

UNLEAVENED RECIPES COLLECTION #4

(Including a number of gluten-free recipes.)

HOMEMADE UNLEAVENED BREAD ([HOMEMADE MATZAH](#)) FROM [TAMMY'S RECIPES](#)

Jocelyn actually made this for a dessert, by making a sugar concoction with butter and brown sugar and spreading it over it, then melting some dark chocolate chips and drizzling them over it. Oh man... it was SO good. You should try it - no joke.



Yield - 6 cookie sheets full

- 1/4 cup oil*
- 1/4 cup raw honey
- 2 tsp. sea salt
- 3 large organic eggs
- 1 1/2 cups warm water
- 6 to 6 1/2 cups organic bread or all-purpose flour**

Heat oven to 375°F. In a large mixing bowl, combine the oil, honey, salt, eggs, and water. Stir until well-mixed, then stir in 4 cups of flour. Mix then add more flour as needed and knead into a fairly stiff dough. Divide into 3 pieces. On a lightly floured surface, roll each piece into a large rectangle. You can make your matzah as thin or as thick as you want; everyone likes it thick (about as thick as pie crust). Cut rolled dough into squares. (I used a knife, though a pizza cutter would be better if you have one.) Place squares onto baking sheets. Prick with a fork. Sprinkle with salt if desired.

For thin matzah, bake 10-11 minutes. For medium matzah, bake 13-14 minutes. For thick matzah, bake 15-20 minutes or until done. Matzah should be very lightly browned on top. Over-baked matzah will be hard and not very good, so be careful not to bake too long! Remove baked matzah from baking sheet and place on wire rack to cool, covered with a clean towel. Store in an airtight container or bag.

*I used both olive and coconut oil, and liked the coconut oil better... so you can decide!

**I used about 1 cup of organic whole wheat flour in place of one cup of the all purpose, to make it a little healthier. I like it with the whole wheat better. I also used the flour I got from Tropical Traditions to make it! The best I've used!

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MITZI'S MATZAH

I received this recipe from Debra Reno at [KDSH \(Living Rivers Ministries\)](#) and promised to put it on my website with a link. Debra, I am so sorry to be 4 years late!

3 cups flour (could use a mixture of whole wheat and all purpose)
1/2 cup butter at room temperature
2 teaspoons to 4 tablespoons sugar, to taste
1 cup half & half or whipping cream
1/8th to 1 teaspoon salt (to taste)

(Option: Reduce flour by 1/4 cup and add 1/4 cup parmesan cheese and 2 teaspoons red pepper flakes to the dough. Or sprinkle rolled out dough with parmesan cheese and red pepper flakes before cutting and baking.)

Cream butter, sugar and salt together. Add flour and half & half alternately in small amounts until the dough is thoroughly blended.

Roll the dough out to your desired thickness or divide it into two parts so you have room to roll it out very thinly. Cut into whatever shapes you like and place on lightly buttered cookie sheet.

Bake at 350°F until as brown and as crispy as you like it (15-35 minutes).

Note:

You may want to experiment with different ingredient combinations to get the desired results. When I made the dough (using whole wheat flour and only 1 tablespoon of sugar) and rolled it to about 1/4" thick, I baked it about 35 minutes. The thinner pieces from around the edges of the rolled out dough on the cutting board needed about 25 minutes. Deb likes this thick and soft, so she bakes it only about 15 minutes. Judging from the previous recipe (Mrs. Tammy's), 35 minutes would be too long, so try 20 minutes and see if you like it.

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HOMEMADE GLUTEN FREE MATZO

I found this matzo at [Gluten Free Canteen](#) and I'm certainly going to try it!

- 8 ounces of GF flours including starch
- 1 teaspoon kosher salt
- 4 ounces of warm (almost hot) water

Preheat oven to 450°F and get two sheet pans ready--non-stick or lined with parchment that can take high heat.

Using a whisk, mix up the flours, starch and salt in a bowl. Begin the timer for 18 minutes and add some of the water. Using a fork, mix quickly until the dough comes together. I used almost the entire 4 ounces of water, but add a little and then add more just in case your flour is feeling slightly moist that day.

As soon as it comes together, grab the dough and quickly knead it for a few turns. Divide in half and then halves again. I rolled the pieces into balls and placed them on a parchment piece that I cut for the baking sheet.

