

Passover Bulletin 5785

Congregation House of Jacob - Mikveh Israel



חג שמח

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Message from the Rabbi



On Seder night, we read in the Haggadah:

“It is related of Rabbi Eleazer, Rabbi Joshua, Rabbi Elazer son of Azariah, Rabbi Akiva, and Rabbi Tarfon, that they once assembled (on the night of Passover) in Bnei Brak. They continued discoursing the Exodus all that night until their disciples came, and said, ‘Our teachers! It is time to read the morning Shema’”

While it is understandable that Rabbi Akiva celebrated Pesach in Bnei Brak since he lived there, the others lived in Lod, Yavneh, and Pek'in. What were they doing in Bnei Brak instead of observing the Seder with their families and fulfilling the mitzvah of teaching their children on this important night?

The early commentaries explain that the Jewish people were grieving the destruction of the Beit Hamikdash (the Temple) and the loss of control of Israel to the Romans. While everyone was distraught over the ruin of Jerusalem, Rabbi Akiva was determined to inspire hope. He summoned a gathering on Pesach night with the generation's leaders to explore how they could save Eretz Yisrael. They converged in the caves during the Bar Kochba rebellion, hidden from sunlight, glorifying God for all He had done for them in the past, thanking Him for the present, and expressing hope for the future.



Rabbi Akiva believed that by expressing gratitude to God, the Jewish people could invoke Hashem's mercy and secure the land of Israel for themselves. For many years, it seemed that this plan was unsuccessful; Israel was not returned to the Jews, and the Temple remained in ruins. Additionally, some of those who gathered that night were later executed by the Romans for sedition.

It is possible that they were ultimately successful. Perhaps, due to this clandestine assemblage, events gradually unfolded, leading to our return to Israel today. Maybe it was that Seder that elicited Heaven and contributed to the establishment of the modern State of Israel.

The Kabbalists explain that God acts in concert with the inner emotional reality of man; thus, the more we appreciate Eretz Yisrael and express our gratitude to God, the more secure Israel becomes. As such, a Seder can become an opportunity to achieve something profound.

At the Seder, we can reflect on the miraculous achievement of the Jewish people in reclaiming our ancient homeland. We can express our appreciation for the remarkable revival of Judaism in Israel and around the world. Additionally, we can consider the many miracles in our lives and convey our gratitude to God for guiding us through our challenges.

Pesach is a time to feel genuine gratitude for God, Israel, our survival, our relationship with the Master of the Universe, and each other.

Rabbi Nisan Andrews

חג פסח שמח



Tzedakah

Rabbi's Discretionary Fund

The Rabbi's Discretionary Fund assists needy families in Calgary in a quiet and dignified manner, and helps with small-scale shul needs (e.g. library books) not otherwise funded.

To partner in this mitzvah, donations can be made by credit card, cheque, cash or etransfer to rabbi.andrews.hojmi@gmail.com.

Thank you!

YOU CAN HELP



Rabbi Andrews
Incoming Call



Rabbi Andrews needs you!

Please let Rabbi Andrews know if there is someone new to the community, unwell, lonely, or who would benefit from a visit or a phone call.

Rabbi.Andrews.HOJMI@gmail.com

Do you like coffee? So does Rabbi Andrews! He would love to drink some with you at your location of choice.

Rabbi.Andrews.HOJMI@gmail.com

Do you have an idea for a class, event, or programme?

Please share them with Rabbi Andrews.

Rabbi.Andrews.HOJMI@gmail.com

Message from the President



Dear Friends,

While the lengthening days, the disappearing snow, and the slow greening of our city mark the anticipated coming of spring for most Calgarians, it is the inspiring magic of Pesach that is the focus of the season for us.

For us, the warming spring sun and the waning winter darkness enhance our connection to the story of Passover and the Jewish people's escape from the darkness of slavery to the brightness of freedom.

