

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

AIRY ONION KUGEL

6 eggs, separated

1/3 cup matzo meal

1 1/2 teaspoons salt

2 cups finely chopped onions

1/3 cup oil

1/4 teaspoon pepper

Beat egg yolks until thick and creamy. Add onions, oil, matzo meal, salt and pepper. Mix well. Beat egg whites stiff and fold into onion mixture. Pour into an oiled 2 quart casserole and bake at 350 degrees for 30 minutes or until a knife inserted into the center comes out clean.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

ALMOND BREAD

4 eggs

1 cup sugar

3/4 cup oil or butter

1 tablespoon almond extract

3 cups flour

1 small bag slivered almonds

1/2 teaspoon vanilla

Beat eggs and sugar; then add 1 cup flour. Beat in the oil or butter. Add remaining ingredients. Pour into two greased bread pans. Bake at 350 degrees for 30 minutes. Remove from pans.

UNLEAVENED RECIPES

(Courtesy of Elijah.com)

APPLESAUCE LOAF CAKE

1/2 cup raw honey or pure maple syrup

1/3 cup unrefined corn germ oil

1 egg

1 3/4 cups whole wheat flour

1/2 teaspoon sea salt

1/2 teaspoon ground cloves

1 tablespoon cinnamon

1 cup nuts

1 cup raisins

1 cup thick applesauce

Beat honey, oil and egg together. Sift flour, salt, and spices together; add to wet ingredients. Lightly stir in the raisins, nuts and applesauce. Spoon into an oiled 9" x 5" loaf pan. Bake 40 minutes at 350 degrees.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

BASIC BLINTZES

2 eggs

1 tablespoon vegetable oil

1 cup milk

1 tablespoon honey

3/4 cup whole-wheat pastry flour

1/2 tablespoon butter

Mix together all ingredients--except butter--in a blender, food processor, or electric mixer. Cover, and refrigerate for 1 hour. Melt butter in a 7-inch skillet over medium heat. Add 2 to 3 tablespoons of the blintze batter, and tip pan to distribute batter evenly. Cook until browned on bottom and slightly dry on top. Place on wax paper, cooked-side down. Continue to cook until all the batter is used, replenishing butter as needed.

(Makes 8 to 10 blintzes)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

BLUEBERRY BLINTZES

1 recipe for basic blintzes (see previous recipe)
4 ounces creamed cottage cheese, softened
4 ounces cream cheese, softened
1 teaspoon butter, softened
1 egg yolk
1 tablespoon honey
1 teaspoon vanilla extract
1/2 tablespoon butter
2 cups blueberry honey sauce (see next recipe)
1 cup sour cream or yogurt

Prepare blintzes according to directions above.

In a medium-size bowl, beat together cream cheese, cottage cheese, softened butter, egg yolk, honey and vanilla. Place about 2 tablespoons cheese mixture on cooked side of each blintz. Roll up, leaving ends open. In a large skillet, melt butter. Sauté blintzes, seam-side down, until browned. Turn, and continue cooking until all sides are browned.

Serve immediately topped with blueberry honey sauce and sour cream or yogurt.

(Makes 8 to 10 blintzes)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

BLUEBERRY HONEY SAUCE

6 tablespoons butter

3/4 cup honey

1/2 teaspoon vanilla extract

1 tablespoon cornstarch

3 cups fresh or frozen blueberries

In a large saucepan, melt butter. Blend in cornstarch, and stir in honey and blueberries. Bring to a boil over medium heat, stirring constantly. Boil for 5 minutes.

Stir in vanilla, and cool before serving.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

CHAPATTI

4 cups whole-wheat flour

2 cups unbleached flour

1/2 pound soft butter

1 teaspoon honey (optional)

1 pint milk

Ground sunflower and pumpkin seeds as desired

Cut butter into flour. Add milk and work into dough. Roll as thin as you like. Cut into squares. Prick each square with a fork. Bake at 350 degrees for 20 minutes.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

CHEESE BAGS

2 8oz pkgs cream cheese

2 1/4 cups flour

1/2 pound butter

Have cheese and butter at room temperature. Cream together, add flour, and mix well. Chill 2 hours or longer. Cut in half and roll out. Use large fruit can to cut out rounds. Fill each round with pieces of Wisconsin brick cheese (or any kind) and fold circle of dough over cheese to form a half circle. Press edges together with fork.