Using plastic wrap, cover the dough balls and smash them flat. Using a rolling-pin, quickly flatten them into the best rounds you can--they won't be evenly round unless you have magic rolling skills. Don't worry about that. As soon as they are as thin as you can make the dough, pull off the plastic wrap (carefully) and dock them with a fork.

Work quickly! Do the same for the other dough balls. Grab the parchment and place the whole thing on the baking sheets and get them in the oven. If you've worked quickly enough you will have about 10-11 minutes left. Rotate them halfway through but keep an eye on them. Some people find they bake in about half the remaining time, but I needed the entire time. For one batch that was a little thick, I flipped them over halfway as well as rotating the baking sheets.

Let them cool completely.

Matzo! Not kosher for Passover, but nonetheless - matzo you can eat.

Notes: I used 4 ounces of potato starch, 2 ounces of almond flour and 2 ounces of oat flour. But use what you like and make sure to include a bit of starch.

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MATZOH SQUARES, GLUTEN FREE

8 oz. of GF flour plus a little more starch for rolling (4 oz. superfine brown rice, 4 oz. tapioca starch) or (8 oz. any GF AP mix) (about 2 cups, spooned not dipped)
1 heaping teaspoon kosher salt
4-5 oz. filtered hot water (about 1/2 cup-ish)
Optional: poppy or sesame seeds (or both), sea salt

Preheat oven to 450-500°F. Line four baking sheets with parchment. Don't use a silpat--the oven temp is too hot. Get more parchment or plastic wrap pieces cut for using on top of the dough when rolling. Get all your ingredients and implements ready to go.

In a medium-sized bowl, weigh the flour and add the salt. Stir and make a well in the center. Set the timer (go!) and THEN add 4 oz. of water to the well in the center of the flour. Using a fork, quickly work in the flour. If you need more water, add a little bit just until the dough comes together --it will seem a little dry. Grab it with your hands and knead slightly. Divide into 6 or 8 pieces. Grab a parchment sheet from one baking pan and slide onto the counter, sprinkle a little tapioca flour on it. Drop two pieces of dough onto the parchment far apart. Sprinkle more tapioca starch on top. Top with more parchment or plastic wrap and roll as best you can into a thin square (or a round). Remove the top plastic or parchment. Using a fluted pastry cutter or knife, make two neat squares. Dock using the tool or a fork. Slide the parchment back onto the baking sheet. Place in oven and time for 6 minutes. They should curl up slightly which is part of their homemade charm. If they look too blond, use the tongs to flip the matzoh (carefully because they might stick slightly but they will release). Bake a couple of minutes more.

Repeat until all the pieces are used up. I bake two sheets at once. Get them all baked within 18 minutes and you can totally brag about that. Cool on a rack and enjoy.

Notes: The first time making these I barely squeaked by under the 18 minutes. Now I can get them made with minutes to spare. It just takes a tiny bit of practice, that's all.

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GLUTEN FREE PESACH FLAT BREAD & CRACKERS

Parve, Dairy Free, Vegan, Yeast Free

Makes 4 flat breads and 8 crackers naturally gluten free, vegan and not too potato flavoured.

125g (4oz) potato flour
50g (2 oz) ground almonds
pinch salt
4 tbsp cold water
2 tbsp vegetable oil

Sieve the almonds and flour into a bowl and add the salt. Stir half the water and oil together then mix this slowly into the dry ingredients to make a dough (pastry consistency) adding a some of the remaining water if needed (i.e. dough not coming together). Divide the mixture in half.

For the Bread

Take half the mixture and divide it into four pieces. Roll out each piece in turn between piece of cling film (saran wrap) to about 2mm thickness. Meanwhile heat a frying pan or skillet. Fry breads individually for 2 minutes on each side.

For the Crackers

Take the remaining mixture and roll it out between pieces of cling film (saran wrap). Cut into 8 pieces, and transfer to a potato flour dusted baking tray. Prick all over with a fork and bake for 10-12 minutes in a preheated oven at 200°C Fan, 180C, 450°F, Gas Mark 5, moderately hot oven--or cook in a frying pan/skillet for 3-3½ minutes on each side. Allow to cool.

Notes: If you like you can add some crushed garlic or dried herbs into the mix pre-cooking.

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GLUTEN FREE PESACH PIZZAS

Vegetarian, suitable for Pesach.

