

PESACH COOKING ^{WITH} *Sieber's*



A COLLABORATION OF 24 OF THE BIGGEST
NAMES IN THE KOSHER FOOD WORLD



2023

WE'RE BRINGING MORE TO THE TABLE

It's been over 80 years since the Lieber family revolutionized the kosher market by providing products with the highest standards of quality and kashrus for Pesach. That's why everyone recognizes Lieber's as the leading authority on Pesach food. Our goal is - and always was - to enhance your Pesach, and this year we're bringing even more to the table.

To elevate your Pesach cooking, we brought together twenty-four of the most renowned personalities in the kosher food industry. In the coming pages, you'll find exceptional recipes from your favorite cookbook authors, recipe developers and food bloggers.

We challenged each of these experts to create a brand-new, amazing recipe using the best Pesach ingredients on the market. Their innovative recipes will impress your family and guests alike. From elegant starters and delectable main dishes to appealing sides and show-stopping desserts, your entire Pesach menu will be filled with their outstanding and easy-to-follow recipes. We are confident that these dishes will become treasured family favorites - not just for Pesach, but all year long.

We are proud to share this stunning cookbook with you, our valued customer. From our family to yours, we wish you a Chag Kosher V'Sameach, a happy, kosher (and delicious) Passover.

The Lieber's Family

Credits:

Created and Edited by: Miriam (Pascal) Cohen

Photography and Styling by: Sara Goldstein

Production and Design by: GO! Group

Sketches by: Esti Winter

Published by: Lieber's Foods

Tablecloths by OpulenceDecor.com



STARTERS

SALMON PINEAPPLE SKEWERS	6
PASTA SALAD WITH CRISPY CHICKEN CROUTONS	8
CREAMY ROOT VEGETABLE SOUP WITH PLANTAIN CRUNCH	10
BEEFY VEGETABLE SOUP	12
CRUNCHY CABBAGE SALAD	14
GRILLED CHICKEN AND PINEAPPLE SALAD	16

MAINS

MOLE BRISKET	20
ONION AND MUSHROOM BRAISED CHUCK ROAST	22
COWBOY STEAK WITH TROPICAL GLAZE	24
SILAN ROASTED CHICKEN	26
EASY SWEET AND SOUR CHICKEN	28
SAUCY ZUCCHINI ROLLED CHICKEN	30
DOUBLE ONION SALMON	32
CRISPY PLANTAIN FISH	34

SIDES

VEGETABLE STIR FRY	38
CRUNCHY PESTO ROASTED POTATOES	40
SWEET AND SPICY SMASHED SWEET POTATOES	42
MINI CARAMELIZED ONION AND CABBAGE KUGELS	44
ASIAN ALMOND BUTTER EGGPLANT	46

DESSERTS

CHAROSET CHOCOLATE PIE	50
COCONUT PANNA COTTA	52
HAZELNUT CAKE	54
THUMBPRINT COOKIES	56
CHEWY CHOCOLATE CHIP SQUARES	58

I appreciate the **accessibility** of Lieber's! I was able to find them in almost every place I've lived.

- Shushy Turin (Shine)
@cookinginheels



I love working with Lieber's products. They have stood the **test of time.**

- Faigy Murray
@mykitchen_mystudio



Lieber's products are both **high quality** and fit my budget. I use them all the time! It's so easy to develop recipes using Lieber's products since my pantry is already fully stocked with them!

- Ahuva Gottdiener
@homegrownkosher

I love that Lieber's makes a **walnut pie crust!** Most Pesach desserts use potato starch and other fillers but Lieber's Pesach offerings are clean and healthy - like coconut oil, coconut cream, silan and pure dark chocolate.



- Chanie Apfelbaum
@busyinbrooklyn

I love Lieber's because their products are up to date. They have so many kosher options to work with. It's every kosher **foodie's dream!**

- Menachem Goodman
@totallytalentedteen

Lieber's is a household name and staple and I was amazed how many products are actually KFP! It was incredible to use such high quality ingredients. After all, that is step one in ensuring your food comes out **tasty & delicious!**

- Sara Goldstein
@tomatoes_tomahtos

The avocado oil spray is so **clean & fresh** and with no additives, such a great product.



- Vanessa Haberman
@platesandpetals

I like that the products are **clearly labeled** and easily found in most supermarkets.

- Sylvia Fallas
@sylviafallas



I've been working with Lieber's to create recipes using their products for a few years now, and it's such an easy task for me because there's such a wide variety, and I use them all in my **everyday life!**



- Miriam (Pasca) Cohen
@overtimecook

STARTERS



SALMON PINEAPPLE SKEWERS

By: Elisheva Taitz | @thatswhatshemade | Serves: 4-6 servings

There is nothing quite like a sweet-and-savory flavor profile to start off the meal. It's not easy to go a week without something Asian-inspired on my menu, but with the influx of Lieber's kosher products on the Pesach market these days, it's never been easier to create these flavors for Pesach.

- ½ cup Lieber's pineapple juice
- ¼ cup Lieber's imitation teriyaki sauce
- 2 Tablespoons Lieber's ketchup
- 1 (1-inch) knob fresh ginger, peeled and grated OR 1 teaspoon Lieber's ground ginger
- 2 cloves garlic, finely minced
- 2 Tablespoons finely chopped fresh cilantro, divided
- 1 scallion, finely chopped, divided
- 6 (6-ounce) fillets salmon, skinned and cut into rough 2-inch cubes
- ½ pineapple, peeled, cored and cut into rough 2-inch cubes
- 1 large red onion, cut into rough 2-inch chunks

1. Combine pineapple juice, teriyaki sauce, ketchup, ginger, garlic, half the cilantro and half the scallions in a bowl. Toss salmon, pineapple and red onion in the marinade; let marinate at room temperature for 30 minutes.
2. Preheat oven to 400°F.
3. Skewer salmon, pineapple and red onions onto bamboo or metal skewers (reserve marinade).
4. Place on a parchment-lined baking sheet. Roast for 10 minutes per side, brushing with remaining marinade halfway through. Broil for 2-3 minutes, if desired, just until further caramelized.
5. Before serving, garnish with the remaining cilantro and scallions.

Tip: This marinade (without the ketchup) can also be used for a quick salmon tartare, which is also a perfect appetizer. Just dice the salmon and to pineapple into small bite-size pieces and add whatever else you desire, such as cucumber and avocado. Serve with Lieber's chips (i.e. kettle cooked potato or plantain).