In the past one and a half years since October 7th we have certainly felt the darkness and longed for more light. May we use the blossoming of Hashem's beautiful world around us to inspire us to grow and blossom in our own personal lives and spiritual journeys, and as a HOJMI community. And may the light of season bring freedom to our captives, peace to our nation of Israel, and as we say every Shabbat, the flowering of our promised redemption.

Wishing you all a
Chag Kasher V'sameach,

Yannai Segal
President of the Board



When Erev Pesach Coincides with Shabbat

Several special concerns and laws are unique to the year when Erev Pesach falls on Shabbat. Please read the following overview carefully, and feel free to call me with any questions or concerns. Explanations of these laws have been placed in the footnotes. If you have any further questions, please feel free to contact me anytime.

◆

1. Fast of the First Born - Thursday

The fast of the First-Born will take place on Thursday, April 10th [1] (beginning at **5:39 am**). As in other years, there will be a Siyum after Shacharit that morning, and **any first-born participating in that Siyum (and the subsequent breakfast/Seudat Mitzvah) is exempt from fasting.** (Shacharit begins at 6:45 am)

2. Search for Chametz - Thursday

The search for Chametz will take place on Thursday evening, April 10th, immediately after nightfall at **9:14 pm**. [2] It is performed in the usual manner, by candlelight, with the customary blessing and declaration of nullification / ביטול of the Chametz. (The nullification / ביטול will be repeated on Shabbat morning.)

3. Burning of Chametz - Friday

The chametz is burned in the usual manner, Friday, April 11th, preferably before **12:29 pm**. However, since one may still eat chametz throughout the day, as well as Shabbat morning (see below - Shabbat Meals), some chametz may be left over and not burnt. Care must be taken that only enough chametz is left such that it will be entirely finished by Shabbat morning, and it must be stored carefully so as not to spread throughout the house.

The declaration of nullification (ביטול), usually recited at the time of burning the chametz, is NOT recited on Friday in a case where chametz has been left over to be eaten during the day (as described above). Instead, that paragraph should be recited on Shabbat no later than **12:29 pm**.

4. Sale of Chametz - Friday

Chametz will be sold on Friday morning, April 11th. Please ensure that you sign the authorization forms (included in the bulletin) and return them to the office no later than **Thursday, April 10th**.

[1] This fast, which usually takes place on Erev Pesach, must be moved forward, because except for Yom Kippur, one is not allowed to fast on Shabbat. In addition, fasting is generally not allowed on Erev Shabbat either, so the fast is moved forward two days, to Thursday.

[2] The search must take place by candlelight, and so cannot be done on Shabbat. In addition, any chametz found must be burned the following morning, which also cannot be done on Shabbat.

Any chametz left after burning which you are planning to use on Friday afternoon or Shabbat morning will not be included in this sale. This chametz must be consumed entirely before the time of the prohibition of Chametz on Shabbat morning, the fourth hour of the day – **11:20 am**, or destroyed and removed from your premises (e.g., flushed down the toilet) before the fifth hour of the day, **12:29 am**.

5. Kashering of dishes - Friday

All kashering of utensils for Pesach use must be completed before Shabbat. However, unlike standard years, this need not be completed by the morning since the time when chametz becomes prohibited is not till the next day! One has until Shabbat candle lighting to complete this. However, the custom is to try to complete this kashering process by Friday (**1:05 pm**) in order not to distinguish the routine from 'normal' years.

6. Shabbat Meals – Lechem Mishneh

Generally, on Erev Pesach, one may eat chametz up until the end of the fourth hour of the day^[3] (**11:20 am**), but there is NO requirement that one MUST eat chametz. However, on Shabbat, there is a requirement to have three meals, the first two of which must include bread (two rolls, or Lechem Mishneh). This is problematic if the house must be ready for Pesach before Shabbat! How does one have bread at the meal and yet be ready for Pesach? The obvious solution would be to use Pesach matzah, but this too is not permitted because we are not allowed to eat regular matzah on Erev Pesach in order to have a stronger appetite for matzah at the seder. ^[4] This is the central issue created by the unique circumstance of Erev Pesach on Shabbat.^[5]

Therefore, all food prepared for Shabbat should be Pesachdik, prepared and served on Pesach utensils.