You can top this with whatever you choose or add some cheese and/or more herbs to the mash before you blind bake, or not bother with a topping and cook for a little longer to make a sort of crust for sandwiches. The Italian bit comes from an Italian cousin who uses it as a Pesach Pizza substitute. Serves 6.

700g (1½ lb) cooked cooled potatoes mashed with a little butter
Generous handful of chopped fresh basil or 2 Tbsp dried basil
3-4 Tbsp oil (olive if possible)
1 large egg

Suggested Toppings:

- * 4 large tomatoes sliced, a little more basil, 100g (4 oz) sliced cheese
- * Roasted Peppers and Eggplants, olive oil drizzled over top
- * Sautéed leeks or red onions with 100g (4oz) sliced cheese
- * Cooked wilted spinach and 4 eggs gently broken on top

Instructions:

Mix the potatoes, oil, egg, and basil together to form a stiff mixture (dough).

Line a large flan dish with some baking paper or use a cake liner and then press the mix onto the paper. Bake for 15 minutes in a preheated oven (blind bake) at 350°F, 175°C, Fan 160°C, Gas Mark 4, Moderate oven.

At this stage, choose a topping and then layer it over the potato mix. Return to oven for 10-15 minutes. Serve with a salad and a glass of wine.

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GLUTEN FREE ALMOND PESACH BREAD

Parve, Dairy Free, Yeast Free

This is one of the breads I make at Pesach when so many grains are precluded for Ashkenazi. You **MUST** pre-heat the oven for this. You can add crushed garlic to the mix or fresh herbs or make it sweet with raisins or apricots or cinnamon.

500g (18 oz) 2 cups finely ground almonds
3 egg whites
1 tbsp melted margarine, butter or olive oil
1/2 tsp salt or to taste
1/2 tsp Pesach baking powder

In a clean dry bowl beat the egg whites until they form soft peaks.

Mix all the dry ingredients.

Make a well in the centre and add the oil.

Gently fold in the egg whites to nut mixture taking care not to be heavy-handed.

Pour into a greased tin and bake in bread tin bake at 400°F/205°C /185°C Fan/Gas Mark 6/Hot oven until light brown on top and toothpick comes out clean in centre about 20 minutes. Or pour into muffin tins to make rolls; these take about 10-12 minutes.

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GLUTEN FREE QUINOA CRACKERS

Vegan, Parve, Yeast Free and quick to make.

If you use quinoa flour skip the stages to make the grain into flour. You can also use this as a pancake mix by adding an egg.

100g (3.5 oz) quinoa grain (seeds) or flour

50g (2oz) potato flour (farina)

1/4 tsp salt

80ml (3 fl oz) water

If using quinoa grain/seeds:

If you are using quinoa grain (seeds), soak in warm water for a minute to remove the soapy bitter taste it can have. Heat a dry skillet or frying pan. Rinse quinoa in a sieve, add to hot pan to dry off and toast slightly (2 minutes). Remove pan from heat and carefully pour grain into a liquidizer or coffee grinder and zap to turn into flour.

If using quinoa flour, start here:

Into a mixing bowl, place flour, potato flour, salt and the water. Mix into a dough. Form the dough into 6 pieces each about the size of a golf ball. Reheat the skillet/pan. Roll the dough out between pieces of cling film (saran wrap) as thinly as you can handle and cook in the pan for about 1 1/2 minutes on each side. Repeat with remaining dough.

Can be used immediately as unleavened bread or if you allow it to cool this turns into a reasonable cracker.

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GLUTEN FREE PASSOVER MATZAH CRACKERS

This grain free version of matzah contains soaked raw almonds, which is the healthiest way to eat almonds.

2 cups almonds (raw with skins) soaked overnight/12 hours and ground finely in Cuisinart OR Bob's Red Mill Finely Ground Almond Meal

2 cups potato starch

1 tsp xanthan gum (my original recipe called for 3)

2 tsp salt

2 Tbsp sugar

1/4 cup vegetable shortening melted in 1/2 cup water + 1/2 cup additional water

3 egg whites

Finely grind almonds in Cuisinart. Add other dry ingredients and process until well blended. Then put flour mixture into mixing bowl. Add vegetable shortening melted in 1 cup warm water. Then add 3 egg whites. Mix on high until light and fluffy.

Scoop 1/4 cup size pieces of dough and roll into balls. Drop ball into potato starch and flatten a little. Flatten dough in hands making sure to have enough potato starch to keep it from getting sticky.