PRODUCTS TO USE:



PASTA SALAD

WITH CRISPY CHICKEN CROUTONS

By: Nelly Weissman | @mrs.weissmans | Serves: 4-6 servings

Put a twist on your traditional Pesach menu with this delicious pasta salad topped with crunchy chicken. This easy-to-make dish is sure to be a hit with your yom tov guest.

DRESSING:

- 1/3 cup Lieber's apple cider vinegar
- 1/3 cup Lieber's lemon juice
- 1/2 cup Lieber's extra virgin olive oil
- 2 frozen garlic cubes
- 1 frozen basil cube
- 1 teaspoon Lieber's maple syrup (optional)

PASTA SALAD:

- 1 bag (9 oz) Lieber's gluten free pasta spirals, cooked according to package directions
- 1 cup cherry OR grape tomatoes, halved
- 1 green pepper, finely diced
- 1/2 red onion, thinly sliced
- 2 cucumbers, halved and thinly sliced
- Lieber's kosher salt and ground black pepper, to taste

CRISPY CHICKEN:

- 1 lb boneless chicken breasts, cut into 1 inch cubes
- 2 eggs, lightly beaten
- 1 cup Lieber's gluten free panko crumbs
- 3/4 teaspoon Lieber's kosher salt
- 1/2 teaspoon Lieber's ground black pepper
- 1/2 teaspoon Lieber's garlic powder
- Lieber's avocado oil spray

PREPARE THE DRESSING:

1. Mix together ingredients in a jar, shake well and store in the refrigerator for up to two weeks. Shake before using.

PREPARE THE PASTA SALAD:

2. Place pasta into a medium mixing bowl add half of the dressing; add the vegetables. Let sit in the fridge for an hour.
3. Mix in remaining dressing. Season with salt and pepper, to taste.

PREPARE THE CRISPY CHICKEN:

4. Preheat oven to 350°F. Line a baking sheet with parchment paper; set aside.
5. Place eggs in a shallow bowl. In another shallow bowl, combine panko crumbs, salt, pepper and garlic powder.
6. Working in batches, dip chicken in eggs; then coat with crumb mixture.
7. Arrange chicken in a single layer on prepared baking sheet. Spray with avocado oil spray. Bake for about 20 minutes, until cooked through.
8. To serve, place salad into a bowl. Arrange chicken cubes on top of the salad.

PRODUCTS TO USE:



CREAMY ROOT VEGETABLE SOUP WITH PLANTAIN CRUNCH

By: Chaya Lichtenstein (Neuman) | @ChezChaya | Serves: 8 servings

This creamy soup is rich and full of flavor, and it's complemented perfectly by the crispy plantain crunch.

6 Tablespoons Lieber's refined coconut oil

- 1 medium yellow onion, diced
- 2 leeks (white and light green part only), chopped
- 3 celery stalks, diced
- 2 large carrots, peeled and cut into 1-inch chunks
- 3 garlic cloves, minced OR 3 frozen garlic cubes
- 2 Lieber's bay leaves
- 2 parsnips, peeled and cut into 1-inch chunks
- 1 celery root, peeled and cut into 1-inch chunks
- 2 sweet potatoes, peeled and cut into 1-inch chunks
- 2 teaspoons Lieber's kosher salt, or more, to taste
- ½ teaspoon Lieber's ground black pepper, or more, to taste
- 8 cups vegetable OR chicken broth
- 1 cup Lieber's organic coconut cream
- ½ teaspoon Lieber's ground nutmeg (optional)

GARNISH:

- Lieber's extra virgin olive oil
- Bakol lightly salted plantain chips, crumbled
- Lieber's crispy fried onions
- fresh herbs, (optional)

1. Heat coconut oil in a large, heavy bottomed pot or Dutch oven over medium-high heat.
2. Add onions, leeks, celery and carrots and cook, stirring occasionally, until vegetables are tender, about 10 minutes.
3. Add the garlic and bay leaves.
4. Add the parsnips, celery root, sweet potatoes, salt, pepper and broth to the pot. Stir to combine and bring to a boil.
5. Once boiling, reduce heat to a simmer, cover the pot and cook for 30-35 minutes, until the root vegetables are fork tender.
6. Remove bay leaves, then blend the soup until smooth and creamy. If the soup is too thick, add a little water or broth.
7. Stir in the coconut cream and nutmeg (if using). Adjust salt and pepper, to taste.
8. To serve, ladle soup into bowls and top with a drizzle of olive oil, crumbled plantain chips, crispy onions and fresh herbs, if desired.

 Freezer Friendly

PRODUCTS TO USE:



BEEFY VEGETABLE SOUP

By: Ahuva Gottdiener | @homegrownkosher | Serves: 6-8 servings

This hearty soup is the perfect beginning to your Yom Tov or Chol Hamoed dinner. Lots of vegetables and chunks of tender meat make for a flavor packed bowl that your whole family will love!

- 2 lbs beef stew, cut into bite size pieces
- 1½ teaspoons Lieber's kosher salt, divided
- 2 Tablespoons Lieber's extra light olive oil, divided
- 2 large onions, finely chopped
- 6 cups chicken broth
- 2 cups water
- 1 cup Lieber's classic marinara pasta sauce
- 2 teaspoons Lieber's pizza spice
- 2 Lieber's bay leaves
- 6 medium carrots, peeled and chopped
- 5 celery stalks, chopped
- 1 large zucchini, chopped
- 2 14 oz bags shredded green cabbage
- Lieber's kosher salt and Lieber's ground black pepper, to taste

1. Season meat with 1 teaspoon salt.
2. Heat 1 Tablespoon of oil in an 8 qt. pot over high heat. Sear half the meat for 5-6 minutes, turning once halfway through. Remove from pot.
3. Repeat with remaining oil and meat. Set aside.
4. Reduce heat to low, add onions and remaining salt; cook, stirring often, for 8-10 minutes until onions are beginning to brown.
5. Add broth to pot and stir, scraping up any brown bits from the bottom of the pot. Return meat to pot.
6. Add water, marinara sauce, pizza spice, and bay leaves. Cover and bring to boil. Uncover and reduce to simmer; cook for 1 hour.
7. Add carrots, celery, zucchini, and cabbage and return to a simmer. Cook for an additional hour.
8. Season to taste with additional salt and pepper.

PRODUCTS TO USE:



 Freezer Friendly



CRUNCHY CABBAGE SALAD

By: Sina Mizrahi | @sinamizrahi | Serves: 6 servings

Oh the crunch in this salad! It's so satisfying and all the vegetables make a colorful, delicious salad that you'll find yourself serving on repeat. Don't skip the secret ingredient in the dressing!

