

PESACH COOKING

WITH *Lieber's*

VOLUME FOUR



PESACH 2026

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FOR GENERATIONS,

the Lieber's name has found its place in Jewish kitchens around the world. Since Rabbi Lieber first laid the foundation in 1939, our work has been guided by a deep respect for quality, tradition, and family – values that continue to inspire everything we do.

Today, Lieber's is a trusted staple on pantry shelves everywhere. And when Pesach arrives, we're proud to be your companion in the kitchen – offering a wide selection of reliable products that help make Yom Tov cooking simpler, smoother, and more meaningful.

We're delighted to present our fourth Pesach cookbook, continuing a cherished annual tradition that we look forward to as much as you do. Inside, you'll find a fresh collection of approachable, flavorful recipes created to be shared at the table with the people you love most.

Each recipe in this booklet was crafted with care and intention. Our talented culinary team focused on Pesach dishes that are practical, dependable, and genuinely delicious – the kind of recipes you'll return to year after year. We hope they bring a sense of calm, confidence, and excitement to your holiday preparations.

Wishing you a *chag kasher v'sameach*,

The Lieber's Family



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goldbaums



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STARTERS

SALMON CRUDO WITH GREEN COCONUT-HERB SAUCE

Malkie Hirsch Magence | @kissthekoshercook

At the long Yom Tov meals filled with rich, traditional dishes, I love offering something bright and refreshing to reset the palate. This salmon crudo over a green coconut-herb sauce brings lightness without sacrificing flavor, letting you enjoy a nourishing bite that still feels special.



GREEN COCONUT-HERB SAUCE

- ½ cup **Lieber's Coconut Milk** (full fat) or **Lieber's Coconut Cream**
- 1 cup fresh basil leaves, *loosely packed*
- ½ cup fresh cilantro or parsley
- 1 scallion, *chopped*
- 1 small garlic clove
 - juice of 1 lime (about 2 Tbsp)
- 1–2 tsp **Lieber's Honey**
- 1–2 tsp **Lieber's Imitation Soy Sauce**
- 1 small jalapeño, *seeded for mild, keep seeds for heat*
- 2–3 Tbsp **Lieber's Olive Oil**
- ¼ tsp **Lieber's Fine Sea Salt** (adjust to taste)

SALMON CRUDO

- 12–14 oz very fresh sushi-grade salmon, *skin removed*
 - **Lieber's Coarse Sea Salt**, *to taste*
 - freshly cracked black pepper or **Lieber's Black Pepper**, *to taste*
 - **Lieber's Extra Virgin Olive Oil**, *for drizzling*
 - zest of 1 lime (about 1½ tsp)

OPTIONAL GARNISHES

- microgreens or thinly sliced scallions
- thinly shaved cucumber ribbons
- grated frozen lime
- grated frozen jalapeño
- cubed avocado
- freshly squeezed lime juice

YIELD: 4 APPETIZER PORTIONS

1. **Prepare the green coconut-herb sauce:** Place all sauce ingredients in a food processor fitted with the s-blade. Blend until smooth and bright green. Adjust flavors to taste. Chill until ready to serve.
2. **Prepare the salmon crudo:** Using a very sharp knife, slice the salmon into thin slices and arrange on a plate.
3. Season lightly with salt, pepper, olive oil, and lime zest. Set aside until ready to use.
4. **To assemble:** Spoon or swoosh (brush stroke) green coconut-herb sauce on each plate. Arrange salmon slices over the sauce. Garnish with desired optional garnishes. Serve immediately.



For a great way to serve this appetizer, turn it into fun crostini by topping these crackers with delicious bite-sized portions!



HONEY-BALSAMIC EGGPLANT SALAD

Guila Sandroussy | @tastyandhasty

This roasted eggplant and tomato salad is a rich blend of sweet and tangy flavors. The warm honey-balsamic reduction brings everything together perfectly. It's simple to prepare yet elegant enough for your Pesach table.

YIELD: 2 CUPS

- 1 eggplant, cubed
 - 1 box cherry tomatoes
 - 3 Tbsp Lieber's Avocado Oil
 - 1 tsp Lieber's Salt, plus more to taste
 - ¼ tsp Lieber's Black Pepper
 - ½ tsp Lieber's Paprika
 - 2 Tbsp Lieber's Balsamic Vinegar
 - 2 Tbsp Lieber's Honey
 - 2 cloves garlic, minced
 - chopped parsley, for garnish
1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
 2. Place cubed eggplant and cherry tomatoes on the baking sheet. Drizzle with avocado oil and sprinkle with salt, black pepper, and paprika; mix to coat. Spread evenly on the baking sheet.
 3. Bake for 25–30 minutes, until golden and roasted.
 4. Meanwhile, combine balsamic vinegar and honey in a small saucepan over a medium-high flame. Bring to a boil while stirring constantly. Reduce flame to medium and continue cooking for another minute while stirring occasionally. Remove from heat.
 5. Transfer roasted vegetables to a mixing bowl and top with warm balsamic honey. Add garlic and adjust salt to taste.
 6. Serve at room temperature. Right before serving, top with chopped parsley.

CRISPY CARROT SALAD

Chaya Suri Leitner | @spiceandzest

This salad can go two ways: keep it fresh, crisp, and light with a simple red wine vinaigrette, or mix in a bit of garlic mayo for a creamy twist that feels more like a slaw. Either way, it comes together in minutes and works great as a side or salad.



YIELD: 6–8 SERVINGS

- 4 cups coarsely shredded carrots (approx. 6 medium)
 - 2 Tbsp Lieber's Red Wine Vinegar
 - 1–2 Tbsp Lieber's Maple Syrup
 - ¼ cup Lieber's Olive Oil
 - ¾ tsp Lieber's Salt
 - Lieber's Black Pepper, to taste
 - 1 tsp Lieber's Parsley Flakes or Lieber's Dill Weed
 - 2–3 Tbsp Lieber's Garlic Mayo (optional, for a creamy version)
1. Place shredded carrots in a large bowl. In a small bowl, whisk together vinegar, maple syrup, olive oil, salt, pepper, dried herbs, and garlic mayo (if using).
 2. Pour the dressing over the carrots and toss well. Chill for 20–30 minutes before serving.

Note: This recipe can be made up to 4 days in advance — the flavor actually improves as it sits.

To give your salad or side that perfect extra crunch, sprinkle with some chopped walnuts!





SWEET CHILI BEEF LETTUCE CUPS

Shifra Klein | @fleishigsmag

This fresh, vibrant appetizer comes together quickly and packs in so much flavor. You'll want to make the sweet chili glazed beef again and again. Try it in lettuce cups, tossed with cooked gnocchi, or served over roasted sweet potato or eggplant wedges.