Place on baking sheet covered with parchment paper and gently press as flat as you can.

Bake in 400 degree oven for about 18 minutes until they are golden brown.

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GLUTEN-FREE OAT MATZOH CRACKERS

This recipe for homemade gluten-free oat matzoh crackers is made with certified gluten-free oat flour, potato starch and almond meal. These rustic matzoh crackers are tender, crisp and a good cracker to serve during Passover. They are baked within 18 minutes of adding water and they do not contain corn, rice, bean flours or leavening agents. Yields two 8-inch matzoh crackers.

- 2/3 cup finely ground, sifted certified gluten-free oat flour (see tip, below)
- 2/3 cup potato starch (not flour)
- 1/8 cup almond meal or chickpea flour
- 3/4 teaspoon fine Kosher salt
- 1/4 cup vegetable shortening or coconut oil or olive oil
- 4 tablespoons plus 1 teaspoon water

Preheat oven to 450-500°F / 232° C.

If you have a pizza stone, preheat it in the oven. If not, line 2 large baking sheets with parchment paper

In a large mixing bowl combine oat flour (see tip below), potato starch, almond meal and salt. Whisk to thoroughly combine. Add shortening or oil and use an electric beater or stand mixer to combine. Add water and beat for about 1 minute, until the ingredients are blended and mixture holds together.

Use a spatula to scrape the matzoh dough onto a large, clean cutting board, lightly sprinkled with potato starch. Knead the dough briefly and form a ball with the dough. Cut the dough in half. Tear 2 large sheets of waxed paper. Sprinkle 1 sheet with reserved oat bran or potato starch. Press 1 ball of matzoh dough into a disk and place the second sheet of waxed paper over it. Use a rolling pin to roll the dough in a circle, just like making pie dough. Use a fork to prick holes in the dough. Sprinkle with more oat bran.

If you are using a pizza stone to bake the matzoh crackers, carefully remove the hot stone from the oven. Remove the top sheet of waxed paper from the rolled matzoh dough. Lift the dough with the bottom sheet of waxed paper and gently turn the dough onto the pizza stone and peel back the waxed paper.

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Return the hot stone to the oven and bake the gluten-free oat matzoh for about 10 minutes, or until crisp and lightly browned around the edges. Carefully transfer to a cooling rack. Repeat baking process with second ball of dough.

Notes: If you are using baking sheets lined with parchment paper to bake the matzoh crackers, lightly sprinkle with reserved oat bran. Carefully place dough on baking sheet, peel back waxed paper from dough, sprinkle with more oat bran and bake for about 8-10 minutes, or until crisp and lightly browned around the edges. Cool on wire rack.

Tip: To make fine oat flour, use a clean electric coffee bean grinder to grind 1 cup of certified gluten-free rolled oats. Add about 1/3 cup oats at a time and pulse 3 times. Use a fine mesh strainer to sift flour. Reserve the oat bran to sprinkle on matzoh dough when you roll it out and before you bake it. (1 cup of rolled oats equals about 2/3 cup of oat flour.)

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HIGH % OAT MATZOTH

(Recipe can be multiplied)

1/4 cup oat flour

1 tablespoon ground almond or other nut meal

2 tablespoons cool water (more or less to make a putty-like consistency)

Pre-heat oven to 450°F (230°C).

In a small bowl, mix oat flour, nut meal and cool water. Stir with a spoon until incorporated, knead a few times and roll dough into a ball. Flatten the ball by hand, turning it over several times on parchment paper. Use a wooden rolling pin to quickly make a flat cake, approximately 1/16 inch (1.5 mm) thick. Dock with a fork and place the dough on a pan in the oven, without the parchment paper. Carefully turn the Matzah over once during the baking process when the bread is firm. Cook until the edges are very lightly browned. When cool, place the Matzah cake into a plastic bag.

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SMOOTH TEXTURED OAT MATZOTH

(Makes two cakes)

- 1/2 cup + 1 tablespoon oat flour
- 2 tablespoons ground almond or other nut meal
- 2 - 3 tablespoons potato starch
- 1/4 cup cool water (more or less to make a putty-like consistency)

Pre-heat oven to 450°F (230°C).