DRESSING:

- ½ cup Lieber's avocado mayo
- 5 Tablespoons Lieber's imitation soy sauce
- ¼ cup Lieber's maple syrup
- ¼ cup Lieber's crispy fried onions
- 1 Tablespoon Lieber's apple cider vinegar
- Pinch of Lieber's kosher salt

SALAD:

- 3 cups shredded green cabbage
- 2 cups shredded purple cabbage
- 1 cup shredded carrots
- 2 cucumbers, seeds removed, sliced
- 2 celery stalks, sliced
- 4-5 scallions, sliced
- ¼ cup chopped fresh parsley
- ¼ cup Lieber's slivered almonds, toasted
- ½ cup Goldbaum's gluten-free chow mein noodles

1. Combine all dressing ingredients in a jar. Using an immersion blender, blend until smooth.
2. In a large bowl, add all the vegetables. Toss with the dressing and let sit for five minutes. Top with almonds and chow mein noodles.

Tip: To retain the crispiness of the chow mein noodles, top right before serving.

PRODUCTS TO USE:



GRILLED CHICKEN AND PINEAPPLE SALAD

By: Vanessa Haberman | @platesandpetals | Serves: 4-6 servings

This vibrant crunchy salad is just what your Chol Hamoed lunch or dinner needs! It's hearty and satisfying, and with flavors so bright and fresh you'll keep coming back to it.

GRILLED CHICKEN:

- 1 lb boneless skinless chicken thighs
- Lieber's avocado oil spray
- 1 teaspoon Lieber's garlic powder
- 1 teaspoon Lieber's paprika
- 1 teaspoon Lieber's kosher salt

SALAD:

- 1 package (about 6 oz) arugula OR mixed greens
- 1 pineapple, cored and cut into rings
- 1 avocado, halved, pitted, and sliced or diced
- ¼ cup Lieber's walnuts, chopped and toasted, see tip
- 1 can (14 oz) Lieber's whole hearts of palm, drained and sliced
- ½ cup Bakol plantain chips

DRESSING:

- 2 pineapple rings
- 1 teaspoon Lieber's apple cider vinegar
- Juice of ½ a lemon
- ½ teaspoon Lieber's honey
- ¼ cup Lieber's extra virgin olive oil
- Lieber's kosher salt and Lieber's ground black pepper, to taste

PRODUCTS TO USE:



PREPARE THE GRILLED CHICKEN:

1. Preheat oven to 375°F. Line a baking sheet with parchment paper. Place chicken on baking sheet.
2. Generously spray chicken with avocado oil. Season with garlic, paprika and salt. Flip and repeat on the other side.
3. Cook for about 45 minutes, until chicken is cooked through. Slice while still warm.

PREPARE THE GRILLED PINEAPPLE:

4. Heat a grill pan over high heat and grease with avocado oil spray. Grill pineapple rings for about 2-3 minutes per side, until charred. If desired, sprinkle pineapple with salt to enhance the sweetness.

PREPARE THE DRESSING:

5. Combine all ingredients in a blender and blend until smooth. Alternatively, you can use an immersion blender and a tall container to prepare the dressing.

ASSEMBLE THE SALAD:

6. Add arugula, a pinch of salt, and some of the dressing to salad bowl; toss to combine. Add chicken, grilled pineapple, avocado, walnuts, hearts of palm and plantain chips. Add more dressing and mix to combine.

Tip: To toast walnuts, spread on a parchment lined baking sheet. Bake at 375°F for about 6 minutes, until fragrant.



These are some of our most
POPULAR
Pesach products!



Great for trips - a real favorite of kids of all ages



for the most delicious cup of coffee - whether you're fleshing or not.



The secret to a perfectly clear chicken soup



Quality spices are the foundation of good food



Perfect for baking & salads!



Great to scoop up fun, dips & more



Absolute staples for every Pesach kitchen



"These chocolate chips have the right texture, creaminess & sweetness for any dessert." - Daniella Silver

MAINS



MOLE BRISKET

By: Paula Shoyer | @kosherbaker | Serves: 8-10 servings

Mole (pronounced molay) is an essential Mexican sauce that uniquely combines chocolate and chile. In this recipe I have married this Mexican classic with Jewish brisket to create a deep, rich dish to enjoy for Jewish holidays.

- 1 second cut brisket, (about 4-6 lb)
- 2-3 Tablespoons Lieber's potato starch, or more as needed
- 4 Tablespoons Lieber's avocado oil, divided
- 1 large or 2 medium onions, sliced (about 3 cups sliced)
- 4 cloves garlic, roughly chopped
- 2-3 red chiles, seeded and chopped into 1-inch pieces (to taste)
- ½ cup Lieber's crushed tomatoes OR Lieber's tomato puree
- ½ cup Lieber's sweet chili sauce
- 1½ cups vegetable OR chicken stock
- 3 Tablespoons Lieber's premium cocoa
- 1 Tablespoon Lieber's dried thyme
- 1 teaspoon Lieber's ground coriander
- 1 teaspoon Lieber's ground cinnamon
- ½ teaspoon Lieber's kosher salt
- ½ teaspoon Lieber's ground black pepper

PRODUCTS TO USE:



1. Preheat oven to 375°F. Pat brisket with paper towel to dry well. Sprinkle potato starch on both sides of the meat, shaking off excess.
2. Heat 2 Tablespoons of the oil in a large, deep frying pan over medium-high heat.
3. Sear brisket for 3-4 minutes per side, until browned and crispy. Remove meat to a large roasting pan; set aside.
4. Reduce heat to medium. Add another Tablespoon of oil; add the onions to the pan.
5. Cook for about 3 minutes, until they start to brown, scraping up any browned bits on the bottom of the pan. Stir often.
6. Add remaining oil. Add the garlic and chiles. Cook for another 2 minutes, stirring often.
7. In a medium bowl, place the crushed tomatoes or tomato puree, chili sauce, stock, cocoa and spices; whisk to combine. Pour the sauce into the pan. Raise heat and bring the sauce to a boil. Continue to cook for 2 minutes, stirring often, until sauce thickens.
8. Spread about 1 cup of the sauce on the bottom of the roasting pan, under the meat. Pour the remaining sauce on top.
9. Cover tightly with foil and bake for 1½ hours. Reduce oven temperature to 350°F. Remove the pan from the oven, transfer the meat to a cutting board and slice against the grain into thin slices. Return the slices to the roasting pan and press into the sauce. Cover and return to the oven.
10. Bake for another hour, or longer, until fork tender.