YIELD: 4-6 SERVINGS

SWEET CHILI GLAZED BEEF

- 2 Tbsp **Lieber's Avocado Oil**
- 1 medium onion, *finely diced*
- 3 cloves garlic, *minced*
- 1½ lb ground beef
- 1 tsp **Lieber's Kosher Salt**
 - **Lieber's Black Pepper**, to taste
- 2 Tbsp **Lieber's Tomato Paste**
- ½ cup water
- ½ cup **Lieber's Sweet Chili Sauce**
- 1 Tbsp **Goldbaum's Coconut Liquid Aminos** or **Lieber's Imitation Soy Sauce**
- 1 Tbsp fresh lime juice

MANGO-HERB SALSA

- 1 ripe mango, *finely diced*
- 1 Persian cucumber, *finely diced*
- 2 scallions, *thinly sliced*
- ¼ cup cilantro
- 1 Tbsp fresh lime juice or **Lieber's Lime Juice**
- pinch **Lieber's Kosher Salt**
- 1 tsp **Lieber's Honey**

TO SERVE

- butter lettuce, romaine hearts, or gem lettuce leaves
- crushed roasted cashews
- thinly sliced chili peppers (optional, for added heat)
- fresh mint and cilantro (optional)

1. **Prepare the sweet chili beef:** Heat oil in a frying pan over medium heat. Add onion; sauté 4–5 minutes until soft. Add garlic; stir for 30 seconds.
2. Add ground beef, salt, and pepper. Let meat brown for 2–3 minutes, then break up chunks. Continue to cook, stirring every few minutes to break up the meat, until it's fully cooked and browned. (This should take 7–10 minutes.)
3. Add tomato paste. Stir while cooking for 1–2 minutes to coat the ground beef.
4. Pour water in the pan and stir well to pick up the browned bits of meat. Keep stirring for 3–5 minutes, until the water cooks out.
5. Stir in sweet chili sauce, coconut aminos (or imitation soy sauce), and lime juice. Let simmer for 2 minutes until sauce thickens.
6. **Prepare the mango salsa:** Combine mango, cucumber, scallions, and cilantro. Add lime juice, salt, and honey and mix. Set aside.
7. **To assemble:** Spoon warm beef into lettuce leaves. Top with mango salsa. Finish with crushed cashews, sliced red chili peppers (if you like extra heat), and fresh herbs, if desired.



Adding pickles to any savory dish gives it a refreshing snap and zesty flavor!



LEMON-GARLIC GRILLED CHICKEN SALAD

Chavi Werzberger | @from_the_kitchen_of_chavs

I love this salad because it's fresh, vibrant, and packed with flavor. Each bite balances juicy, perfectly cooked chicken with crisp veggies and creamy, zesty dressing. It's great for Pesach since it uses minimal ingredients, but it's also perfect any other day of the year.



YIELD: 6-8 SERVINGS

GRILLED CHICKEN

- 1½ Tbsp **Lieber's Avocado Oil**
- 1 Tbsp **Lieber's Lemon Juice**
- 1 tsp **Lieber's Kosher Salt**
- ½ tsp **Lieber's Black Pepper**
- 1 tsp **Lieber's Garlic Powder**
- 1 tsp **Lieber's Paprika**
- 4 chicken breasts
(or dark cutlets)

LEMON-GARLIC DRESSING

- ½ cup **Lieber's Mayonnaise**
- 2 Tbsp **Lieber's Lemon Juice**
- 1 tsp **Lieber's Honey**
- 1 clove garlic, *grated*
- 1 tsp **Lieber's Salt**
- ¼ tsp **Lieber's Black Pepper**
- 1-2 Tbsp water

SALAD

- 4-6 cups chopped romaine lettuce
- 1 avocado, *cubed*
- 2 cucumbers, *sliced*
- ½ cup thinly sliced radish
- ¼ red onion, *thinly sliced*

1. **Prepare the grilled chicken:** Heat a grill pan or skillet over medium-high heat.
2. In a medium bowl, mix together oil, lemon juice, and spices. Add chicken to the bowl and rub marinade all over the chicken.
3. Grill or pan-sear chicken 4-5 minutes per side, until cooked through. Let chicken rest for 5 minutes, then slice or cube.
4. **Prepare the dressing:** In a small bowl, whisk together mayonnaise, lemon juice, honey, grated garlic, and seasonings until smooth. Add water, a little at a time, to reach desired consistency.
5. **To assemble:** In a large bowl, combine romaine lettuce, avocado, cucumbers, radish, and red onion. Top with grilled chicken. Pour the lemon-garlic dressing over the salad and gently toss to coat.



Hot peppers provide that unmistakable zing that can bring any dish to life!



ROASTED VEGETABLE SALAD WITH BALSAMIC VINAIGRETTE

Tammy Israel | @saladsnweets

This vibrant sweet potato and beet salad is the perfect balance of earthy, sweet, and crunchy, built on simple ingredients that shine when layered together. The maple-pecan croutons are such a great addition!



YIELD: 4–6 SERVINGS

ROASTED SWEET POTATOES & BEETS

- 2 sweet potatoes, *peeled and cubed*
- 2 Tbsp **Lieber's Olive Oil**
 - **Lieber's Salt**, to taste
- 2 beets, *scrubbed*

MAPLE-PECAN "CROUTONS"

- 3 Tbsp **Lieber's Maple Syrup**
- 2 tsp **Lieber's Avocado Oil**
- 1½ cups raw pecans (walnuts can also be used)
- pinch **Lieber's Salt**

BALSAMIC VINAIGRETTE

- 2 Tbsp **Lieber's Balsamic Vinegar**
- 2 Tbsp **Lieber's Red Wine Vinegar**
- 2 Tbsp **Lieber's Maple Syrup**
 - **Lieber's Salt**, to taste
 - **Lieber's Black Pepper**, to taste
- 6 Tbsp **Lieber's Olive Oil**

SALAD

- mixed greens
- 4 stalks celery, *thinly sliced*
- 1 small red onion, *thinly sliced*
- ½ cup pomegranate seeds
- ½ cup chopped salted pistachios

- Prepare roasted sweet potatoes and beets:** Preheat oven to 375°F and line a baking sheet with parchment paper.
- Place cubed sweet potatoes on the baking sheet. Drizzle with olive oil and season with salt. Wrap beets in foil and place on the same baking sheet.
- Roast sweet potatoes until edges caramelize are lightly browned, 35–40 minutes. Remove from the pan but continue roasting the beets until a knife easily pierces through them, an additional 20–25 minutes.
- When beets have cooled, cut into small cubes.
- Prepare maple-pecan "croutons":** Reduce oven to 350°F and line a baking sheet with parchment paper. In a small bowl, mix maple syrup and oil until smooth. Add pecans and salt and mix. Spread on the baking sheet. Bake for 14 minutes, mixing halfway through. Let cool before breaking up.
- Prepare balsamic vinaigrette:** Place all ingredients in a small bowl or container. Mix or shake to combine.
- To assemble:** Place greens in a bowl. Top with sweet potatoes, beets, celery, red onion, pomegranate seeds, and pistachios. Drizzle with balsamic vinaigrette and toss to coat. Top with maple-pecan croutons.

Note: Pecans can be prepared a week in advance; sweet potatoes and beets can be roasted 2–3 days ahead.



Whether eaten as a snack or added to soup or salad, Goldbaum's chow mein noodles have been a fan favorite for years!

CREAMY PARSNIP SOUP

Jacqueline Tawil | @stuffed

This creamy soup comes together quickly and delivers rich, smooth flavor in every spoonful. It's a simple, delicious upgrade, perfect for your Yom Tov table.