What should one do for Hamotzi and Lechem Mishneh?

Solution A—Small Rolls: Use small rolls that can be consumed without leftovers, and try to avoid any crumbs. For this approach, care should be taken to ensure that no Pesach utensils are brought to the table until after Hamotzi and all the challah have been consumed. (One can also make Hamotzi outside and have the rest of the meal inside to avoid the problem.)

Solution B - Egg Matzah: Bread can be substituted with a k'zayit (about 1.27 fl. oz or 38 ml) of Pesach-certified egg matzah. This helps avoid the concern of having real chametz in our homes so close to Pesach. While regular matzah is restricted on Erev Pesach, egg matzah is permitted since it cannot be used for the Seder.

[3] All hours referred to here are Halachic hours, derived by dividing the time from sunrise to sunset into 12 equal parts.

[4] This is completely independent of those who have a custom not to eat Matzah throughout the month of Nisan.

[5] It is possible to prepare Chametz meals, served on disposable dishes, with two rolls of bread. However, there are numerous pitfalls and problems that must be anticipated with this kind of arrangement, including how to wash off the Chametz from the dishes, since that is not allowed on this Shabbat! This solution is, therefore, not recommended.

Please remember that according to Ashkenazic practice, egg Matzah may not be eaten at all during Pesach by anyone except the sick or elderly. The lechem mishneh (challah or egg matzah) can only be eaten up until the time of the prohibition of chametz (**11:20 am**). See the next section for the schedule update. After all chametz has been consumed, the bittul (nullification) paragraph should be recited, and in all cases, no later than **12:29 am**.

7. Schedule for April 12th

Therefore, the morning meal must begin early enough to complete the eating of lechem mishneh by the 4th hour of the day (**11:20 am**). (The rest of the meal, including bentsching, can continue afterwards, but the chametz must be finished before that time.) As such, **davening that Shabbat morning will begin at 7:00 am** for the entire shul.

8. Seudah Shlishit – April 12th

In order to fulfil the obligation to eat a third meal on Shabbat, one should wash and eat an egg-sized piece of bread, bentsch (thereby finishing the second Shabbat meal), take a short walk, return and wash again on another piece of bread all before 11:20 am, thus effectively turning “lunch” into Seudah Shlishit. However, there are opinions that require Seudah Shlishit to take place after midday, and this solution would not work for them. Many authorities say that one may fulfil Seudah Shlishit's obligation without bread, eating fish, eggs, fruit, etc.[6]

9. Restrictions for Shabbat Menu

No BAKED food containing Matzah meal (cakes, cookies, etc.) may be eaten on Shabbat after the fourth hour, **11:20 am**[7]

Food COOKED with Matzah meal (e.g. Kneidlech) may be eaten.

Food made with potato flour or potato starch may be eaten throughout the day.

10. Seder Preparations

No preparations may be made for the Seder on Shabbat, including setting up the table and chairs or preparing the table or food.

The Seder plate should be prepared before Shabbat, whenever possible. This especially concerns the preparation of the following: (1) Charoset, (2) Broiling of bone and egg. (3) Maror, including cleaning and selecting leaves of lettuce or grinding of horseradish.[8]

11. Candle Lighting

Before lighting candles or doing any kind of preparation for the Seder after Shabbat is over (**9:21 pm**), the following statement should be made by anyone not present at the Synagogue services or davening Ma'ariv: BARUCH HAMAVIDIL BEIN KODESH LE'KODESH ("Blessed is He who distinguishes between one Sanctity and another.")

[6] There is a kabbalistic opinion, recorded in the Aruch Hashulchan (OC 444) that states that on this Shabbat one can replace the food of Seudah Shlishit with Torah learning.

