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## Frozen Strawberry Meringue Torte

### Ingredient and Supply List –

**Ingredients:** two choices depending on allergies)

Crust #1:

- 1/2 cup finely chopped almonds
- 1/4 cups finely chopped walnuts
- 1/4 finely chopped pecans
- 2 tablespoons unsalted butter or margarine melted
- 1/2 cup sugar

Crust #2:

- 2 cups Manischewitz cake meal (do not use any other brand)
- 2/3 cups sugar
- 1 tsp vanilla
- 10 tablespoons margarine or butter
- 2 large egg yolks
- 2-4 tablespoons cold water

Filling:

- 2 large egg whites – room temperature
- 1 cup sugar
- 2 cups sliced fresh strawberries
- 1 tablespoon fresh lemon juice
- 1 teaspoon vanilla extract

Sauce:

- 2 quarts fresh strawberries
- honey

**Supplies:**

- Food processor or small chopper
- 9 x 9" or 10 x 3" springform pan
- Mixer with a clean dishcloth to cover top when mixing
- Knife
- Cutting board
- Oven mitts
- Measuring spoons
- Measuring cups

## Directions:

### **Crust:**

1. Preheat oven to 350 degrees
2. Crust: Process nuts and the butter or margarine until coarsely ground in the food processor with a metal blade.
3. Add 1/3 cup sugar and process until mixture begins to hold together.
4. Press into the bottom of your springform pan.
5. Bake in a preheated oven for 7-10 minutes or until golden.
6. Cool

### **Filling:**

1. Separate the eggs and put the egg whites, sugar, fresh strawberries, lemon juice and vanilla into the large bowl of an electric mixer.
2. Beat on low speed to blend.
3. Increase to high speed and continue until stiff peaks form. Cover with a dish towel so it doesn't splatter
4. Pour into the cooled crust
5. Cover with plastic and freeze until very firm, a minimum of 6 hours
6. Serve the torte directly from the freezer as it will not be totally solid

### **Sauce:**

1. Slice 1 quart of strawberries and add to a pot with honey to taste (can use sugar or marmalade)
2. Simmer very low until strawberries cook and a sauce forms.
3. When slightly cool add 1 quart of fresh sliced strawberries

**To serve: Add a spoonful of sauce to each slice**

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## **Passover Mandlebrot dipped in chocolate**

### **Ingredient and Supply List –**

#### **Ingredients:**

- 2 1/4 cups sugar
- 1/2 lb butter or margarine
- 6 large eggs
- 2 3/4 cups cake meal (must be Manischewitz only)
- 1/2 teaspoon salt
- 3/4 potato starch
- 1 - 12 oz bag chocolate chips or 1 cups nuts (or a combination)
- 1 1/4 teaspoon cinnamon combined with 2 teaspoons sugar
- 1 - 12 oz bag of chocolate chips to melt for dipping

#### **Supplies:**

- Large Sheet pan lined with parchment paper
- Mixer
- Large bowl
- Small bowl
- Cutting board
- Large spatula
- Oven mitts
- Measuring spoons
- Measuring cups

## Directions:

### Preheat oven to 350 degrees

In a mixer:

- Cream sugar and butter or margarine together
- Add eggs one at a time until thoroughly blended

In a small bowl:

- Mix 1 ¼ teaspoon cinnamon with 2 teaspoons sugar

In a large bowl:

- Sift cake meal, salt and potato starch together
- Fold ¾ of the cake meal mixture into the creamed sugar and butter or margarine mixture
- Add chocolate chips (and nuts if desired) to remaining cake meal mixture and mix into remaining batter
- Form three rectangular loaves on your sheet pan
- Sprinkle cinnamon and sugar mixture onto loaves
- Bake 40-45 minutes or until golden brown
- Slice while still warm on a cutting board
- Cool completely

Dip in Chocolate:

- When cool melt chocolate in double boiler or use a metal mixing bowl on top of a pot with simmering water. Add chocolate to metal bowl with a cover and let the choc melt.
- Dip each slice of Mandelbrot in the chocolate and put on a piece of tin foil to cool.
  
- Freeze wrapped in tin foil!!!