In a small bowl, mix oat flour, potato starch, and nut meal with half of the cool water. Add more water, stirring, until the texture of the dough is like putty. Knead a few times, divide in two, and roll each piece of dough into a ball. Flatten the ball by hand, turning it over several times on parchment paper. Use a wooden rolling pin to quickly make a flat cake, approximately 1/16 inch (1.5 mm) thick. Dock with a fork and place the dough on a pan in the oven, without the parchment paper. Carefully turn the Matzoth over once during the baking process when the bread is firm. Cook until the edges are very lightly browned. When cool, place the Matzoth cakes into a plastic bag.

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APPLE SKILLET PIE (APPLE PANDOWDY)

Pie Crust

1 cup of your favorite gluten free flour. Our favorite is [Carol Fenster's mix](#).
1 tablespoon sugar
8 tablespoons Earth Balance Vegan buttery sticks (79% vegetable oil spread) or butter
1/2 teaspoon guar gum (xanthan gum is okay)
3-4 tablespoons ice water

To make the pie crust add dry ingredients into the work bowl of a stand mixer, mix then add chunks of margarine or butter. Mix until texture has bits like small peas. Then add water. Turn out onto a sheet of plastic wrap. Gather together and flatten into a 4" disk. Refrigerate for 30 minutes to 1 hour.

Filling

Meanwhile pour 1 cup unfiltered apple juice into a sauce pan over medium heat. Reduce to 1/2 cup liquid measure. Peel and core about 2-1/2 pounds (5 - 6) apples. Quarter them and slice into thick slices. Choose a mixture of sweet and tart apples. It is better to get 6 varieties as the apple pie will give the sensation of sweetness without a lot of added sugar.

1/2 cup double-strength apple juice (see note above)
1/4 cup or more white or brown sugar. You can also add maple flavoring to the sugar.
1/2 teaspoon lemon juice
2 teaspoons corn starch
1 teaspoon or more cinnamon
1 - 2 tablespoons butter or margarine
2 1/2 pounds sliced apples

Adjust oven rack to the middle position, and heat oven to 500°F.

Whisk first five ingredients together in a bowl until smooth. Heat butter in a 12" skillet over medium heat. Add apples and stir several times. When apples have just

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started to caramelize—about 5 minutes only—remove the pan from the heat and stir in the apple juice mixture. Even out the apple slices in the pan. Set pan aside.

Roll out dough on a very well-floured counter top to an 11" diameter pie crust. Gently release the dough from the counter top rolling surface with a floured spatula. Sprinkle additional flour on the top. Put rolling pin in the middle of the dough, and gently fold the dough over the rolling pin. Transport to the pan with apples and position the dough over the apples. Brush the top of the dough with the beaten white of an egg. Sprinkle with 2 teaspoons sugar. Using a sharp knife, gently cut dough into 6 pieces. First cut centrally down the dough and then make two cuts across.

Bake until apples are tender and crust is a golden brown—about 20 minutes.

Remove from oven and let cool at least 15 minutes before serving.

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GLUTEN-FREE CREPES

This recipe makes approximately 18 filled crepes that you can use to make blintzes (use your favorite recipe for the filling).

The trick to making crepes is having an 8" non-stick pan at the right temperature with just enough butter or margarine and just enough batter of the right thickness. The batter must be quite thin, the pan must be hot—but not so hot as to burn the butter instantly—and the amount of batter must just coat the bottom of the pan and not pool.

When you are ready to pour the batter from your measuring cup or blender cup into the pan, grip the handle of the pan so that you can tilt the pan. Pour in about a tablespoon of batter and tilt and turn the pan to begin coating the bottom surface. Now dribble on more batter, tilting the pan until you have a solid, but non-overlapping pancake. You can run the batter up the side of the pan a short distance if the pan is of high quality and the burner will heat the sides as well. There should not be any huge holes in your pancake for the cheese filling to escape. Small holes, particularly at the edges, are just fine.

Crepes that are too thick will be soggy and heavy and will break when folded. Gluten-free flours are nowhere as elastic as wheat flour, so the resulting crepe is capable of tearing and breaking more easily. But if you get the hang of it, your results will be wonderful and way better than the really tough Mother's freezer blintzes that you can no longer have if you need to be gluten-free.

Into the cup of a blender, add:

2 eggs
2 cups milk
1/2 teaspoon xanthan gum
1 tbsp sugar (or Passover vanilla sugar)
1 tsp vanilla extract (skip this ingredient during Passover if you are observant)
1/2 tsp salt
1 cup (total) flour

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Here are some possibilities for flour. Select one.