 Freezer Friendly



ONION AND MUSHROOM BRAISED CHUCK ROAST

By: Yocheved Shvarzblat | @tastynsimple | Serves: 6 servings

This is one of those roasts that will become a staple in your Pesach repertoire. It's really so simple to make and SO tasty.

- 3-4 lb chuck eye roast
- 3 Tablespoons Lieber's potato starch, divided
- 1 Tablespoon Lieber's dark brown sugar
- ½ teaspoon Lieber's kosher salt
- ¼ teaspoon Lieber's ground black pepper
- ½ cup Lieber's extra virgin olive oil, divided
- 2 large sweet onions, sliced into rings
- 16 oz baby bella mushrooms, sliced OR 1 (16 oz) can Lieber's mushrooms, drained
- 3 Tablespoons Bakol onion soup mix
- 3 Tablespoons Bakol raw agave syrup
- 2 cups chicken broth

1. Heat oven to 300°F.
2. Mix 2 Tablespoons of potato starch with the brown sugar, salt, and pepper. Rub onto meat, coating all sides.
3. Heat a dutch oven (or large oven safe pot) over medium-high heat. Add half of the olive oil. Sear the roast on all sides; remove from pot and set aside.
4. Add remaining olive oil and add the onions and mushrooms; cook for about 20 minutes, until starting to get some color.
5. Add remaining Tablespoon of potato starch, onion soup mix, and agave syrup. Mix the contents and cook for about 3 minutes.
6. Add the chicken broth and return the roast to the pot.
7. Cover and bake for about 2 ½ hours, until the meat is fork tender.

PRODUCTS TO USE:



 Freezer Friendly



COWBOY STEAK WITH TROPICAL GLAZE

By: Rivky Kleiman | @Rivkykleiman_simplygourmet | Serves: 4 servings

Cooked to perfection and paired with a tropical sauce, this cowboy steak recipe becomes unforgettable.

COWBOY STEAK:

- 1 (2-inch thick) cowboy steak (2-2 ½ lb)
- ¼ cup Lieber's maple syrup
- ½-1 teaspoon Lieber's sriracha, to taste
- Lieber's fine sea salt and Lieber's ground black pepper, to taste
- Lieber's avocado oil spray

TROPICAL GLAZE:

- ½ cup Lieber's passion fruit flavored coconut water
- ½ cup Lieber's pineapple juice
- ¼ cup Lieber's sweet chili sauce
- 2 Tablespoon Lieber's imitation soy sauce
- 2 Tablespoons Lieber's lime juice
- 1 Tablespoon Lieber's potato starch

PREPARE THE STEAK:

1. Combine maple syrup and sriracha and place in a gallon size ziplock bag. Add steak and coat well; marinate for 10 minutes.
2. Heat a grill pan over medium-high heat, and preheat oven to 325°F.
3. Remove cowboy steak from marinade. Score and season with salt and pepper, to taste.
4. Spray pan with avocado oil spray. Add steak to the heated pan, and sear 6-7 minutes per side. Transfer to a 9"x13" baking pan.
5. Bake, uncovered, for 15-20 minutes, until internal temperature reaches 125-130°F on a meat thermometer for medium rare. (Cook more or less, to taste.) Allow meat to rest for 10 minutes before slicing against the grain.

PREPARE THE TROPICAL GLAZE:

6. Combine all glaze ingredients in a 1 qt. saucepan over medium heat. Whisk until mixture is combined, boils, and thickens.
7. Remove from heat and serve alongside sliced steak.

PRODUCTS TO USE:



SILAN ROASTED CHICKEN

By: Aliza Salem | @TheGhettoGourmet | Serves: 4-6 servings

This delicious chicken dish combines various warm flavors that will have them begging for more, even past the Seder nights.

- 2 Tablespoons Lieber's avocado oil
- 1 onion, sliced into half moons
- 4 fennel knobs, cleaned well and cut into quarters
- 1 whole chicken, (about 4 lb), cleaned and patted dry
- ¼ cup Bnei Darom silan (100% date syrup)
- 1 can (11 oz) Lieber's mandarin oranges, drained (reserve syrup), divided
- 1 Tablespoon Lieber's paprika
- 1 teaspoon Lieber's ground coriander
- 1 teaspoon Lieber's cayenne pepper (optional)
- 2 cloves garlic, minced
- 1 teaspoon Lieber's imitation dijon mustard
- Lieber's kosher salt and ground black pepper, to taste
- 2 teaspoons Lieber's dry thyme
- 12 dry pitted dates (optional)
- 1 cup dry white wine (OR vegetable OR chicken broth)

1. Combine oil, onions and fennel in a large roasting pan. Place chicken on top of it; set aside.
2. In a bowl, combine silan, 1/2 cup mandarin slices, 2-4 Tablespoons reserved syrup, paprika, coriander, cayenne pepper (if using), garlic, mustard, plus salt and pepper to taste.
3. Pour sauce over chicken and marinate for about an hour.
4. Preheat oven to 425°F.
5. Top chicken with thyme, pitted dates (if using) and the reserved mandarin slices. Pour wine around the chicken.
6. Cover pan tightly and bake for 45 minutes.
7. Reduce oven temperature to 350°F. Uncover the pan and baste chicken. Bake for an additional 45 minutes, uncovered, basting every 15 minutes until skin is caramelized and chicken is cooked through.

PRODUCTS TO USE:



EASY SWEET AND SOUR CHICKEN

By: Vera Newman | @marblespoon | Serves: 4-6 servings

Is there a better way to prepare boneless chicken breast other than in the form of delicious Chinese take-out? This Pesachdik version of sweet and sour chicken will become your go-to year round as well!

- 1 Tablespoon Lieber's avocado oil
- 1 red pepper, chopped into bite size pieces
- 1 small onion, chopped into bite size pieces
- pinch Lieber's fine sea salt

CHICKEN:

- 1 egg
- 1 ½ lbs boneless skinless chicken breast, cut into small chunks
- ½ teaspoon Lieber's fine sea salt
- ⅛ teaspoon Lieber's ground black pepper
- ½ cup Lieber's potato starch
- ½ cup Lieber's avocado oil, for frying

SWEET AND SOUR SAUCE:

- ⅔ cup Lieber's sugar
- ¼ cup + 2 Tablespoons Lieber's ketchup
- ⅓ cup Lieber's apple cider vinegar
- ½ teaspoon Lieber's garlic powder
- 1 ½ Tablespoons Lieber's imitation soy sauce

1. In a large frying pan, heat oil over medium heat. Add red peppers, onions and salt and sauté until soft, about 4 minutes. Transfer to a plate and set aside.

