



Carrot Souffle & Chocolate Covered Matzah

submitted by Samantha Pearlman Mazuz

Jewish Journal: Where did you get the inspiration for your carrot soufflee recipe?

Sammi: I actually got the inspiration for the Carrot Souffle from Rochel Teldon. She's the best! I kind of made it my own though and made some substitutions for Pesach.

JJ: Do you have a favorite memory surrounding either of these recipes?

Sammi: My mom and I used to make chocolate covered matzah together every year. And freeze batches of it so we had it for the whole holiday.

JJ: What's your favorite part of Passover?

Sammi: My favorite part is having a seder. This year we are having 40 (half are kids) and I love to set up the table and cook all week leading up to it. I make it really kid friendly and have Activities for the kiddos and prizes for everyone!

Carrot Souffle

INGREDIENTS:

- 1 bag (32 oz) ready-to-eat baby carrots
- 1/2 cup unsalted butter or margarine, melted
- 1 cup granulated sugar
- 3/4 cup matzah meal
- 1 teaspoon salt
- 4 eggs
 - 1 cup packed light brown sugar
 - 1 cup chopped pecans, toasted
- 6 tablespoons unsalted butter or margarine, softened

INSTRUCTIONS:

1. Heat oven to 350 F. Grease 11x7-inch (2-quart) glass baking dish with butter or cooking spray
2. In 3-quart saucepan, place carrots and enough water to cover them. Heat to boiling; reduce heat to medium. Cover; cook about 20 minutes or until soft. Drain; cool slightly.
3. Puree carrots, 1/2 cup butter, granulated sugar, 1/4 cup matzah meal, salt, and eggs in a food processor. Spoon mixture into baking dish.
4. In a medium bowl, mix brown sugar, pecans, remaining 1/2 cup matzah meal, and 6 tablespoons butter until crumbly. Sprinkle evening over carrot mixture.
5. Bake uncovered 42 - 47 minutes or until center is set



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Chocolate Covered Matzah

INGREDIENTS:

- 4-5 sheets of matzah
- 2 sticks of butter
- 1 cup brown sugar
- 1 bag (12oz) chocolate chips
- Toppings of your choice (nuts, sprinkles, powdered sugar)

INSTRUCTIONS:

1. Melt butter in a saucepan and mix in brown sugar. Let it liquify but not burn.
2. Pour on top of the matzah that is laid out on the baking pan with aluminum foil.
3. Quickly sprinkle chocolate chips on top. Smooth over as they melt.
4. Add any additional toppings.
5. Let cool and enjoy!