* Into a 1 cup measure, put 2 tbsp sweet rice flour for added elasticity and handling, 2 tbsp buckwheat, and your favorite gluten free flour for the remainder.

* 1 cup rice flour (not sweet rice flour) or potato starch if you are observing Passover and do not eat rice.

* [Carol Fenster's Sorghum-Corn flour](#) with 1 tbsp of Expandex added for strength.

* For French crepes use 2/3 cup buckwheat flour and 1/3 cup of your favorite gluten free flour to which you add 1 tbsp of Expandex.

Blend at high speed for 3 minutes. Blend again periodically as you make the crepes. You may have to add more milk to maintain a thin crepe. Batter should be about as thick as thick eggnog.

Add a small amount of butter to your hot 8" non-stick pan—cut a thin shaving from the butter cube. If you are in California and use the short sticks of butter (short 1/4 pound bars), 1/2 slice is enough. If you use East-coast configured butter (long 1/4 pound bars), use the whole very thin slice in your non-stick 8" frying pan. Immediately after the butter melts, add the batter according to the directions above. Cook about 1 to 1 1/2 minutes. If the crepe takes longer to cook, turn up the heat. Note—you may have to thin your batter if it is too thick.

Bake the crepe in the frying pan until it has just become lightly brown on the bottom. Turn out of the pan with the browned side up. Pile the rest of the crepes on top of the first one. The crepes will fall out of the pan by themselves if you prod them a bit with a plastic spatula. You will want to make 3 stacks so that the crepes do not become too compressed.

Since this is a lot of work, wrap each stack tightly in plastic wrap and refrigerate for up to two days before assembling the blintzes. When you fill the blintzes (use your favorite recipe) you will want the crepes warm or they won't separate or be flexible. Bring them out of the refrigerator and allow to warm for an hour, or alternatively, heat the entire 3 stacks of cold crepes in the microwave for 15 seconds or until just slightly warm.

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PASSOVER EGG KICHEL

(Made as cookies)

Traditionally, Passover Kichel taste faintly of egg and is made from only potato starch or Matza meal and potato starch. Since Matza meal is not an ingredient for celiacs, this recipe is made from a meal of toasted oats (our accommodation) and potato starch. You can convert Kichel to crumbs and make a cheesecake crust.

A web search of kichel indicates a fairly wide variety of ratios of flour and oil to eggs. This recipe is quite rich. Oil can be reduced or flour could be increased. Original recipe from the Anshe Emeth Sisterhood Cookbook, Youngstown Ohio by Mrs. Louis Kugelman, modified by Hallie Dolcourt, Passover 2008.

For non-Passover cookies, you can substitute your favorite gluten-free flour for the potato starch and toasted oat flour.

6 whole eggs
6-8 tbsps sugar
1/2 teaspoon salt
1/2-3/4 cups oil
1 cup oat flour (made from toasted oats)
1/2 cup potato starch
2-3 tsp cinnamon
1/4 tsp allspice
Additional sugar or cinnamon sugar for the tops of the cookies.
Additionally, you can add raisins or currants

Pre-heat oven to 350°F (175°C).

Sift dry ingredients. Beat eggs, add sugar, salt, oil and the sifted dry ingredients. Add raisins or currants if using. Drop from a teaspoon onto a cookie sheet that has been lined with parchment paper. Sprinkle with white sugar or cinnamon sugar. Bake for 20 minutes and then reduce the heat to 300°F (150°C) for an additional 15 minutes. Cool on a rack and package in an air-tight container.

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RUGELACH

(Simple cinnamon/sugar filling + preserve and nut-filled filling)

2 cups gluten-free flour (any kind)
1 tsp xanthan gum
3/4 tsp baking powder (omit for Passover)
1/2 cup butter or margarine
1/2 light sour cream
1/2 tbsp potato or corn starch
3 tbsp white or brown sugar
1 egg
Cinnamon/sugar mixture, which can include allspice, etc.
Thick preserves (not jelly or jam)
Finely chopped nuts, your choice
Currants or raisins

Mix xanthan gum with flour and baking powder if using. Cream butter, sour cream, potato or corn starch, and sugar in a bowl with a spoon. Mix in egg. Mix flour and xanthan gum into creamed mixture and then hand knead the dough a few times.