2. Add all of the chicken ingredients except for oil to a bowl; toss to coat.

PREPARE THE CHICKEN:

3. Add oil to the same frying pan and heat over medium heat.

4. Once oil is hot, fry chicken in batches until cooked through and crispy. Transfer to a paper towel-lined plate.

5. Add all the sauce ingredients to a mixing bowl and whisk to combine. Add the sauce to the frying pan and bring to a gentle simmer over medium heat.

6. Return the cooked chicken, peppers and onions to the pan. Toss to coat and cook for 2 to 3 minutes.

PRODUCTS TO USE:



SAUCY ZUCCHINI ROLLED CHICKEN

By: Menachem Goodman | @totallytalentedteen | Serves: 6-8 servings

This is the perfect main dish for your Pesach meals. It's filled with flavor, and the chicken stays moist and soft.

SAUCE:

- 1 cup Lieber's pizza sauce
- ¼ cup cold water
- 2 Tablespoons Lieber's extra virgin olive oil
- 2 cubes frozen garlic
- 1 Tablespoon Lieber's tomato paste
- 1 Tablespoon Lieber's lemon juice
- 1 Tablespoon Lieber's sugar
- 1 teaspoon Lieber's kosher salt
- ½ teaspoon Lieber's dried oregano
- ½ teaspoon Lieber's dried parsley
- ½ teaspoon Lieber's chili powder (optional)

FRIED ONIONS:

- ¼ cup Lieber's extra virgin olive oil
- 3 medium Spanish onions, finely diced
- 2 teaspoons Lieber's kosher salt

CHICKEN:

- 6-8 dark chicken cutlets
- 1 medium green zucchini
- 1 medium yellow squash

PRODUCTS TO USE:



PREPARE THE SAUCE:

1. In a small bowl, add all the sauce ingredients, and mix well. Set aside.

PREPARE THE FRIED ONIONS:

2. Heat olive oil in a large nonstick skillet over medium heat. Add onions. Sprinkle with salt, stir to combine.
3. Cook, stirring frequently, until onions are soft and golden-brown, about 15 - 20 minutes; set aside.

PREPARE THE CHICKEN:

4. Preheat oven to 375°F and set aside a 9x13 baking dish.
5. Using a vegetable peeler, thinly peel (ribbon) the zucchini and yellow squash until you hit the seeds inside; discard seeds and set aside.
6. Pour ½ cup of the prepared sauce on the bottom of the baking dish.
7. Take a piece of chicken and spread it open. Place some of the zucchini and squash ribbons in the center, then roll the chicken around it. Place seam side down in prepared baking dish. Repeat with remaining chicken and squash ribbons.
8. Spread fried onions over the top of the chicken, then pour remaining sauce over it, making sure all of the chicken is covered in sauce.
9. Cover pan tightly and bake for 1½ hours.

Tip: To reheat, remove from fridge 2 hours prior to heating. Once it reaches room temperature, heat, covered, in a 350° F oven for 40 minutes.



DOUBLE ONION SALMON

By: Sylvia Fallas | @sylviafallas | Serves: 4-6 servings

This salmon recipe is simple but full of flavor. The onion jam can be prepared ahead of time and stored in a sealed container in the refrigerator. This recipe can easily be doubled or tripled for a crowd.

- 2 Tablespoons Lieber's extra light olive oil
- 2 large onions, thinly sliced
- 2 teaspoons Lieber's dried thyme
- 2 Tablespoons Lieber's light brown sugar
- 1 Tablespoon Bakol onion soup mix
- ½ teaspoon Lieber's garlic powder
- 1 teaspoon Lieber's ground black pepper
- 2 Tablespoons Lieber's apple cider vinegar
- 1 lb fresh salmon slices
- Lieber's avocado oil spray
- 1 cup Lieber's crispy fried onions

PREPARE THE ONION JAM:

1. Combine oil, onions, and thyme in a small saucepan. Cook on medium heat, stirring occasionally, for about 1 hour until onions are golden.
2. Turn the heat to low; add in brown sugar, onion soup mix, garlic powder, black pepper and vinegar. Stir constantly until mixture coats the onions and the jam begins to bubble. Cook for about 15 minutes until dark and sticky.

PREPARE THE SALMON:

3. Preheat oven to 375°F. Spray a baking dish with cooking spray. Lay salmon in the dish and pat dry with a paper towel.
4. Spread onion jam in an even layer over fish. Bake for 15 minutes. Remove salmon from oven and sprinkle fried onions over top, pressing gently to adhere. Return to oven and bake another 10-15 minutes, until cooked through.

PRODUCTS TO USE:



CRISPY PLANTAIN FISH

By: Sarah Leitner | @spiceandzest | Serves: 4-6 servings

With so many meals over Yom Tov, we can all use a nice, light dish in our rotation.
This recipe is just that, very light yet bursting with flavor.

FISH:

- 2 lb flounder fillets
- 1-1½ cups Bakol lightly salted plantain chips
- ½ cup Lieber's avocado mayo
- Juice of ½ lime
- 1 teaspoon Lieber's kosher salt

AVOCADO CREMA:

- 2 avocados
- ¼ cup loosely packed cilantro
- Juice of ½ lime
- ¼ teaspoon Lieber's kosher salt
- 1 clove garlic
- 2 Tablespoons water

PREPARE THE FISH:

1. Preheat oven to 375°F. Line a baking sheet with parchment paper and set aside.
2. Using a food processor, blend plantain chips until it resembles coarse bread crumbs; set aside.
3. In a small bowl, mix together the mayonnaise, lime juice and salt.
4. Coat the top of each fish fillet with the mayo mixture, then with crushed plantain chips. Place on prepared baking sheet.
5. Bake, uncovered, for 12-15 minutes. The key to flaky, delicious fish is not to overbake it.

PREPARE THE CREMA:

6. Place all ingredients in a food processor or blender and blend until smooth. Serve alongside the fish.

Tip: Seal crema tightly and store up to 3 days in the fridge.

Note: You can omit the garlic and herbs if needed.

PRODUCTS TO USE:



Some of our
NEW PRODUCTS
you won't want to miss!

