, if not remember not to over process.
Add apples, ginger, cinnamon, and wine. Final processing.
I would suggest adding ¼ cup of wine or grape juice and then additional if
needed. Should be spreadable, but not liquid.
**Yield:** approx. 3 cups

You can also make by hand –
chop all ingredients and add
in same order as above.
Sephardic Style Charoset
submitted by Enid Eckstein

Many years ago my mother lived in Cairo. She attended several seders in the Egyptian Jewish community and experienced many Sephardic dishes. Every Passover we would have two types of charoset, the traditional Ashkenazi apple/nut mixture and the Sephardic version. This version includes dried fruit, nuts and dates, etc. Several years ago a friend celebrated the "Arab Spring" at her Seder and asked me to bring this version. Since then I have made it each year. This is much closer to the original brick and mortar specified in the Passover story.

**Prep time:** 30 minutes **total time**

**Cook time:** 15 minutes

* Makes 8 servings (it is very dense). *

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**INGREDIENTS:**

1 1/2 cup red wine (Manishewitz or cabernet)  
2 and a 1/2 cup raisins  
1 1/2 cups dried dates chopped fine  
1/2 tsp cinnamon  
1/4 tsp ground cloves  
1/2 tsp kosher salt  
1 1/2 cup roasted almonds  
1 tsp orange blossom water (optional)

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Bring wine to a light simmer on medium heat. Stir in fruit and spices. Cook uncovered on low heat until fruit is soft and wine is reduced to a thick syrup. (about 15 minutes)

Add salt to taste and set aside.

In a food processor roughly chop almonds using short pulses. You should have a mix of large chunks and small chunks. Transfer to a large mixing bowl.

Add fruit to the food processor and pulse until it begins to form a thick paste. You want to still have large chunks of fruit.

Transfer fruit to mixing bowl and stir well with the almonds. Add orange water. Taste (you may want to add a bit more salt to taste). This improves over time. Serve warm or at room temperature. It will last several days in the refrigerator.
Diaspora Haroset
submitted by Bubbie Mae Tupa

My immediate family is Ashkenazi and I'm a Sefardi wannabe. We've restored a medieval blacksmith shop in a small Spanish shtetle & spend a couple of months a year there. I've been making this Haroset since 1998 & it's come to quite a few BWC Seders. This years batch will be smaller, but since it freezes well I will make a good amount.

**Prep time:** 1 hour  
**Cook time:** 5-10 minutes  
**Makes 6-8 servings.**

**INGREDIENTS:**

- 3 Macintosh Apples, peeled & chopped into 1/2" cubes
- One & 1/2 cups chopped Walnuts & Pecans
- Sweet Kosher Concord Grape Wine, One & 1/2 cups
- 1 Teaspoon ground Cinnamon
- 10 oz. chopped pitted Dates
- 10 oz. chopped Figs
- 1 Small Navel Orange, chopped
- 1/2 Cup Ground Almonds

**Combine Dates, Figs, Orange & Cinnamon w/ 1 cup wine.**

Cook until wine is absorbed & fruit soft.

**Add Apples, Nuts & 1/2 cup of wine.**

Cook only a minute to mix and cook off alcohol.

**Apples should remain firm.**

Note: Freezes well, so if you want to make a bigger batch go ahead.
Nana José’s Chocolate Pecan Cake
submitted by Mardge Cohen

Mexican flourless chocolate cake.

**Prep time:** 15 minutes  
**Cook time:** 40-45 minutes  
**Makes 10 servings.**

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**INGREDIENTS:**

- 1/4 cup plus 1 tablespoon unsalted butter
- 6 ounces bittersweet chocolate
- 1 cup pecans
- 6 large eggs
- 1 teaspoon vanilla extract
- 1 cup sugar
- Dash of salt
- Whipped cream optional for serving

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Preheat oven to 350 degrees. Line a 9-inch springform pan with parchment paper and grease with 1 tablespoon butter.

Melt together chocolate and remaining 1/4 cup butter. Set aside to cool.

Using a blender, chop pecans finely.

Add eggs, vanilla, sugar, salt and melted chocolate mixture, blending until smooth.

Pour batter into pan & bake until a toothpick in the center comes out clean, 40 to 45 minutes.

Cake should be moist.

Allow to cool completely.
Nana José’s
Chocolate
Pecan Cake
(above)

Walnut Orange Nut Loaf (below)
Walnut Orange Nut Loaf
submitted by Steven Ostrow // Recipe by Ann Koloski-Ostrow

This is Ann's (repeatedly refined) take on a recipe she first found in the CLASSIC of the Worcester Jewish community, the "Jewish Home Cook Book: According to the Jewish Dietary Laws" (published by the Ladies' Auxiliary of the Jewish Home for Aged of Worcester County, 1956!) -- (the "Home" now = "Jewish Healthcare Worcester")

**Prep time:** 10 minutes "mix" + 20 minutes "let stand"
**Cook time:** 65-70 minutes
**Makes 6-12 servings.**

**INGREDIENTS:**

- 3 cups sifted all purpose flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup chopped nuts
- 1 egg, beaten
- 1 cup milk
- 2 tablespoons melted shortening
- 1/4 cup brown sugar
- 1/2 cup orange marmelade

Sift flour, baking powder & salt into mixing bowl.
Add nuts.
Mix egg with remaining ingredients.
Add to flour and beat well.
Pour into greased 9 x 3 x 3 inch pan, let stand 20 minutes.
Bake in mod. oven (350) for 65 to 70 minutes. Cool on rack.
INGREDIENTS:
4 sheets of matzah, broken in half
1 cup brown sugar
1 cup butter
At least 1 cup chocolate chips

Preheat oven to 350 degrees.
Put matzah on baking sheet.
Put brown sugar and butter into a small pot on the stove to carmelize. Mix together and boil for at least 3 min., stirring the whole time.
Pour on top of matzah & spread.
Put in oven for about 10 min.
Take out & cover with chocolate chips. Let melt for a minute & then spread. Can put back in oven briefly to melt.
Cool in the fridge for 2 hours.

Toffee-Chocolate Matzah
submitted by Madeleine Jackman

This is my mom's candied matzah recipe. When my siblings and I were much younger, she would make this for us right around the time that we were starting to tire of eating matzah. She rarely measures while cooking, so feel out the recipe to your own tastes.

Prep time: 5 minutes
Cook time: 15 minutes
Makes 4 sheets of candied matzah.
All recipes & descriptions were written by BWC members. Thank you!

Photos (except cover) by Madeleine Jackman.

Comments or questions? Email Madeleine Jackman, mjackman@circleboston.org.