YIELD: 6-8 SERVINGS

- 1-2 Tbsp **Lieber's Avocado Oil**
- 1 medium onion, *diced*
- 1 large head garlic, *peeled*
- 1 (24-oz) bag frozen cauliflower florets
- 1 lb (approx. 4) parsnips, *peeled and cut into chunks*
- 5 stalks celery, *roughly chopped*
- 6 cups vegetable stock, or 2 Tbsp **Lieber's Vegetable Consomme** dissolved in 6 cups water, *plus more water if needed*
- 1 tsp **Lieber's Salt**
- 1 tsp **Lieber's Garlic Powder**
- 1 tsp **Lieber's Onion Powder**
- ½ tsp **Lieber's Oregano**
- ¼ tsp **Lieber's Paprika**
 - juice of 1 lemon (about 3 Tbsp)

OPTIONAL GARNISH

- 1 parsnip, *peeled and thinly sliced*

1. In a large pot, heat oil over a medium flame. Add onion and garlic and sauté for about 5 minutes, until starting to brown. Add the cauliflower, parsnips, and celery. Sauté for 7-9 minutes, until soft.
2. Add the vegetable stock (or water and consomme powder) and spices. Bring soup to a boil, then simmer over a low flame for 30 minutes.
3. Remove soup from flame. Blend with an immersion blender until chunky. Do not blend fully. Once soup is at the desired consistency, return to a boil and then reduce to a simmer for 20 minutes, so soup thickens. (If it seems too thick, add some water.)
4. Add lemon juice right before serving.
5. **For the optional garnish:** Preheat oven to 400°F and line a baking sheet with parchment paper. Place parsnip slices on the baking sheet and spray with cooking spray. Bake for 20 minutes. Top each portion with 3-4 slices.



Everyone loves a good crunch in their soup!



WARM AND HEARTY CABBAGE SOUP

Sruly Meyer | @srulycooks

This soup has that classic heimish sweet-and-sour flavor, like something your great-grandmother made in the shtetl. It's healthy, slightly tangy, a little sweet, and it gets better the longer it simmers!



YIELD: 6-8 SERVINGS

- 2 Tbsp **Lieber's Olive Oil**
- 1 large onion, *diced*
- 4 cloves garlic, *minced*
- 1 medium green cabbage, *cored and shredded*
- 1 (8-oz) can **Lieber's Tomato Sauce**
- 2-3 Tbsp **Lieber's Honey**
- 2 Tbsp **Lieber's Apple Cider Vinegar**
 - juice of half a lemon (1-2 Tbsp) or ½ Tbsp **Lieber's Lemon Juice**
- 6 cups water or vegetable broth
- 1-2 tsp **Lieber's Salt**
 - **Lieber's Black Pepper**, *to taste*
- 1 small bunch fresh dill, *chopped* (reserve some for garnish), or 1 Tbsp **Lieber's Dill Weed**

OPTIONAL ADD-INS

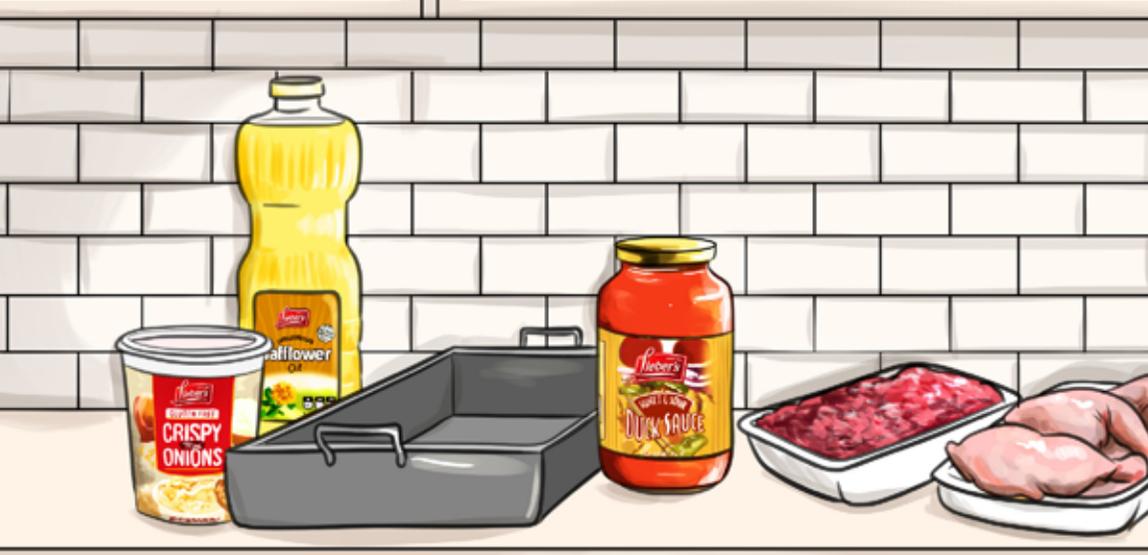
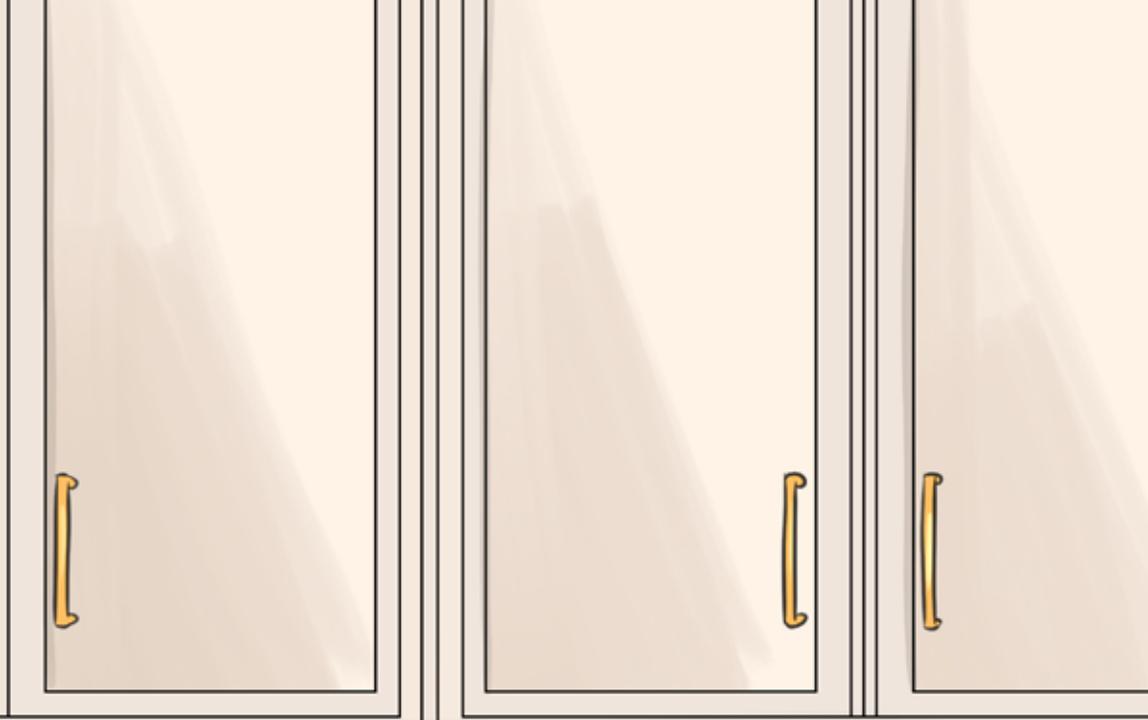
- 1 carrot, *peeled and grated*
- 1 can **Lieber's Crushed Tomatoes** (for a richer base)
- 1 Tbsp **Lieber's Tomato Paste** (for more depth)
 - small piece of flanken or a marrow bone (remove before serving)

1. Heat the olive oil in a large soup pot over medium heat. Add the diced onion and sauté until soft and translucent, 6-8 minutes. Stir occasionally so it doesn't brown too quickly.
2. Add garlic and sauté for another minute until fragrant.
3. Add shredded cabbage to the pot. Don't worry if it looks like too much – it will wilt down a lot. Stir to combine with onions and cook for 5 minutes.
4. Add the tomato sauce, honey, apple cider vinegar, and lemon juice. Stir well so cabbage is coated evenly.
5. Pour in water or broth. Add any of the optional add-ins, if desired.
6. Bring the soup to a boil, then lower the flame to medium-low. Cover the pot and cook for about 1½ hours, stirring occasionally. The cabbage should soften completely and the broth should develop a sweet-tangy balance.
7. Taste and adjust seasoning, honey, vinegar, or lemon juice until you like the flavor. Add more water to reach desired consistency.
8. Stir in most of the chopped dill, reserving a bit for serving. To serve, ladle the soup into bowls and top with reserved fresh dill.