Divide the dough in half, so that you can use one half for the cinnamon/sugar filling and one half for the preserve and nut-filled filling. Roll one half of the dough into a long rectangle, short ends on either side of you. Put a little gluten free flour on the counter and use a wooden rolling pin to roll out the dough, turning it over only once. Don't make the dough too thin or you won't be able to work with it. Top with filling.

1) Cinnamon/sugar filling: Spread a layer of margarine or butter on the dough and then top with pre-mixed sugar/cinnamon mixture. Leave about 1/2" of dough on the long side furthest from you unbuttered and untopped.

2) Preserve and nut-filled filling: Use a thick preserve. Jam or jelly will be too runny. Apricot is also too runny unless you add chopped fresh cots. Spread the preserves generously but not overly much. Then sprinkle with cinnamon/sugar mixture, currants (an easier size to cut than raisins), and finely chopped nuts.

Beginning with the long side nearest to you, tightly roll the dough/filling into a log shape. Pinch shut the ends and gently use a finger to seal the untopped edge to the

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log. Start rolling from one of the side edges of dough and gently work your way down the long side to the other end. If you don't roll it snugly, the filling will fall out in baking.

Now line a baking sheet with parchment paper and preheat oven to 350°F. This will register on a convection oven as 325°F. Without moving your log, take a sharp knife and cut into slices to whatever width you like. Place the cinnamon/sugar slices straight up on the cookie sheet, with the sealed edges on the bottom. You can cook these at this point, or wait until you prepare the second half of the dough. Bake at 350°F for 20-25 minutes.

For the preserve and nut filling, maintain the log shape and put the intact roll on the cookie sheet. The inside of the dough will not fully cook in 20 minutes. After this initial time, slice and place the slices filling side down on the parchment paper. Bake them on their sides like this until they look done.

After baking, move to a cooling rack, unless you absolutely need to have one hot. Don't burn your mouth on the hot preserves. Store in an airtight container. If they last more than a day, either freeze or gently reheat before serving.

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SPICY SPONGE CAKE

This is one of the best recipes for Passover sponge cake. It has a great texture, nice flavor, almost always comes out right, and stays fresh for several days. This cake is baked in a 10 inch tube pan or you can cut the recipe into thirds and bake in a 6 inch mini-spring form pan.

9 eggs separated, at room temperature
1 whole egg, at room temperature
1 2/3 cup white sugar (could be vanilla sugar)
1/4 cup any of the following liquids: orange juice, strong coffee, Passover brandy or regular brandy
1 tbsp grated orange peel (optional)
1 cup sifted Passover potato starch
1/2 cup finely ground nuts—almond or hazel
1/4 tsp each ginger, nutmeg, salt
1/2 or more tsp cinnamon
1/2 to 1 tsp vanilla extract or vanilla sugar (optional)
1/2 tsp cream of tartar (if you are making this other than at Passover)
Confectioners' sugar (Passover confectioners' sugar if necessary)

In the work bowl of a stand mixer, beat sugar and egg yolks plus the whole egg until light and frothy. Blend the liquid (orange juice, coffee, brandy) and the orange peel—if using—into the egg mixture. If you are using vanilla extract or vanilla sugar, add at this point.

In a separate bowl, combine potato starch, nut meal, salt and spices. Mix with a whisk. Blend potato starch mixture into the egg mixture.

Remove this egg mixture to another large bowl and wash the beaters and the work bowl. Dry thoroughly. Put the egg whites into the freshly cleaned work bowl of the mixer. Beat the egg whites until firm peaks form. If you make this other than at Passover, you can add 1/2 tsp cream of tartar with the egg whites.

Fold 1/4 of the egg whites into the yolk mixture using a rubber or silicon spatula. Do not over-fold. Gently fold in the remaining egg whites.

UNLEAVENED RECIPES COLLECTION #4

(Including a number of gluten-free recipes.)

Pour gently into an ungreased 10 inch tube pan. Bake at 350°F for 45 minutes or until a wood pick inserted into the center of the cake comes out clean.

Invert the pan immediately and allow to cool thoroughly. Store upside down until you are ready to un-mold. You can place the center of the upside down pan over the neck of a full wine bottle to cool it.

To remove from the pan, run a long sharp knife around the center tube and the sides of the pan. Pull the tube and bottom cake plate up from the pan. Next run the knife around the bottom cake plate and raise the cake over the pan bottom. Place the cake on the serving plate and sprinkle with Passover confectioners' sugar.

Makes approximately 12 slices.

Delicious with sliced strawberries and orange sauce.