Great alternative for milk - & for use in panei desserts

Great for fun drinks on Onel Hamoad

"I love the crispy fried onions! They add flavor & crunch to Salads, roasted veggies, Sanninipal & more."
- Miriam (Rasad) Cohen

Just the thing when you have those intense chocolate cravings

No teler = LESS MESS

"I love that Lieber's makes a walnut pie crust!"
- Charie Apfelbaum

fold into cookie batter for a tropical twist

Real vinegar for the very best salads

SIDES



VEGETABLE STIR FRY

By: Shaindy Siff | @shayskitch | Serves: 8 servings

This stir fry is so easy to make and so flavorful! Add some crunch and you've got yourself a perfect veggie side that you'll make again and again.

- 1 **Lieber's avocado oil, for sautéing (24 oz) bag frozen cauliflower florets**
- 1 **red pepper, thinly sliced**
- 1 **zucchini, sliced into half moon rings**
- 1 **(8 oz) box mushrooms, sliced**
- 1 **onion, thinly sliced**
- 6 **cloves garlic, thinly sliced**
- Lieber's kosher salt and Lieber's ground black pepper, to taste**

SAUCE:

- ½ **cup Lieber's imitation teriyaki sauce**
- ½ **cup Lieber's imitation soy sauce**
- ½ **cup Lieber's honey**
- 1 **Tablespoon Bakol chicken consomme**
- 1 **Tablespoon Lieber's potato starch**
- 2 **Tablespoons Lieber's avocado oil**
- ½ **teaspoon Lieber's chili flakes**
(optional)

GARNISH:

- ¼ **cup Lieber's slivered almonds, toasted and salted**
- ½ **cup fresh parsley, chopped**
- 1 **scallion, thinly sliced**

1. Heat oil in a large frying pan over medium heat.
2. Add all vegetables and spices; sauté for about 15 minutes, or until vegetables have softened, but still have a crunch.
3. Meanwhile, whisk together all sauce ingredients.
4. Pour the sauce over the vegetables and mix. Cook for about 5 minutes, until the sauce is thickened. Once ready, transfer to a serving dish.
5. Sprinkle garnishes over stir fry immediately before serving.

PRODUCTS TO USE:



CRUNCHY PESTO ROASTED POTATOES

By: Faigy Murray | @mykitchen_mystudio | Serves: 6-8 servings

A delicious side dish that's bursting with flavor and easy!
You will want to make it for every meal!

PESTO:

- 1 cup Lieber's shelled walnuts
- 9 frozen basil cubes OR ½ cup fresh basil leaves
- 3 cloves garlic
- 1½ teaspoons Lieber's coarse sea salt
- ½ teaspoon Lieber's ground black pepper
- ¼-½ cup Lieber's extra virgin olive oil

POTATOES:

- 4 lbs baby potatoes, halved
- ¾ cup Lieber's gluten free panko crumbs

1. Preheat oven to 400°F. Line a baking sheet with parchment paper; set aside.

PREPARE THE PESTO:

2. Using a food processor fitted with an s blade, blend the walnuts, basil, garlic, salt and pepper.
3. With the food processor running, slowly add the oil until you get a smooth pesto. Start with ¼ cup of oil and add more if it seems dry.

PREPARE THE POTATOES:

4. Place the potatoes on prepared baking sheet. Add pesto and panko crumbs; toss to combine.
5. Bake for about 40 minutes, until potatoes are fork tender.

Variation: If you don't have baby potatoes, you can use regular potatoes. Peel and cube them and proceed with recipe.

Tip: Make it milchig for a great Chol Hamoed supper by adding a ½ cup Parmesan cheese to the panko crumbs.

PRODUCTS TO USE:



SWEET AND SPICY SMASHED SWEET POTATOES

Rena Tuchinsky | @nowaythatshealthy | Serves: 4-6 servings

These sweet potatoes are the perfect side dish: easy to make and has the spicy-sweet combo that everyone loves!

- 4 large sweet potatoes, peeled
- Lieber's avocado oil spray
- 1 Tablespoon Lieber's extra virgin olive oil
- 3 Tablespoons Lieber's maple syrup
- 1 teaspoon Lieber's sriracha
- 1 teaspoon Lieber's distilled white vinegar
- ¼ teaspoon Lieber's fine sea salt
- Pinch Lieber's ground black pepper
- Scallions, thinly sliced, for garnish

1. Preheat oven to 425°F. Spray baking sheet with avocado oil spray; set aside.
2. Slice the sweet potatoes into rounds about ¾ of an inch thick. Place onto prepared baking sheet and spray the tops.
3. Bake uncovered for 25 minutes.
4. Meanwhile, mix together the olive oil, maple syrup, sriracha, vinegar, salt and pepper.
5. Remove sweet potatoes from the oven and use the back of a measuring cup (or any flat bottom cup) to smash down each sweet potato to flatten.
6. Brush most of the sauce over the sweet potatoes. Reserve some for later.
7. Bake, uncovered, for an additional 25 minutes, until crispy. If they aren't crisping up enough, broil until crispy, about 5 additional minutes.
8. Remove from the oven and brush on remaining sauce. Top with scallions before serving.

Tip: You can use more sriracha if you prefer it extra spicy.

PRODUCTS TO USE:



MINI CARAMELIZED ONION AND CABBAGE KUGELS

By: Miriam (Pascal) Cohen | @OvertimeCook | Serves: 12 mini kugels

These little kugels are bursting with flavor, easy to serve, and freezer friendly - it's just what everyone needs in a Pesach side dish!

- ¼ cup Lieber's avocado oil
- 2 onions, thinly sliced
- 1 teaspoon Lieber's kosher salt
- ½ teaspoon Lieber's ground black pepper
- 16 oz shredded green cabbage
- 2 cloves garlic, minced (optional)
- 2 Tablespoons Bakol onion soup mix
- 2 Tablespoons Lieber's dark brown sugar
- ½ cup Lieber's avocado mayo
- 3 Tablespoons Lieber's potato starch
- 2 eggs
- 1 teaspoon Lieber's baking powder
- Lieber's gluten free panko crumbs, for topping

1. Heat oil in a large, deep frying pan over medium-high heat. Add onions, salt and pepper. Cook, stirring occasionally, for about 8 minutes, until softened.
2. Add cabbage, garlic, onion soup mix and brown sugar. Reduce heat to low and continue to cook, stirring occasionally, for at least 15 minutes, preferably 30 minutes, until mixture is deeply browned and caramelized. Set aside to cool.
3. Preheat oven to 350°F. Grease a muffin pan well; set aside.
4. Place cooled cabbage mixture in a bowl. Add avocado mayo, potato starch, eggs and baking powder. Stir to combine.
5. Fill prepared muffin pans with batter, filling each about ¾ full. If desired, sprinkle tops with panko crumbs.
6. Bake for 25-30 minutes, until set.

