

Passover 2023



Charoset Recipes

ASHKENAZI CHAROSET

Ingredients

- 3 red apples
- ¼ cup grape juice
- ½ cup honey
- 1 cup raisins
- Cinnamon

Directions

Chop up the ingredients, mix them all together, and refrigerate



BRAZILIAN CHAROSET

Ingredients

- Avocado
- Banana
- Orange
- Granny Smith apple

Directions

Chop up the ingredients, mix them all together, and refrigerate



IRAQI CHAROSET

Ingredients

- Honey
- Figs
- Dates
- Raisins
- Currants
- Dark grape juice

Directions

Chop up the ingredients, mix them all together, and refrigerate



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Make at Home!

CHOCOLATE COVERED MATZAH

Ingredients

- Olive oil cooking spray (such as PAM®)
- 4 unsalted matzah boards, or more to taste
- 1 cup unsalted butter
- 1 cup light brown sugar, firmly packed
- ¾ cup chocolate chips

Directions

1. Preheat the oven to 375 degrees F. Line a baking sheet with aluminum foil and spray with cooking spray; arrange matzo boards to fit in a single layer, breaking if necessary.
2. Combine butter and brown sugar together in a saucepan over medium heat; bring to a boil, stirring constantly, then boil for about 3 minutes.
3. Pour butter mixture evenly over matzo on the prepared baking sheet.
4. Transfer baking sheet into the preheated oven and immediately reduce heat to 350 degrees F; bake for 10 minutes. Reduce heat to 325 degrees F if the matzah are smoking too much.
5. Remove baking sheet from oven and sprinkle matzo with chocolate chips. Let stand to melt chocolate, about 5 minutes.
6. Spread melted chocolate over matzah; place in refrigerator until chilled and set. Break into pieces when cooled.

Tips

Add sliced almonds or sprinkles after the chocolate melts on the warm matzo, or try this recipe with white chocolate chips and drizzle dark chocolate on top.