[7] Some opinions prohibit eating food baked with matzah meal throughout Erev Pesach.

[8] These items pose particular problems in preparing them on Yom Tov, and, as mentioned, cannot be prepared on Shabbat. As much preparation as possible should be done before Shabbat, because we do not want to delay the starting of the Seder any more than is absolutely necessary.

Do it Right on the Seder Night



Matzah:

Whether using hand-made or machine-made matzah, each person's first piece of Matzah eaten should be the size of 2/3 of a standard machine Matzah (Give each person a small piece from the seder plate Matzahs along with other Matzah from the box to make up the correct amount). For the Matzah used for the Korech sandwich and the Afikomen, the Matzah eaten should be the size of 1/3 of a standard machine Matzah. Each piece of Matzah should be eaten without interruption, preferably within 3 minutes, and within 9 minutes at most. If necessary, soften the Matzah by dipping it in water (not wine!) immediately before eating. Men must recline while eating Matzah.

One may of course eat more than these minimums, and this is considered praiseworthy. One who cannot eat the minimum should try to eat at least half the normal minimum amounts.

All Matzah eaten at the seder the first time (after reciting the blessings), the second time (the Korech sandwich) and the last time (the Afikomen) should be what is known as Shemurah Matzah if at all possible. Both round hand-made and square machine-made shemurah Matzah are acceptable (machine shemurah will be so identified on the box).



The Four Cups:

Wine is preferred, but grape juice is also acceptable. Each cup should hold at least 112 ml, and one must drink a majority of this amount each of the four times. NOTE: After imbibing freely of the first two cups, some people end up not drinking the required minimum amount for the third or fourth cup. In such cases using grape juice is clearly preferred. The minimum amount should be drunk within a 25-second time period, if possible, and it is to be drunk while reclining on one's left side. A man who forgot to recline for the second cup must drink again. Women are not required to recline, though many have the practice to do so.



Maror (Bitter herbs):

Vegetables that are acceptable for Maror include grated horseradish, romaine lettuce and iceberg lettuce (even though lettuce is not bitter). Commercially produced bottled horseradish, even if kosher for Passover, may not be used for Maror. One must eat the volume of half an egg (what the stores call a Large-size egg, as opposed to Medium or Extra Large) within a 9 minute period.

Since most people will not eat enough horseradish, lettuce is strongly recommended. Romaine lettuce must be checked carefully for insects (iceberg lettuce is less likely to be infested). Maror is dipped in Charoses before eating, but excess Charoses clinging to the Maror must be shaken off before eating the Maror.

Reclining:

Reclining is required when drinking the 4 cups and eating Matzah. Reclining is done on one's left side, resting against some support like a pillow or the arm of a chair. It does not suffice to merely tilt and hold one's body at an angle.



Magid, Reading the story:

The mitzvah is to understand the story that is being read from the Haggadah, and those who don't know Hebrew should definitely have a Haggadah with an English translation (the story itself may be read in either English or Hebrew, though Hebrew is of course more traditional). If someone will miss part of the reading, be sure at the very least to hear the Four Questions and the answer ("We were slaves to Pharaoh in Egypt, and Hashem our G-d took us out") and the section that begins with words, Rabban Gamliel used to say..." (explaining the reason for Matzah, Maror, and the Passover Lamb).



Afikomen:

Meaning dessert, refers to the broken piece of Matzah put aside (or "stolen" by the children) at the beginning of the seder. If it cannot be found, other matzah may be substituted (shemurah matzah, if available). One may not eat after the afikomen, nor may one drink wine. Water, tea and soda are permitted.



After the 4th Cup:

After the 4th cup of wine, the blessing "Baruch ata... al hagefen" etc. is found in the Haggadah. This blessing is recited only if one drank at least 112 mil of wine or grape juice from the 3rd or 4th cup. It is proper that at least one person drinks this amount from the 3rd or 4th cup, to be able to recite this blessing for all assembled to answer Amen.