Scoop up this wholesome cabbage soup with our crisp flat crackers.









MAINS

MELT-IN-YOUR-MOUTH OVEN-BRAISED BRISKET

Amy Stopnicki | @amystopnicki

Sweet, tangy, a little spicy, and unbelievably comforting, this brisket is made with simple pantry staples but delivers big flavor. It's the kind of dish that fills the house with the best smell and makes everyone peek into the oven. Perfect for Shabbos, Yom Tov, or any time you want a no-stress yet festive main!



YIELD: 4-6 SERVINGS

- 3-4 lb first-cut brisket
- 1-2 tsp Lieber's Salt
- 1-2 tsp Lieber's Black Pepper
- 1-2 tsp Lieber's Garlic Powder
- 1-2 tsp Lieber's Onion Powder
- 2-3 Tbsp Lieber's Olive Oil
- 1 large onion, *thinly sliced*
- ½ cup Lieber's Red Wine Vinegar
- 1½ cups Lieber's Duck Sauce
- 2 Tbsp Lieber's Sriracha Sauce
- 2 Tbsp Lieber's Tomato Paste



Add sliced carrots to your meat main for an incredible one-dish meal!

1. Preheat oven to 300°F.
2. Coat brisket on all sides with salt, pepper, garlic powder, and onion powder.
3. Heat olive oil in a large skillet over medium-high flame. Sear brisket for 2-3 minutes on each side. Remove from skillet and place in a roasting pan.
4. Add onion to the skillet and sauté over medium flame until soft and golden, about 8-10 minutes.
5. Add red wine vinegar, duck sauce, sriracha, and tomato paste; mix to combine. Reduce flame to low and cook for 3-4 minutes.
6. Let sauce cool slightly and pour over brisket.
7. Cover brisket tightly and bake for 3-4 hours. Allow to cool completely before slicing.

Optional: After brisket is cooked, pour the juices from the pan into a saucepan and bring to a slow boil over a medium-high flame. Reduce heat to medium and cook for 10-15 minutes, until liquid reduces by about half and thickens slightly. Pour reduced sauce over sliced brisket before reheating and serving.



ROSEMARY LAMB ROAST

Erin Grunstein | @erin.eats.mtl

This bold, flavorful lamb roast makes for the perfect Yom Tov main. The rosemary and ginger come together to create a delicious blend, and the cooking technique ensures perfect tenderness every time. Best of all, it's so easy to prepare!



- 2 onions, *quartered*
- 2–3 carrots, *peeled and chopped*
- 4 cloves garlic, *peeled*
- 6–8 lb lamb shoulder roast
- 4 cloves garlic, *minced*
- 1 inch knob ginger, *peeled and minced*
- 1 Tbsp **Lieber's Dried Rosemary**
- ¼ cup **Lieber's Extra Virgin Olive Oil**
- 3 Tbsp **Lieber's Imitation Soy Sauce**
- 3 Tbsp **Lieber's Tomato Paste**
- 1 tsp **Lieber's Salt**
 - **Lieber's Black Pepper, to taste**



Elevate your favorite meat by pairing it with the bold flavor of horseradish sauce!

YIELD: 8–10 SERVINGS

1. Preheat oven to 475°F on convection mode (or 500°F on regular bake, if your oven doesn't have convection).
2. At the bottom of a large roasting pan, place onions, carrots, and whole garlic cloves.
3. Pat lamb shoulder roast dry and place in the pan on top of vegetables.
4. In a small bowl, combine minced garlic, ginger, rosemary, olive oil, soy sauce, tomato paste, salt, and pepper to form a paste. Rub all over lamb shoulder.
5. Cover pan tightly with two layers of foil. Reduce oven temperature to 325°F convection mode (or 350°F regular bake mode). Bake for about 3 hours, until fork-tender.
6. Uncover pan and increase temperature to 425°F on convection mode (or 450°F bake mode). Roast for an additional 30–40 minutes.
7. Allow to rest for 10 minutes before slicing and serving.



GARLIC-MAPLE CHARRED FLANKEN

Sina Mizrahi | @sinamizrahi

The marinade here steals the spotlight with its deeply savory and sweet notes, lending a rich, concentrated flavor. It's versatile enough to use on different cuts of meat (see variations below), but flanken comes out melt-in-your-mouth delicious.



YIELD: 6-8 SERVINGS

3 lb flanken strips, with bones (about 4 pieces)

MARINADE

½ cup Lieber's Crispy Fried Onions

2 Tbsp Lieber's Chicken Flavor Consomme

1 tsp Lieber's Sea Salt, plus more for sprinkling

½ tsp Lieber's Black Pepper

8 cloves garlic, minced

¼ cup Lieber's Red Wine Vinegar

¼ cup Lieber's Maple Syrup

1 Tbsp Lieber's Avocado Oil

1. **Prepare the marinade:** In a mini chopper or food processor fitted with the s-blade, process the crispy fried onions until finely ground (a few small bits are fine). Add the consomme, salt, pepper, garlic, vinegar, maple syrup, and oil. Pulse to form a loose paste.
2. Place the flanken in a 9x13-inch baking dish. Lightly sprinkle both sides with salt. Pour the marinade over the meat and rub gently to coat. Cover tightly and marinate for at least 1 hour or up to 12 hours in the fridge.
3. Preheat oven to 325°F. Bake for about 3 hours, until the meat is fall-apart tender.
4. Uncover and broil for 2-3 minutes to achieve a nice char.

Variations:

- **For London broil:** Broil meat 5-6 minutes per side, until internal temperature reaches about 135°F for medium-rare. Tent with foil and let rest for 10 minutes before slicing against the grain.
- **For Miami ribs:** Heat a grill pan over medium-high heat. Grill for 5-6 minutes per side, until grill marks form and meat is caramelized.

The refreshing tang of a crisp glass of pomegranate juice is the perfect companion to this rich, savory Yom Tov flanken!





SWEET & SOUR MEATBALLS

Rachelli Katz | @rachellikatz

This is a simple meatball recipe I've been making for years. The sauce is easy, the flavor works, and the results never disappoint.



YIELD: 4-6 SERVINGS

MEATBALLS

- 1½ lb ground beef
- 1 egg
- ½ cup **Lieber's Gluten Free Panko Crumbs**
- 3 Tbsp **Lieber's Chopped Onions**
- ½ tsp **Lieber's Sea Salt**
- ½ tsp **Lieber's Black Pepper**
- ½ tsp **Lieber's Garlic Powder**
- ½ tsp **Lieber's Paprika**
- 1 Tbsp **Lieber's Parsley Flakes**
 - **Lieber's Avocado Oil Spray**

SAUCE

- 1½ cups **Lieber's Ketchup**
- 2 cups ginger ale
- 2 Tbsp **Lieber's Lemon Juice**

1. **Prepare the meatballs:** Preheat oven to 400°F and line a baking sheet with parchment paper.
2. In a large bowl, mix beef, crumbs, chopped onion, and seasonings.
3. Roll into medium-size meatballs. Place on prepared baking sheet and spray with oil spray. Bake for 20 minutes.
4. **Prepare the sauce:** Place all ingredients in a saucepan. Bring to a boil over medium-high flame.
5. Add baked meatballs to the sauce. Continue cooking until sauce thickens, 15–20 minutes.