Tip: I like to use disposable muffin pans for this, as the kugels pop out more easily. If using non-disposable pans, the kugels will need a few minutes less baking time.

PRODUCTS TO USE:



 Freezer Friendly



ASIAN ALMOND BUTTER EGGPLANT

By: Beth Warren MS, RDN, CDN | @beth_warren | Serves: 4-6 servings

This Asian inspired eggplant is the perfect way to jazz up your table with a unique taste and beautiful presentation.

ALMOND BUTTER SAUCE:

- ¼ cup Lieber's almond butter
- 2 Tablespoons Lieber's apple cider vinegar
- 1½ Tablespoons Lieber's imitation soy sauce
- 2 teaspoons Lieber's honey
- 2 Tablespoons Lieber's extra virgin olive oil
- 2 teaspoons finely grated fresh ginger
- 2 cloves garlic, minced

EGGPLANT:

- 2 medium eggplants, sliced into wedges
- ¼ cup slivered almonds, for garnish, toasted (see note)
- Scallions, chopped, for garnish

1. Preheat oven to 400°F. Line a baking sheet with parchment paper; set aside.

PREPARE THE ALMOND BUTTER SAUCE:

2. Place everything in a small bowl and stir together until smooth, it should be a pourable consistency, but not loose.

PREPARE THE EGGPLANT:

3. Place eggplant wedges on prepared baking sheet. Spread the almond butter sauce on all sides of the eggplant (this is easiest to do with a brush).
4. Bake for 20-25 minutes, then broil about 6-8 minutes to crisp it up.
5. To serve, arrange eggplant on platter. Scatter almond slices and scallions over them.

Note: To toast almonds, place in a dry pan on medium heat. Toast, stirring often, for about 5 minutes, until golden brown. Watch them carefully so they don't burn.

PRODUCTS TO USE:



Here are some
SNACKS
 you'll be enjoying over Pesach!



Perfect all-around snack :

Top desserts for
 an extra "wow!" factor



Sprinkle on ice cream,
 desserts, or snack on the go



The original, versatile classic!
 Perfect for hot cocoa, S'mores with
 Lieber's graham crackers, or just-as-is



"Mini chocolate chip pockets are
 pure genius! Super fresh & the
 perfect size for snacking."
 - Vanessa Haberman



Mix sweet & salty
 for a satisfying,
 flavorful & crunchy
 snack

Crush into crumbs to use on
 oven fried chicken for a
 different twist

DESSERTS



CHAROSET CHOCOLATE GANACHE PIE

By: Chanie Apfelbaum | @busyinbrooklyn | Serves: 8 servings

This dessert is inspired by Charoset, which my father used to make using apples (or pears), walnuts and red wine. These flavors are complemented by a rich dark chocolate ganache which takes it over the top!

PIE:

- 1 bag (9oz) Lieber's 72% chocolate chips
- 9 oz (heaping cup) Lieber's organic coconut cream
- 1 Tablespoon B'nei Darom silan (100% date syrup)
- pinch of Lieber's fine sea salt
- 1 Lieber's walnut gluten free pie crust

TOPPING:

- 1 Tablespoon Lieber's coconut oil
- 3 large firm apples, peeled, cored and sliced
- ½ cup dry red wine
- ¼ cup B'nei Darom silan (100% date syrup)
- ½ teaspoon Lieber's cinnamon

CRUNCH:

- 1 cup Lieber's shelled walnuts, roughly chopped
- ¼ cup Lieber's sugar
- ¼ cup water
- ¼ teaspoon Lieber's cinnamon
- pinch of Lieber's fine sea salt

PREPARE THE PIE:

1. Place the chocolate chips into a medium mixing bowl.
2. Add the coconut cream to a small saucepan and bring to a gentle simmer. Pour the coconut cream over the chocolate chips and let rest for 2 minutes. Stir the chocolate into the cream using a rubber spatula, until creamy.
3. Stir silan and salt into the chocolate mixture; pour into the pie crust. Refrigerate until set and ready to serve.

PREPARE THE TOPPING:

4. Heat the coconut oil in a 12" skillet. Add the apples and saute over medium heat, until starting to soften, about 4 minutes.
5. Add the wine, silan and cinnamon and continue to cook, stirring constantly, until the mixture reduces to a syrup and coats the back of a spoon, about 10 minutes. Set aside to cool. Transfer to an airtight container and refrigerate until ready to serve.

PREPARE THE CRUNCH:

6. Preheat oven to 350°F. Spread the walnuts out on a parchment lined baking sheet and roast until toasted and fragrant, about 8 minutes. Set aside to cool.
7. Wipe out the skillet and add the sugar and water. Cook over medium heat until the sugar dissolves. Add the nuts, cinnamon and salt and continue to cook, stirring constantly, until the water evaporates and the sugar crystallizes around the nuts, about 4 minutes.
8. Once the sugar dries onto the nuts, continue stirring until it starts to melt again, and turns a light brown color. It will smell like it's toasting. Remove from heat and transfer to the parchment lined baking sheet to cool.
9. To serve, spread the apple mixture over the chocolate. (If the mixture is liquidy, take care only to transfer the apples and not any of the liquid.) Top with candied walnuts just before serving.

PRODUCTS TO USE:



COCONUT PANNA COTTA

WITH STRAWBERRY COULIS

By: Malkie Hirsch | @kissthekoshercook | Serves: 6-8 servings

Here's the perfect Pesach dessert that's ideal following a Yam Tov or shabbos meal. It's made using Lieber's quality products and is easier to put together than you might think!

PANNA COTTA:

- 1 **Tablespoon water**
- 1 **Tablespoon Lieber's unflavored gelatin**
- 1 **can (13.5 oz) Lieber's organic coconut milk**
- $\frac{3}{4}$ **cup Lieber's organic coconut cream**
- $\frac{1}{4}$ **cup Lieber's sugar**
- Pinch Lieber's fine sea salt**

STRAWBERRY COULIS:

- $1\frac{1}{2}$ -2 **lbs frozen strawberries, thawed**
- $\frac{3}{4}$ **cup water**
- 1 **packet Lieber's unflavored gelatin**
- $\frac{2}{3}$ **cup Lieber's sugar**
- Pinch Lieber's fine sea salt**

GARNISH:

- Lieber's sweetened coconut flakes**
- Assorted fresh fruit**

PREPARE THE PANNA COTTA:

1. Grease 6 glasses or ramekins; set aside.
2. Place water in a bowl. Bloom gelatin by sprinkling over the water; set aside.
3. Heat coconut milk, coconut cream, sugar and salt in a saucepan over low heat until the sugar dissolves. Remove from heat and let sit for 5 minutes.
4. Add gelatin mixture and stir to dissolve.
5. Pour the mixture into prepared glasses or ramekins and let cool until they come to room temperature.
6. Place in fridge, covered, and chill for 6 hours, up to overnight.