Spread beaten egg on top of each half circle before baking. Bake till lightly browned.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

COCONUT MACAROONS

*1 7oz pkg bakers flakes coconut
1/3 cup sugar
2 tablespoon flour
1/8 tablespoon salt
3 egg whites
1/2 tablespoon almond extract*

Combine coconut, sugar, flour and salt. Stir in beaten egg whites and almond extract, mix well. Drop by teaspoon onto lightly greased baking sheet. If desired, top with halved candied cherries. Bake in 325 degree oven for 23 minutes or until delicately browned. Remove from sheet at once.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

DARREL 'S UNLEAVENED BREAD

1 cup whole wheat flour

1/2 cup olive oil

1 cup water

1/8 cup honey (for Passover meal omit honey)

Stir together oil and flour. Whisk in water and honey; it will be runny.

Spread thin on baking sheet. Bake in as hot an oven as possible (about 500-600 degrees) for 6 to 7 minutes.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

DELICIOUS PASTRIES

1 pound margarine

3 cups flour

1 16 oz small cottage cheese

Jam or some other filling

Mix together margarine, cottage cheese and flour. Let mixture set for several hours or overnight. Take 1/3 of dough and roll thin. Cut into 3" squares, place filling in center, and fold corners to center. Repeat with remaining dough twice. Bake 30-35 minute. Sprinkle with confectioner's sugar and cool.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

HOMEMADE TOMATO CATSUP

3 1/2 cups tomato sauce

4 tablespoons plus 2 teaspoons sugar or honey

1/4 teaspoon onion powder

4 tablespoons plus 2 teaspoons light corn syrup

2 tablespoons plus 1 teaspoon fresh lemon juice

1/4 teaspoon celery seed

1 3/4 teaspoons salt, scant

1/8 teaspoon pepper

4 tablespoons plus 2 teaspoons cider vinegar

Pour 1 cup of tomato sauce into a blender container and whirl at the highest speed for 1 full minute; pour the blended sauce into a heavy non-aluminum pot. Repeat this procedure, blending only 1 cup at a time, until all the sauce has been blended. If you're using a food processor, blend the sauce all at once until perfectly smooth, stopping once or twice to scrape down the sides of the container. In a mortar and pestle, crush the celery seed to powder; if you don't have a mortar and pestle, combine the celery seed, sugar, and salt in a clean, dry blender or processor container and whirl until powdered. Mix the powdered celery seed, sugar, salt, onion powder, pepper and cayenne into the pot of blended sauce. Gently boil the sauce, uncovered, for about 25 to 30 minutes, stirring frequently. Remove sauce from heat when it is as thick as a rich spaghetti sauce and able to make loose mounds-- it should be just a bit thicker than you want your finished catsup to be. Cool the sauce quickly by immersing the pot in a sink of cold water while stirring the contents. When the sauce is cool, stir in the corn syrup, vinegar and lemon juice until blended. Pour the catsup into emptied and cleaned commercial catsup bottles and store, refrigerated. Can be stored for up to 6 months.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

JAM FILLED CRUMB BARS

1 3/4 cups flour

1/2 cup finely chopped nuts

3/4 cup butter

1/2 cup sifted powdered sugar

1 teaspoon shredded lemon peel

1 tablespoon flour

3/4 cup jam or preserves

Stir together flour and nuts. In a large mixer bowl, beat butter until soft, add powdered sugar and lemon peel and beat until fluffy. Add flour mixture and beat till crumbly. Press 2/3 of crumbs onto bottom of ungreased 9x9x2 pan. Spread jam into pan. Stir 1 tablespoon of flour into remaining crumb mixture and sprinkle over jam. Bake 375 degrees for 25 to 30 minutes. Cut into bars.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

MATZO (thanks to Tahar for this recipe)

Before you start mixing all ingredients, turn oven on and preheat to 425 degrees.

2 cups of flour (increase all ingredients for larger recipe)

3/4 cup liquid (I use kosher wine and water mixed)

1/2 cup oil (olive is the best)

1 cup sugar

Mix together break apart in pieces and flatten. Adjust liquid if needed.

Pierce each cake with a fork. Bake until edges are brown, about 15 minutes.