With our complete line of non-gebrokts pasta, you can now come home to a full supper after a fun day of Chol Hamoed!



HONEY-BALSAMIC CHICKEN QUARTERS

Ahuva Gottdiener | @homegrownkosher

I developed this recipe many months before Pesach. When I served it Friday night, my children dubbed it “Mah Nishtanah Chicken.” “What’s different about this chicken?! What makes it so delicious?” they asked. Now that I’m sharing the recipe, you all know the answer: It’s the balsamic vinegar. You can’t tell exactly what it is when you taste it, but you know this chicken is amazing.



- 2 large onions, sliced very thin
- 8 chicken bottom quarters
- 2 Tbsp Lieber’s Avocado Oil
- ¼ cup Lieber’s Balsamic Vinegar
- ¼ cup Lieber’s Honey
- 1½ tsp Lieber’s Kosher Salt
- ½ tsp freshly ground black pepper or Lieber’s Black Pepper
- 2 tsp Lieber’s Garlic Powder
- 1 tsp Lieber’s Onion Powder

YIELD: 8 SERVINGS

1. Preheat oven to 375°F and line a roasting pan or deep sheet pan with parchment paper.
2. Spread the onion slices evenly over the bottom of the pan, then place the chicken quarters on top.
3. In a small bowl, whisk together remaining ingredients and drizzle over the chicken. Using gloved hands, toss everything well to coat. After mixing, make sure any onion slices are tucked under or between the chicken pieces rather than sitting on top.
4. Bake for 40 minutes. Remove from oven and baste the chicken with the pan juices. Return to the oven and bake for an additional 30 minutes or until done. For extra shine, baste once more with the pan juices right after removing from the oven.



Serve couscous as a side to these chicken quarters for a well-rounded, satisfying meal!

Variation: For those who don’t use processed ingredients on Pesach, replace the oil with schmaltz and the balsamic vinegar with the juice of one lemon. You can omit the spices, or use two cloves of crushed fresh garlic instead.



CHICKEN “MARSALA”

Chaya Lichtenstein Neuman | @ChezChaya

There's something about this simple yet special dish that just feels right. The chicken gets golden and crisp, the mushrooms soak up all the flavor, and the sauce turns glossy and rich. It's my take on the classic “Marsala” – there's no wine, but you won't miss it. The balsamic and maple bring that same warmth and depth, with a touch of sweetness. It's cozy, pretty, and a little fancy, just how I like it.



YIELD: 6 SERVINGS

CHICKEN

- 6 boneless chicken breasts or thin cutlets
- 1½ tsp Lieber's Kosher Salt
- ½ tsp Lieber's Black Pepper
- ½ cup Lieber's Potato Starch
- 2 Tbsp Lieber's Olive Oil

SAUCE

- 1 small onion, *finely diced*
- 8 oz mushrooms (baby bella or cremini), *sliced*
- 2 cloves garlic, *minced*
- 1 Tbsp Lieber's Maple Syrup
- 2 Tbsp Lieber's Balsamic Vinegar, *plus more for drizzling*
- ¾ cup Lieber's Unsweetened Almond Milk or ½ cup Lieber's Coconut Cream
- ½ cup chicken broth or ½ tsp Lieber's Chicken Flavor Consomme dissolved in ½ cup water
- Lieber's Salt, *to taste*
- Lieber's Black Pepper, *to taste*
- Lieber's Thyme, *to taste*

1. **Prepare the chicken:** Pat chicken pieces dry and season with salt and pepper. Lightly dredge in potato starch to coat evenly.
2. Heat olive oil in a large skillet over medium-high heat. Add the chicken and sear 3–4 minutes per side, until golden. Remove from the pan and set aside.
3. **Prepare the sauce:** In the same pan, add the onion and sauté until soft, 5–7 minutes. Add the mushrooms and sauté until golden, about 6 minutes. Stir in the garlic and cook another 30 seconds.
4. Add the maple syrup and balsamic vinegar to deglaze, scraping up any browned bits. Pour in the almond milk (or coconut cream) and chicken broth. Stir and simmer, uncovered, 5–6 minutes, until slightly thickened.
5. Return the chicken to the skillet, spoon the sauce over it, and cook another 5 minutes on low heat until the chicken is tender and coated in sauce.
6. Adjust seasoning to taste. Sprinkle with thyme and drizzle with balsamic vinegar before serving.

Variation: For a more traditional Marsala flavor, replace half the chicken broth with a dry white or Marsala wine. Simmer a few minutes before adding the almond milk or coconut cream so the alcohol cooks off and the sauce deepens in flavor.

A favorite on Pesach! These instant mashed potatoes are easy to prepare and make a comforting and satisfying side dish.



CRISPY SWEET CHILI-GARLIC PARGIYOT

Vera Newman | @marblespoon

You won't believe these are kosher for Pesach. Ultra-tender, juicy, and flavorful boneless chicken that tastes like those cook-and-serve frozen spicy wings that everyone goes crazy for, but even better! Definitely a winner all around!



- 2 lb (4) pargiyot, cut into large chunks
- ¼ cup Lieber's Olive Oil
- ¼ cup Lieber's Honey
- ¼ cup Lieber's Sweet Chili Sauce
- 3 cubes frozen garlic, defrosted
- 1 tsp Lieber's Sea Salt
- 1 tsp Lieber's Garlic Powder
- ¼ tsp Lieber's Black Pepper
- ¾ cup Lieber's Gluten Free Panko Crumbs

YIELD: 4 SERVINGS

1. Preheat oven to 400°F on convection mode (or 425°F regular bake mode, if your oven doesn't have convection). Line a large baking sheet with parchment paper.
2. In a large mixing bowl, place chicken, oil, honey, sweet chili sauce, garlic, salt, garlic powder, pepper, and crumbs. Toss to coat.
3. Transfer chicken to prepared baking sheet, leaving some space around each piece of chicken. Roast, uncovered, for 25 minutes.

Chop up some olives for a quick relish to top your pargiyot and instantly take them up a notch.







SIDES



Esti Spray

ZUCCHINI KUGEL WITH PANKO TOPPING

Tzipora Goldberger | @lifestyle_withee

The almond flour in this zucchini kugel keeps it light and gluten free, while the panko topping adds a perfect crisp!



YIELD: ABOUT 12 SERVINGS

KUGEL

- 3 large green zucchini, scrubbed (if smaller, use 4)
- 4 eggs
- 1 small onion, grated
- ½ cup Lieber's Almond Flour, plus more if needed
- ¼ cup Lieber's Olive Oil or Lieber's Avocado Oil
- 1½ Tbsp Lieber's Vegetable Consomme
- 2–3 tsp Lieber's Salt
- 2 tsp Lieber's Black Pepper
- ½ tsp Lieber's Garlic Powder
- ¼ tsp Lieber's Onion Powder

CRISPY PANKO TOPPING

- 1 cup Lieber's Gluten Free Panko Crumbs
- 1½ tsp Lieber's Vegetable Consomme

Need a main and short on time? Whip up a delicious chicken in minutes using Lieber's Coat-n-Bake!