Passover Schedule 2025

Thursday, April 10th:

5:39 am - Fast of the First Born begins
6:45 am - Shacharit followed by a siyum
7:00 pm - Mincha & Maariv
9:14 pm - Bedikat Chametz

Friday, April 11th - Erev Shabbat:

6:45 am - Shacharit
12:29 pm - Burn chametz before this time.
We do not recite Kol Chamira
6:45 pm - Mincha, Kabbalat Shabbat & Maariv
7:01/8:08 pm - Earliest/Regular Candle lighting

Shabbat, April 12th - Erev Pesach:

7:00 am - Shacharit - no kiddush to follow services
11:20 am - Latest time for eating chametz
12:29 pm - Latest time for removing chametz & reciting Kol Chamira
8:00 pm - Mincha & Maariv; eat Seuda Shlishit at home
9:21 pm - Candle lighting (remember to first say Baruch Hamavdil bein kodesh le'kodesh first) & begin your 1st Seder

Sunday, April 13rd - 1st Day of Pesach:

9:00 am - Shacharit - no kiddush to follow services
8:10 pm - Mincha-Maariv
9:23 pm - Candle lighting & begin your 2nd Seder

Monday, April 14th - 2nd Day of Pesach:

9:00 am - Shacharit - no kiddush to follow services
8:10 pm - Mincha
9:25 pm - Conclusion of Yom Tov (Maariv & Havdalah)

April 15th - April 17th - Chol Hamoed:

6:45 am - Shacharit
7:00 pm - Mincha & Maariv

Friday, April 18th - Erev 7th Day of Pesach:

6:45 am - Shacharit
6:50 pm - Mincha-Maariv with abridged Kabbalat Shabbat
7:10 pm/8:19 pm - Early/Regular candle lighting

Shabbat, April 19th - 7th Day:

9:00 am - Shacharit, including the reading of Shir Hashirim - no kiddush to follow services
8:10 pm - Mincha & Maariv: Eat Seuda Shlishit at home
9:36 pm - Say Baruch Hamavdil and light candles

Sunday, April 20th - Final Day of Pesach

9:00 am - Shacharit - no kiddush to follow services
10:45 am (approx.) - Yizkor
8:20 pm - Mincha
9:36 pm - Yom Tov concludes (Maariv & Havdalah)
9:55 pm - Earliest time to eat chametz

Shul Times 2025

Weeks		Weekly Mincha/ Maariv	Friday Mincha	Candle Lighting	Parsha
from:	to:				
April 21	April 26	7:00 PM	7:00 PM	7:18 PM	Shmini
April 27	May 3	7:00 pm Mincha Only	7:10 PM	7:27 PM	Tazria-Metzora
May 4	May 10	7:00 pm Mincha Only	7:15 PM	7:36 PM	Acharei Mot-Kedoshim
May 11	May 17	7:00 pm Mincha Only	7:25 PM	7:44 PM	Emor
May 18	May 24	7:00 pm Mincha Only	7:30 PM	7:52 PM	Behar -Bechukotai
May 25	May 31	7:00 pm Mincha Only	7:35 PM	7:59 PM	Bamidbar
June 1	June 7	7:00 pm Mincha Only	7:35 PM	8:04 PM	Naso
June 8	June 14	7:00 pm Mincha Only	7:35 PM	8:08 PM	Be'halot'cha
June 15	June 21	7:00 pm Mincha Only	7:40 PM	8:11 PM	Shlach
June 22	June 28	7:00 pm Mincha Only	7:40 PM	8:11 PM	Korach
June 29	July 5	7:00 pm Mincha Only	7:40 PM	8:10 PM	Chukat
July 6	July 12	7:00 pm Mincha Only	7:35 PM	8:06 PM	Balak
July 13	July 19	7:00 pm Mincha Only	7:35 PM	8:01 PM	Pinchas
July 20	July 26	7:00 pm Mincha Only	7:35 PM	7:54 PM	Matot-Masay
July 27	August 2	7:00 pm Mincha Only	7:25 PM	7:46 PM	Devarim
August 3	August 9	7:00 pm Mincha Only	7:15 PM	7:36 PM	V'etchanan
August 10	August 16	7:00 PM	7:05 PM	7:25 PM	Ekev
August 17	August 23	7:00 PM	6:55 PM	7:14 PM	Re'eh
August 24	August 30	7:00 PM	6:40 PM	7:01 PM	Shoftim
August 31	September 6	7:00 PM	6:30 PM	6:49 PM	Ki Tetzei
September 7	September 13	7:00 PM	6:10 PM	6:36 PM	Ki Tavo
September 14	September 20	7:00 PM	7:20 PM	7:22 pm (Later Time)	Nitzavim