They are like unleavened cookies.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

MATZOS SPONGE CAKE

8 egg yolks

1 1/2 cup sugar

1/2 cup matzos cake flour

1/2 lemon juice or grated rind

1/2 cup potato starch

8 egg whites beaten stiff

Beat yolks until light. Add sugar gradually. Add pinch of salt, lemon rind and juice, then cake meal and potato starch. Lastly fold in egg whites which have been beaten until stiff but not dry. Bake 45 minutes at 350 degrees in angel food pan or in two layers.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

MAYONNAISE

1 egg

1/2 teaspoon sugar (or honey)

Dash cayenne pepper

1/2 teaspoon dry mustard powder

1/2 teaspoon salt

2 tablespoons cider vinegar

1 cup salad oil

Put egg, seasonings, vinegar, and 1/4 cup of oil into blender container. Cover and blend. Immediately remove feeder cap and pour in the remaining oil in a steady stream. (If necessary, stop the blender and use a rubber spatula to keep mixture around processing blades. Cover and continue to process.)

Store covered in the refrigerator up to 1 week. (Makes about 1 1/4 cups.)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

MERINGUE CRUST

4 egg whites at room temperature

1 cup sugar

1/2 cup shredded coconut (optional)

Preheat the oven to 250 degrees. Beat the egg whites until stiff but not dry. Gradually add the sugar, beating constantly until the mixture is thick, glossy, and stands in stiff peaks. Turn the meringue into a well-buttered 10-inch pie pan. Spread it evenly over the bottom and bring it up evenly over the bottom and bring it up in evenly spaced peaks around the sides. If desired, sprinkle with coconut. Bake for 1 hour. Turn the oven off but leave the crust in it until the oven is cold.

Makes enough for 1 single crust pie. This crust is great for cream-type pie fillings or any of the cooked lemon or lime fillings. For a lighter dessert, try fruit yogurt filling consisting of fruit yogurt and whipped cream topping covered with pecans or walnuts. Or simply fill a cooled crust with softened vanilla ice cream (be careful of vanilla) and top with sliced fresh fruit.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

MUSTARD

1/4 cup dry mustard powder

2/3 cup water

1/4 cup sugar (or honey)

1/2 teaspoon salt

2 tablespoons water

1/3 cup cider vinegar

3 tablespoons cornstarch

Mix mustard and 2 tablespoons of water together. Set aside. In saucepan mix remaining ingredients. Cook over low heat about three minutes or until thick, stirring constantly. Remove from heat and stir in mustard mixture until smooth. Cover and refrigerate. (Makes 1 cup)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

NUT FUDGIE COOKIES

2 squares chocolate

1/2 cup vegetable shortening

1 cup sugar

1 teaspoon vanilla

2 eggs beaten

1/2 cup sifted flour

1/4 teaspoon salt

1/2 cup nuts

Melt chocolate and shortening. Add sugar and eggs. Mix quickly, add flour, salt and vanilla. Pour into 13" x 9" pan. Sprinkle nut meats over, bake 15 minutes at 400 degrees.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

OATMEAL COOKIES (UNLEAVENED)

*1 cup all purpose flour
3/4 cup packed brown sugar
1 cup Crisco shortening
3 tablespoons water
1 teaspoon ground allspice
1/2 teaspoon salt
1 teaspoon ground ginger
3/4 tablespoon vanilla
1 egg
3 cups oats (raw)
3/4 cup nuts
1/2 cup raisins*

In large bowl measure the first nine ingredients. Mix on low then beat ingredients until well blended. With spoon stir in oats, walnuts and raisins. Grease cookie sheets. Preheat oven to 375 degrees. Drop dough by heaping teaspoons 2 inches apart. Bake 12 minutes or until golden brown. Remove to wire rack to cool.

Store in tightly covered container. Good for 2 weeks. (Makes 3 dozen)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

OLD FASHIONED POUND CAKE

*3 1/2 cups all-purpose flour
2 cups butter or margarine
4 cups confectioner's sugar
2 tablespoons grated orange rind
6 eggs
1/4 teaspoon salt*

Sift flour, stir in salt. Cream shortening at medium speed in an electric mixer for 3 minutes or until light and creamy. Gradually add sugar and orange rind; cream thoroughly. Add eggs one at a time, mixing well after each addition. Gradually add combined flour and salt; mix well. Pour into greased and floured 10-inch tube pan. Bake at 350 degrees for 1 hour and 20 minutes, or until wooden toothpick inserted in center comes out clean. Remove from pan. Cool.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