- Prepare the kugel:** Preheat oven to 375°F and spray a 9x13 pan with cooking spray.
- Shred the zucchini in a food processor using the small shredder blade, then squeeze out as much liquid as possible using a towel or cheesecloth.
- In a large bowl, whisk together eggs, grated onion, almond flour, oil, consomme powder, salt, and seasonings. If the batter seems very liquidy, you can add a few more tablespoons of almond flour to thicken it.
- Fold in the drained zucchini until evenly coated.
- Prepare the topping:** In a small bowl, mix the panko crumbs with vegetable consomme powder.
- Pour the zucchini mixture into prepared pan. Sprinkle the panko mixture evenly on top.
- Bake for 1 hour, until the center is set and topping is golden brown.
- Cool slightly before slicing and serving.

Note: Serve fresh or reheated; reheat uncovered for a crispy top.



CARAMELIZED ONION-TOPPED SMASHED POTATOES

Faigy Murray | @mykitchen_mystudio

The flavor bomb in this unbelievably delicious yet simple dish is incredible. Allowing the onions to slowly caramelize and then pairing them with the soft-on-the-inside, crispy-on-the-outside potatoes will most definitely be a win at your Yom Tov seudah!



- 3 (15-oz) **Lieber's Whole Potatoes, drained**
- ½ cup **Lieber's Avocado Oil, divided**
 - **Lieber's Salt, to taste**
- 2 large **sweet (Vidalia) onions, sliced into half-rings**

Note: If you're not serving right away, arrange the onions on top of the potatoes and store in the fridge. When ready to serve, heat covered until potatoes are heated through. Then uncover to allow the onions and potatoes to crisp up, about 20 minutes. (While you can't freeze the potatoes, the onions freeze well and can be caramelized in advance.)



For an added burst of flavor, drizzle potatoes with garlic mayo right before serving.

YIELD: ABOUT 6 SERVINGS

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Pat potatoes dry with a paper towel. Slice them in half and place cut-side down on prepared pan.
3. Using the bottom of a sturdy cup or measuring cup, gently smash down each potato half.
4. Brush the potatoes with half the oil and sprinkle with salt.
5. Bake for 45 minutes to 1 hour, until edges are crispy.
6. While potatoes are baking, heat remaining oil in a frying pan over medium flame. Add the onions and reduce flame to low. Let the onions slow cook for about 45 minutes to caramelize, stirring occasionally.
7. When potatoes are done, arrange on a serving dish. Place a small mound of caramelized onions on top of each potato. Serve immediately.

Variation: For those who don't use processed ingredients on Pesach, use 6–8 small to medium potatoes, peeled and quartered, in place of the canned potatoes, and schmaltz in place of the oil. Place potatoes in a 9x13 pan with 1 cup water. Cover tightly and bake at 350°F for 1½ hours. Remove from oven and allow to cool. Arrange the potatoes on a baking sheet cut-side down. Lightly smash each potato piece and then proceed with the recipe.



ROASTED MEDITERRANEAN VEGETABLE BAKE WITH TOMATO-LEMON SAUCE

Marla Rottenstreich | @shulamit.miriam

This vegetable bake combines caramelized veggies, a zesty tomato-lemon sauce, and a golden layer of Lieber's crispy fried onions for the perfect kosher-for-Pesach side or centerpiece. Fresh, vibrant, and irresistible crunch in every bite!



YIELD: 6-8 SERVINGS

ROASTED VEGETABLES

- 1 large zucchini, sliced into half-moons
- 1 yellow squash, sliced into half-moons
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 small eggplant, diced
- 1 red onion, sliced
- 2 Tbsp Lieber's Olive Oil
- 1 tsp Lieber's Salt
- ½ tsp Lieber's Black Pepper
- 1 tsp Lieber's Garlic Powder
- ½ tsp Lieber's Paprika

TOMATO-LEMON SAUCE

- 1 Tbsp Lieber's Olive Oil
- 1 (14.5-oz) can Lieber's Diced Tomatoes (do not drain)
- 1 Tbsp Lieber's Tomato Paste (optional, for thickness)
- 2 Tbsp fresh lemon juice
- 1 tsp Lieber's Italian Seasoning or ½ tsp Lieber's Basil + ½ tsp Lieber's Oregano
- Lieber's Salt, to taste
- Lieber's Black Pepper, to taste

TOPPING

- 1 cup Lieber's Crispy Fried Onions

- Prepare the roasted vegetables:** Preheat oven to 400°F and line a large baking sheet with parchment paper.
- In a large bowl, toss zucchini, squash, peppers, eggplant, and red onion with olive oil, salt, pepper, garlic powder, and paprika.
- Spread evenly on the baking sheet and roast for 25–30 minutes, stirring halfway, until tender and lightly caramelized.
- Prepare the tomato-lemon sauce:** In a small saucepan, heat olive oil over medium heat.
- Add diced tomatoes (with juices), tomato paste, lemon juice, and seasonings.
- Simmer for 8–10 minutes, until slightly thickened. Adjust salt and pepper, to taste.
- Lower oven temperature to 375°F.
- To assemble:** In a 9x13-inch baking dish, layer the roasted vegetables.
- Pour the tomato-lemon sauce evenly over the top. Sprinkle with crispy fried onions.
- Bake, uncovered, for 10–15 minutes, until sauce is bubbly and onions are golden brown.



Use parchment paper when baking or roasting for even cooking and quick, easy cleanup.



SWEET POTATO-PUMPKIN KUGEL

Sara Goldstein | @tomatoes_tomahtos

This showstopping sweet potato and pumpkin kugel is super creamy. Topped with a crunchy nut crumb topping, it makes the perfect sweet side dish!



YIELD: 6-8 SERVINGS

KUGEL

- 3 medium sweet potatoes,
peeled and cubed
- 1 cup **Lieber's Pumpkin Puree**
- 2 eggs
- ½ tsp **Lieber's Ground Cinnamon**
- ½ cup **Lieber's Light Brown Sugar**
- 1 tsp **Lieber's Vanilla Extract**
- ½ cup **Goldbaum's Original Almond Bliss**

TOPPING

- 3 Tbsp chopped raw pecans
- 3 Tbsp **Lieber's Brown Sugar**
- 2½ Tbsp **LaBonne Refined Coconut Oil**
- 2½ Tbsp **Lieber's White Almond Flour**
- ½ tsp **Lieber's Ground Cinnamon**
- pinch **Lieber's Salt**

- Prepare the kugel:** Preheat oven to 350°F and spray a 2-quart rectangle oven-to-table dish with cooking spray. (You can also use a disposable 9x13 or deep 8- or 9-inch square pan.)
- Place the peeled sweet potato cubes in a pot and cover with cold water. Bring to a boil and cook until cubes are soft, 15–20 minutes.
- Strain most of the water and mash the cubes with the remaining water until smooth.
- Add pumpkin puree, eggs, cinnamon, brown sugar, vanilla extract, and almond milk. Mix well. Pour into prepared pan.
- Prepare the topping:** In a small bowl, combine the topping ingredients. Crumble over the kugel.
- Bake for about 40 minutes, until the topping is golden brown.

Topping a sweet kugel with marshmallows turns it into a fun, kid-friendly treat!





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TANGY MAPLE-ROASTED CAULIFLOWER

Miriam (Pascal) Cohen | @overtimecook

Sweet and sour and full of flavor, this cauliflower disappeared so fast when I served it at a recent Shabbos meal!