PREPARE THE STRAWBERRY COULIS:

7. Purée strawberries using an immersion blender or food processor. Pass through a fine mesh strainer to get the seeds out. Place in a saucepan and heat, but do not boil. Set aside.
8. Place water in a small bowl. Sprinkle gelatin over it to bloom. Set aside to thicken for 10 minutes.
9. Add gelatin mixture to strawberry puree. Add the sugar and salt and stir to combine.
10. Allow mixture to come to room temperature, then pour over set panna cotta in glasses and chill for a few hours, until set.
11. Before serving, garnish with sweetened coconut flakes and your choice of fresh fruit.

PRODUCTS TO USE:



HAZELNUT CAKE

By: Shushy Turin (Shine) | @cookinginheels | Serves: 6-8 servings

Pesach cake is, well, disappointing in the least. This cake takes every predetermined notion you've had and flips it on its head. This hazelnut cake is incredibly light, moist and will have you coming back for seconds and thirds.

CAKE:

Lieber's avocado oil spray

- 2 cups Lieber's ground filberts
- 1 1/3 cups Lieber's tapioca flour
- 2/3 cup Lieber's coconut flour
- 2 1/2 teaspoons Lieber's baking powder
- 3/4 teaspoon Lieber's kosher salt
- 3/4 cup butter OR margarine, room temperature
- 3 eggs
- 2 Tablespoons Lieber's maple syrup
- 2 teaspoons Lieber's pure vanilla extract
- 1 1/2 cups Lieber's sugar
- 1 cup Lieber's original coconut milk

FROSTING:

- 1 cup butter OR margarine, room temperature
- 2 1/2 cups Lieber's confection sugar
- 1/2 cup Lieber's premium cocoa
- 1 teaspoon Lieber's pure vanilla extract

GARNISH:

- 1 cup whole hazelnuts (filberts), toasted (see tip)

PREPARE THE CAKE:

1. Preheat oven to 350°F. Coat 2 9-inch round pans with Lieber's avocado oil spray, then line with parchment paper; set aside.
2. In a large bowl mix together the ground nuts, flours, baking powder and salt. In another bowl mix together the butter, eggs, maple syrup, vanilla and sugar. (A mixer will make this easier.)
3. Add the flour mixture, alternating with the milk into the wet mixture until all streaks of flour are gone; don't over-mix. Divide the batter into the two prepared pans.
4. Bake for 20-25 minutes or until the cake bounces back to a gentle touch. Allow to cool completely before removing from the pan gently. The cake is light and delicate and can break easily.

PREPARE THE FROSTING:

5. In a bowl, use a mixer to mix the ingredients for the frosting until smooth.

ASSEMBLE:

6. Frost the first layer of the cake. If desired, you may add some of the toasted nuts here, just give them a rough chop first. Add the second layer on top and frost to your liking. Top with toasted hazelnuts.

Tip: To toast hazelnuts, place them on a parchment lined baking sheet and toast at 350°F for 6-8 minutes, or until golden and fragrant. Toss in a towel to remove the skin. If desired, toast the ground filberts as well, they'll need about 2-3 minutes to get golden and fragrant.

 Freezer Friendly



PRODUCTS TO USE:



THUMBPRINT COOKIES

By: Sara Goldstein | @tomatoes_tomahtos | Serves: 20-22 cookies

One of the best parts of Yom Tov is baking special treats! These jammy filled cookies are the perfect little goodies to stock up your cookie jar.

- 2 cups Lieber's white almond flour
- 6 Tablespoons butter OR margarine, room temperature
- 6 Tablespoons Lieber's maple syrup
- 1 teaspoon Lieber's pure vanilla extract
- ½ teaspoon Lieber's kosher salt
- Lieber's preserves OR jelly, flavor of your choice, for filling

1. Preheat oven to 350°F. Line a baking sheet with parchment paper; set aside.
2. Mix almond flour, margarine, maple syrup, vanilla and salt in a medium bowl until a cohesive dough forms.
3. Use a Tablespoon to measure out dough and roll into a ball. Place the ball of dough on prepared baking sheet and use your thumb to create a thumbprint in the middle of the cookie. Add 1/2 teaspoon of jam to the indentation. Repeat with remaining dough.
4. Bake the cookies for 10-12 minutes, until they start to turn golden brown on the bottom.
5. Remove from oven and cool for 10 minutes, then transfer to a rack to cool completely before serving.

Tip: Store cookies in an airtight container in your refrigerator for up to 1 week or in an airtight container in the freezer (layered with parchment paper) for up to 3 months.

PRODUCTS TO USE:



 Freezer Friendly



CHEWY CHOCOLATE CHIP SQUARES

By: Daniella Silver | @daniellasilvercooks | Serves: 8-10 servings

These super simple squares are great for Pesach and all year round. They have a chewy bite, with a crunch on the outside. You would never know these are kosher for Pesach!

Lieber's avocado oil spray

$\frac{2}{3}$ cup Lieber's extra light olive oil

$\frac{1}{2}$ cup Lieber's light brown sugar

$\frac{1}{4}$ cup Lieber's sugar

1 egg

2 teaspoons Lieber's pure vanilla extract

3 cups Goldbaum's almond flour

$\frac{1}{2}$ teaspoon Lieber's baking soda

Pinch Lieber's fine sea salt

1 cup Lieber's 72% cocoa dark chocolate chips

1. Preheat oven to 350°F. Spray an 8x8-inch baking pan with Lieber's avocado oil spray.
2. In a medium bowl, combine oil, sugars, egg and vanilla until well blended.
3. Add almond flour, baking soda, and salt; mix until combined. Stir in chocolate chips.
4. Pour batter into prepared baking pan. Bake, for about 30 minutes, until set. Allow to cool slightly, then cut into squares.

PRODUCTS TO USE:



 Freezer Friendly





OLD TIME COMMITMENT TO KASHRUS PRODUCTS FOR CONTEMPORARY COOKING

Our line of kosher for Pesach products is modern, flavorful and boasts an uncompromised commitment to the highest kosher standard.