PASSOVER APPLE PANCAKES

1 cup matzo meal

3 eggs, beaten

2 tablespoons peanut oil

1/2 teaspoon salt

1/2 cup water

3 tart apples, sliced into small fine pieces

Mix ingredients in order given and drop by tablespoons into hot oil. Fry until golden brown. Drain on absorbent paper and serve with sugar or a mixture of sugar and cinnamon.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

PASSOVER BREAD

3 pints milk

1 pound butter

flour

Take milk, butter, and as much flour as needed to give it a body similar to pie dough. Divide into four parts and work each until it blisters; then roll out till about the thickness of pie dough. Score or prick with fork (like a pie shell). Bake at 350 degrees until slightly browned at the edges.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

PASSOVER SOUR CREAM PANCAKES

3 eggs

1/2 teaspoon salt

1/4 teaspoon pepper

1 cup sour cream

6 tablespoons matzo meal

Beat eggs. Blend all ingredients. Drop by spoonfuls into greased skillet.

Brown on both sides.

(Make 11 pancakes.)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

PECAN CRISPS

1 1/2 cups sifted flour

1 egg, separated

3 tablespoons milk

1 cup sugar

3/4 teaspoon salt

1 teaspoon vanilla

1/2 cup soft vegetable shortening

1 cup pecans, finely chopped

Cream shortening, sugar, milk, vanilla, and egg yolk. Add sifted dry ingredients; form into balls (walnut size). Place on ungreased baking sheet. Press flat with bottom of glass dipped in sugar. Brush with beaten egg whites. Sprinkle with nut meats. Bake 8-10 minutes. Do not over bake.

(Makes about 5 dozen)

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

POLENTA TOASTS

1/3 cup whole grain corn meal

1/3 cup regular corn meal

1/2 teaspoon salt or 1 tablespoon liquid aminos

2 1/2 cups water

Place cornmeal and salt in heavy 3 quart saucepan. Slowly whisk in the water (and aminos if you are not using salt). Cook over medium heat stirring constantly, until mixture boils and becomes very thick, about 10 minutes. Heat may be lowered the last 3 or 4 minutes to prevent sticking. Stir very fast. Spray cookie sheet with olive oil and spread mixture to within 1 inch of edges. Do not cover. Refrigerate at least 4 hours. Preheat oven to 450 degrees. Cut polenta into squares and push apart slightly. Spray top with olive oil spray. Bake for 25 minutes on bottom oven shelf. Toasts should be lightly browned and easy to remove with a spatula. If not, bake 5 to 20 minutes longer.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

POUND CAKE

4 eggs

1 cup butter

1 cups sugar

2 cups flour

1/4 teaspoon or more nutmeg

1/4 teaspoon salt

1 1/2 teaspoon vanilla

Grease bottom and 1" up sides of pan.

Bring butter and eggs to room temperature. Beat butter till creamed and fluffy. Gradually add sugar, beating at medium speed 6 minutes or until light and fluffy. Add vanilla; add eggs one at a time. Beat 1 minute after each; scrape bowl frequently. Stir together flour, salt and nutmeg. Gradually add dry ingredients to egg mixture and beat. Bake 60-65 minutes at 325 degrees or till done.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

PUMPKIN CHEESECAKE

Crust:

1/3 cup margarine

1/3 cup sugar

1 egg

1 1/4 cups flour

Cream margarine and sugar until light and fluffy. Blend in egg; add flour, mix well. Press dough on bottom and 2 inches high around sides of 9-inch spring form pan. Bake at 400 degrees for 5 minutes. Reduce oven temperature to 350 degrees.

Filling:

2 8-ounce pkgs cream cheese

3/4 cup sugar

1 16-ounce can pumpkin

1 teaspoon cinnamon

1/4 teaspoon ginger

1/4 teaspoon nutmeg

Dash of salt

2 eggs

Combine softened cream cheese and sugar, mixing at medium speed with beater until well blended. Blend in pumpkin, spices and salt, mix well. Add eggs one at a time, mixing well after each addition. Pour mixture into the pastry-lined pan. Smooth surface to edge of crust. Bake at 350 degrees for 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, just before serving, if desired.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

RAISIN BREAD

Blend:

3/4 cups all purpose flour

2 cups whole wheat flour

3/4 cup sugar or honey

1 teaspoon cinnamon

1 cup raisins

1/2 teaspoon salt

Add:

2/3 cup vegetable oil

1 egg

1 cup milk (3/4 cup if honey is used)

Preheat oven to 400 degrees. (If you use honey, heat oven to 375 degrees.)