- 32 oz frozen cauliflower, defrosted and drained
- ¼ cup Lieber's Extra Virgin Olive Oil
- 1 Tbsp Lieber's Tomato Paste
- 2 Tbsp Lieber's Red Wine Vinegar
- 2 Tbsp Lieber's Maple Syrup
- 1 tsp Lieber's Kosher Salt
- 2 tsp Lieber's Dried Parsley
- ½ cup Lieber's Crispy Fried Onions, for serving

YIELD: 6 SERVINGS

1. Preheat oven to 425°F. Line a baking sheet with parchment paper and place cauliflower on it.
2. In a small bowl, mix together oil, tomato paste, vinegar, maple syrup, salt, and parsley. Pour mixture over cauliflower and mix well to fully coat.
3. Spread cauliflower in a single layer on the baking sheet and roast for 35–40 minutes, until starting to brown.
4. Just before serving, sprinkle crispy onions over the cauliflower.



For a Mediterranean twist, swap the maple syrup for silan.



SWEET NOODLE KUGELETTES

Shaindy Siff | @shayskitch

Sweet noodle kugel is a year-round staple in our house. That sweet-black pepper combo is everything! I love that we can now make a Pesach version with gluten-free noodles.



- 1 lb **Lieber's Wide Noodles**, cooked and drained according to package directions
- 4 eggs
- ½ cup **Lieber's Brown Sugar**
- ½ cup **Lieber's Avocado Oil**
- 1 tsp **Lieber's Kosher Salt**
- ¼–½ tsp **Lieber's Black Pepper**
- 1–2 tsp **Lieber's Ground Cinnamon** (optional)

YIELD: 12 KUGELETTES

1. Preheat oven to 350°F and spray 12 muffin tins with cooking spray.
2. Place cooked noodles in a large bowl. Add remaining ingredients and mix until fully incorporated.
3. Pack the mixture tightly in each muffin tin.
4. Bake for 40 minutes, or until golden.



When preparing a sweet side like this noodle kugel, top with some granola for added crunch.





DESSERTS



LEMON-COCONUT ICE BOX PIE

Naomi Ross | @naomirosscooks

Sweetened condensed coconut milk makes short work of this creamy filling, keeping it pareve for any meal. For best results, use fresh lemon juice (not bottled). This is a great do-ahead dessert to have in the freezer – simply top with coconut cream topping right before serving.



YIELD: 8 SERVINGS

PIE

1 (9-inch) **Lieber's Original Pie Crust**

5 large egg yolks, room temperature

2 (7.1-oz) cans **Lieber's Sweetened Coconut Condensed Milk**

1 tsp lemon zest

½ cup fresh lemon juice (from about 3–4 lemons)

TOPPING

1–2 oz **Lieber's Coconut Flakes**

1 (13.5-oz) can **Lieber's Organic Coconut Cream, chilled**

½ cup **Lieber's Confection Sugar**

1 tsp **Lieber's Vanilla Extract**

- sliced lemon, for garnish (optional)

1. **Prepare the pie:** Preheat oven to 350°F.
2. In a medium mixing bowl, use an electric mixer to beat the egg yolks until thickened and pale yellow, about 2–3 minutes.
3. Whisk in sweetened coconut condensed milk and lemon zest until well combined and smooth (there should be no lumps).
4. Pour in the lemon juice; whisk well until combined, about 2 minutes. Carefully pour the mixture into the crust, making sure not to overfill the pie.
5. Place the pie on a sheet pan in the middle rack of the oven. Bake for 23–28 minutes; pie should still be wobbly in the middle but set around the edges. Allow pie to cool completely on a wire rack, at least 1 hour. Transfer to the freezer until ready to serve.
6. **Prepare the topping:** Spread coconut evenly on a baking sheet. Bake for 5–6 minutes until golden.
7. Using an electric mixer, beat coconut cream with confectioners' sugar and vanilla in a large bowl until fluffy soft peaks form.
8. Before serving, top frozen pie with coconut whipped cream and toasted coconut. Garnish with fresh lemon slices, if desired. Serve immediately (do not thaw).



*Don't have a pie crust?
Line a 9-inch square
pan with graham
crackers instead!*

Note: The coconut cream will only last a day or two in the fridge. If you need to prepare it further in advance, you may want to use a different type of whipping cream.



MERINGUE PAVLOVA PLATTER WITH SWEET BERRY COMPOTE

Elky Friedman

This dessert is certainly a showstopper! The combination of meringue and fruit presents fabulously and the flavors are so light, refreshing, and delicious. Here I share my berry compote, which is sweet, smooth, and slightly tangy. (It also works well served with chocolate mousse.) Thanks to my mother for sharing this with me and serving it for my daughter's birthday!



MERINGUES

- 6 large egg whites
- 1 cup **Lieber's Sugar**
- $\frac{3}{4}$ tsp **Lieber's Vanilla Extract**

SIMPLE BERRY COMPOTE*

- 2 (24.7-oz) **Shwartz jars Strawberry Compote** or 2 (16-oz) bags frozen strawberries
- 2 (12-oz) frozen blueberries bags
- 2 (15-oz) **Lieber's Sliced Peaches, drained**
- $\frac{3}{4}$ cup **Lieber's Sugar**
- 1 Tbsp **Lieber's Vanilla Sugar**

*If you don't use these fruits on Pesach, you can substitute 8 apples and 10 plums instead.

Tart and juicy, mandarin oranges are a great addition to any fresh, fruity dessert.



YIELD: 6-8 SERVINGS

- Prepare the meringues:** Preheat oven to 200°F and line a baking sheet with parchment paper.
- Using an electric mixer, beat the egg whites until soft peaks form, about 2-3 minutes. Slowly add the sugar, a small amount at a time, so the meringue thickens slowly. Add the vanilla and continue beating until stiff peaks form, another 1-2 minutes.
- Transfer the meringue to a pastry bag fitted with a medium-to-large star tip. (If you don't have one, a Ziploc bag also works.)
- Using light pressure, squeeze out the meringue to create either large "kisses" or baseball-sized puffy circles on the baking sheet. (If you don't want to use a pastry bag, just use a large cookie scoop to place scoops of meringue on the baking sheet.)
- Bake for 1 hour. Turn off the oven and leave the meringues inside for an additional 2 hours.
- Prepare the berry compote:** Combine all ingredients in a pot and cook for 2 hours over a low flame. Chill before serving.
- To assemble as a dessert board:** Arrange meringues on a platter or board and drizzle berry compote on top of and between them. Pour some of the compote into mini ramekins and place in the corners of the platter for individual servings.



AFFOGATO

Toby Wassertheil | @hairbytobyj

Calling all coffee lovers, this is the dessert for you! An affogato is a simple Italian dessert that's just espresso poured over a scoop of gelato. This is a kosher-for-Pesach, Yom Tov-friendly version, but beware that sometimes the easiest things require the most attention to detail. Here are a few key rules to keep in mind for the perfect affogato: A clear glass or cup is a must (you want all eyes on the pour), and make sure that cup is freezing cold and your ice cream is straight from the freezer!



YIELD: 8–10 SERVINGS

COFFEE ICE CREAM

12 eggs, separated

1½ cups Lieber's Sugar

2 Tbsp Lieber's Vanilla Sugar

4 tsp instant coffee,
dissolved in a small
amount of hot water

1 cup Lieber's Avocado Oil

TO SERVE

- strong brewed coffee (if it's not Yom Tov, use fresh espresso)
- Lieber's Chocolate Syrup, or your favorite syrup/flavoring
- chocolate shavings, for garnish



Make this dessert kid friendly by swapping the espresso for hot chocolate!