Braised Beef Short Ribs in Red Wine Sauce

Recipe and photo from
recipetineats.co



Ingredients

- 5-6 beef short ribs , 300-400g/10-14oz each
- 1.5 tsp each salt and pepper
- 2 tbsp olive oil
- 3 garlic cloves, crushed
- 1 large onion, chopped (brown, yellow or white)
- 2 celery ribs, chopped
- 2 carrots, chopped
- 2 tbsp tomato paste
- 2 cups (500ml) dry red wine
- 2 cups (500ml) beef stock/broth, low sodium
- 2 sprigs thyme (optional)
- 2 bay leaves

How to make:

1. Preheat oven to 160°C/325°F.
2. Sprinkle beef all over with salt and pepper.
3. Heat oil in a large ovenproof pot over high heat. Add half the ribs and brown aggressively all over (5-7 min in total). Remove and repeat with remaining ribs, then remove.
4. Turn heat down to medium. Add onion and garlic into the same pot and cook for 2 minutes.
5. Add carrot and celery, cook for 5 minutes until carrot is softened and sweet.
6. Add tomato paste and cook for 1 minute.
7. Add wine, broth, thyme and bay leaves. Stir until tomato paste is dissolved.
8. Return beef into liquid, arranging them so they are submerged.
9. Cover with lid and transfer to oven for 3 hours, or until the meat can easily be pried apart with forks. (Other cook methods)
10. Remove beef carefully, keeping the meat on the bone. Cover to keep warm.
11. Strain all liquid in the pot, pressing juices out of the onion, carrot etc. (Optional - can skip if you don't mind chunky sauce) Return sauce into pot, bring to simmer and stir. Adjust as necessary - simmer to reduce/thicken, add water to thin, season with salt and pepper if needed.
12. Place beef on serving plate, spoon over sauce. Serve!

Other Cooking Methods:

- Stove - 2.5 hours on low simmer, lid on
- Slow cooker - 8 hours on low, 5 hours on high. Sear beef and sauté vegetables in a skillet, add the liquid, bring to simmer then tip it all into a slow cooker. When beef is fork tender, strain liquid into a large skillet and simmer liquid rapidly for 10 minutes or until it reduces down to a syrup consistency. Optional: spray beef lightly with oil and grill/broil on high for 5 minutes to brown.
- Pressure cooker - 1 hour on high, follow slow cooker directions above. Depressurise naturally for 10 minutes, then release valve.
- Instant Pot - Follow slow cooker directions above but do the searing in your Instant Pot. Cook using slow cooker or pressure cooker function using above times.