Spray two cookie sheets or jelly roll pans with oil.

Mix well! Divide dough in half. With lightly floured hands pat each ball of dough onto a sheet until it is desired thickness, about 3/8 inch. Cut raw dough into squares and prick center of each square with fork. Sprinkle a mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon over the surface. Bake 15 to 18 minutes or until it begins to brown. Over-baking will cause it to be too brittle.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

RASPBERRY BARS

2 sticks soft butter

1 cup sugar

2 egg yolks

2 cups flour

1 1/2 to 2 cups of raspberry jam

Cream butter and sugar with electric mixer. Add egg yolks and beat well. Add flour 1 cup at a time. Chill dough for at least one hour. Divide dough in half. Roll one square to fit 9" X 9" pan. Place dough in pan and top with jam. Add top layer of dough rolled into square to fit pan. Bake at 375 degree oven for 35-40 minutes. Sprinkle with powdered sugar. Cut when cold.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

SESAME CRISP CRACKERS

2 cups whole-wheat flour

3/4 cup raw sesame seeds

2 1/4 teaspoons salt

A few shakes of any flavoring desired (onion, garlic, etc)

5 tablespoons safflower oil

3/4 cup water

Combine dry ingredients. Work oil in with fork. Stir in 3/4 cup water. Form into two balls. Roll as thin as possible; cut into shapes. Place on ungreased cookie sheet; prick with fork. Bake at 425 degrees for 10 minutes.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

SNACKING BREAD

Blend:

1 3/4 cups all purpose flour

1/2 teaspoon salt

3 cups whole wheat flour

1/2 cup brown sugar

Add:

2/3 cup vegetable oil

1 egg

1 cup milk

Preheat oven to 400 degrees. Spray two cookie sheets or jelly roll pans with oil.

Mix well! Divide dough in half. With lightly floured hands pat each ball of dough onto sheet until it is desired thickness, about 3/8 inch. Cut raw dough into squares and prick center of each square with fork. Before baking sprinkle a mixture of 2 tablespoons sugar and 1/2 teaspoon cinnamon over the surface. Bake 15 to 18 minutes or until it begins to brown. Over-baking will cause it to be too brittle.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

STEW BREAD

Blend:

1 3/4 cups all purpose flour

2 cups whole wheat flour

1/2 teaspoon salt

Add:

2/3 cup vegetable oil

1 egg

1 cup milk

Preheat oven to 400 degrees. Spray two cookie sheets or jelly roll pans with oil.

Mix well! Divide dough in half. With lightly floured hands pat each ball of dough onto sheet until it is desired thickness, about 3/8 inch. Cut raw dough into squares and prick center of each square with fork. Bake 15 to 18 minutes or until it begins to brown. Over-baking will cause it to be too brittle.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

STRAWBERRY AND CREAM CREPES

3 cups strawberries

1 cup sour cream

1/3 cup sugar

1/2 cup powdered sugar

1 cup cottage cheese

Slice berries, add sugar, set aside. In blender whip cottage cheese till smooth, stir in sour cream and sugar. Fill crepes with some of the mixture, fold over and top with strawberries and cream.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

TARTS

Make pie crust, roll out, and cut with large coffee can. Turn muffin tin with bottom up, oil and place cut dough on bottom of tin. Bake till done, fill with favorite filling.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

UNLEAVENED CHOCOLATE CAKE

*1 1/2 cups matzo flour
2 cups sugar
1 cup vegetable shortening
2 tablespoons of vanilla
8 tablespoons cocoa
2 tablespoons corn syrup
4 eggs*

Cream shortening, sugar and eggs. Combine all other ingredients. Beat until fluffy and light. Pour into two greased 8" pans. Bake 30 minutes at 350 degrees. Cool and frost.

UNLEAVENED RECIPES

(Courtesy of Eliyah.com)

WHEAT CRISPS

1/2 cup sugar

1/2 cup wheat germ

1/2 cup whole-wheat flour

1/2 cup powdered milk

3/4 cup margarine

Place all dry ingredients into a mixing bowl. Blend in margarine with a pastry blender. Knead with hands until smooth and soft dough forms. Form into small balls and flatten with fork on ungreased cookie sheet. Bake in 300 degree oven until edges are slightly browned, 20 to 25 minutes.

(Makes 2 to 2 1/2 dozen).