Ingredients

- 5 tablespoons vegetable or olive oil divided, plus more for greasing the pan
- 2 large leeks or 3 small leeks, sliced into rounds
- 1 1/2 teaspoons salt divided
- 1 large russet potato (about ½ pound) washed well and peeled right before using
- 1 large sweet potato (about ½ pound) washed well and peeled
- 2 medium zucchini (about ½ pound) washed well and NOT peeled
- 1 medium white onion (about ½ pound)
- 3 medium garlic cloves
- 3 large eggs beaten
- 3 tablespoons matzo meal
- ½ teaspoon fresh cracked black pepper

Directions

1. Pre-heat oven to 350 degrees F. Grease a 9 x 9 casserole dish with oil and set aside.
2. Heat a large sauté pan over medium heat. Add a tablespoon of oil and leeks with 1/4 teaspoon salt. Immediately turn heat to medium-low. Sauté, stirring often until slightly browned and translucent, about 10-15 minutes.
3. Shred up the remaining vegetables with a hand grater or food processor- potato, sweet potato, onion, zucchini, and garlic and remove as much water as you can with paper towels. This is important for a dry kugel! Combine with leeks, eggs, ¼ cup vegetable oil, matzo meal, remaining salt and pepper in a large bowl. If is very wet, add in a little more matzo meal.
4. Pour mixture into the casserole dish, smooth over with a spatula, and bake for 45 minutes until kugel is cooked through and topping is browned.
5. Let cool slightly, cut into squares and eat!

VEGETABLE KUGEL WITH CARMELIZED LEEKS

Recipe and photo from whatjewwannaeat.com





ALMOND COOKIES

Recipe and Photo from Marina Segal

INGREDIENTS

2 1/2 cups almond
flour
3/4 cup sugar
2 egg whites
1 t. almond extract or
vanilla
2 oz. chocolate,
melted, optional

DIRECTIONS

1. preheat oven to 350F
2. line 2 large cookie sheets with parchment paper
3. combine almond flour, sugar, eggs, vanilla
4. you can either shape them in circles (1 t. of dough) or take a small blob and roll it into a thin snake, cut into 2-3" pieces and shape as crescents
5. bake for 10-12 minutes until cookies start to get golden (don't over bake)
6. melt chocolate in a plastic bag (in a hot water bath)
7. cut a small hole in the corner and drizzle over the cookies

NOTES

If you don't have almond extract or vanilla extract, you can omit it.



EVERYTHING BROWNIES

Montreal Kosher Pesach Guide

INGREDIENTS

1 lb semisweet chocolate
chips
4 eggs
1 cup sugar
1 t. coffee granules
2 T. hot water
2 T. cocoa powder
6 T. potato starch
1/2 t. salt
1/2 t. vanilla

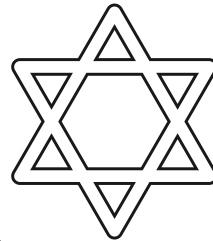
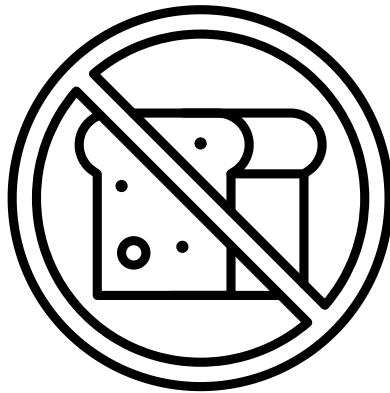
TOPPINGS:

1 cup mini marshmallows
1 cup chopped walnuts
1/2 cup chocolate chips

DIRECTIONS

1. preheat oven to 350F
2. melt chocolate in double boiler
3. beat the eggs and sugar in an electric mixer
4. place coffee in a small bowl and add hot water, stir until dissolved, add cocoa and mix
5. add melted chocolate, coffee/cocoa mix and all remaining ingredients to the egg mixture and mix to combine
6. pour batter in a well-greased 9x13 baking pan
7. bake 20-25 minutes
8. remove from oven and sprinkle with toppings
9. bake for 10 minute longer

Chag Pesach Sameach!





Find the Hidden Object

4 Kiddush Cups

Horseradish

Egg

Seder Plate

Shank bone

Shmura Matzah

Lettuce

Wine bottle





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