1. **Prepare the ice cream:** Beat egg whites using an electric mixer. When foamy, slowly add the sugar. Beat until stiff, about 10 minutes.
2. Add vanilla sugar and coffee and mix to combine.
3. In a separate bowl, beat yolks and oil for about 2 minutes. Gently fold yolks into whites.
4. Pour ice cream into a 9x13 pan (or individual serving cups, if desired) and freeze until very firm.
5. If you froze the ice cream in a pan, place the glasses or cups you will be using in the freezer for 15 minutes to chill. Remove ice cream and glasses from the freezer and place a scoop in each glass. If you froze the ice cream in individual cups, remove from the freezer immediately before serving.
6. Pour 3 oz hot brewed coffee (or a shot of espresso, if using) in a slow stream over each serving of ice cream.
7. Add a drizzle of chocolate syrup (or whatever flavoring you like). Garnish with chocolate shavings. Serve immediately!

Tip: It's best to separate eggs when they're cold, but they beat up best at room temperature — so wait a little while in between those steps.



COOKIE DOUGH BROWNIE PIE

Kay Robyn Ashkenazi | @kaysinthekitchen

Imagine having both of your favorite treats in one dessert on Pesach! Yup, no need to choose between cookies and brownies. Here is the ultimate gluten-free brookie pie that can be enjoyed on Pesach as well as all year long!



2 Goldbaum's Original Pie Crusts

COOKIE DOUGH LAYER

- 2 eggs
- ½ cup Lieber's Maple Syrup
- 1 Tbsp Lieber's Vanilla Extract
- 4 cups Goldbaum's Almond Flour
- 1 tsp Lieber's Baking Powder
- pinch Lieber's Salt
- ½ cups Lieber's Chocolate Chips, plus more for sprinkling (if desired)

BROWNIE LAYER

- 2 eggs
- ½ cup Lieber's Unsweetened Applesauce or Lieber's Avocado Oil
- 1 tsp Lieber's Vanilla Extract
- 1½ cups Goldbaum's Almond Flour
- ¾ cup Lieber's Cocoa
- 1¼ cups Lieber's Sugar
- 1 tsp Lieber's Baking Powder

YIELD: 16 SLICES

1. Preheat oven to 350°F.
2. **Prepare the cookie dough:** Whisk together eggs, maple syrup, and vanilla. Add the rest of the ingredients and mix until a dough is formed.
3. Divide the dough in two and carefully place half in each pie crust. Gently press the dough into the bottom of the crust, being careful not to break it. Set aside.
4. **Prepare the brownie:** Whisk together eggs, applesauce (or oil,) and vanilla. Add dry ingredients and mix until well combined. Carefully pour brownie batter over cookie dough. Sprinkle additional chocolate chips on top, if desired.
5. Place both pies on a baking sheet. Bake for 35–40 minutes, or until an inserted toothpick comes out clean. Serve warm with ice cream or at room temperature.



For added texture and flavor, mix some crushed nougat-filled cereal into the brownie batter before baking.



VANILLA-ALMOND BUNDT CAKE

Shushy Shine-Turin | @cookinginheels

This Bundt cake tastes like marzipan transformed into a deliciously moist cake. It's incredibly light and tasty – you won't be able to stop at just one slice!



YIELD: 10–12 SERVINGS

CAKE

- 2½ cups **Goldbaum's Almond Flour**, plus more for coating the pan
- ½ cup **Lieber's Tapioca Flour**
- 1 (3.2-oz) package **Lieber's Vanilla Pudding Mix**
- 2 cups **Lieber's Sugar**
- ½ tsp **Lieber's Salt**
- 2 tsp **Lieber's Baking Powder**
- 2 tsp **Lieber's Almond Extract**
- 1 tsp **Lieber's Vanilla Extract**
- ¼ cup orange juice
- ¼ cup **Lieber's Almond Bliss**
- 1 Tbsp **Lieber's Vinegar**
- 4 eggs
- ½ cup **Lieber's Avocado Oil**

ICING

- 2 cups **Lieber's Confection Sugar**
- 1 tsp **Lieber's Almond Extract**
- ½ tsp **Lieber's Vanilla Extract**
- 2 Tbsp **Lieber's Almond Bliss**
 - sliced almonds, for topping

1. **Prepare the cake:** Preheat the oven to 350°F. Spray a Bundt pan with oil spray and coat the bottom with almond flour to prevent sticking.
2. In a bowl, mix the almond flour, tapioca flour, pudding mix, sugar, salt, and baking powder.
3. Add in the extracts, orange juice, almond milk, vinegar, eggs, and oil. Mix until it becomes a smooth batter with no lumps.
4. Pour the batter into the pan and bake for 45–50 minutes, or until baked through. (An inserted toothpick should come out clean.) Be careful not to overbake. Cool completely before removing from the Bundt pan to prevent it from breaking.
5. **Prepare the icing:** In a bowl, mix the confectioners' sugar with the extracts and one tablespoon of almond milk at a time. The mixture should feel like a thick paste.
6. Pour the icing over the cake and tap the cake plate so the icing drips down the sides. Top with sliced almonds.

Top off your seudah with a warm, comforting cup of mint tea alongside a slice of this moist cake.





CHOCOLATE ROLLED RUGELACH

Chana Sara Posen | @bakesandsteaks

Don't be intimidated by the word "rugelach"! These are a lot easier to make than you think! The delicious chocolatey filling and soft almond flour-based "dough" make for the perfect Yom Tov treat.



YIELD: 12 RUGELACH

DOUGH

- 2¼ cups **Goldbaum's Almond Flour**
- ½ cup **Lieber's Potato Starch, plus more for sprinkling**
- ¼ tsp **Lieber's Salt**
- ⅛ tsp **Lieber's Baking Soda**
- 2 Tbsp margarine, *softened*
- 1 Tbsp **Lieber's Honey**
- 1 egg
- 1½ tsp **Lieber's Vanilla Sugar**
- ½ cup **Lieber's Confection Sugar**

FILLING

- 2 Tbsp **Lieber's Cocoa**
- ¼ cup **Lieber's Confection Sugar**
- 2 Tbsp **Lieber's Sugar**
- 2 Tbsp **Lieber's Light Brown Sugar**
- 1½ tsp **Lieber's Vanilla Sugar**
- 2 Tbsp **Lieber's Avocado Oil (approx.), for smearing**

TOPPING

- **Lieber's Confection Sugar, for dusting**
- **Lieber's Chocolate Chips, melted, for drizzling**

1. Preheat oven to 350°F and line a baking sheet with parchment paper.
2. **Prepare the dough:** In a small bowl, combine almond flour, potato starch, salt, and baking soda; set aside.
3. Using an electric mixer, combine margarine, honey, egg, vanilla sugar, and confectioners' sugar until well mixed.
4. Slowly pour the dry ingredients into the wet ingredients, mixing until a sticky dough forms. Place the dough in a bag and chill for at least 15 minutes in the fridge.
5. **Prepare the filling:** In a separate bowl, combine all filling ingredients besides the oil.
6. Roll out the dough between two pieces of parchment paper sprinkled well with potato starch into a rectangle that's a bit smaller than a 9x13 pan. Smear the oil evenly over the dough, then sprinkle with filling until it's well covered.
7. Roll up the dough, jelly-roll style, using the parchment paper to help you, then press the log down a bit. Slice log into about 12 pieces.
8. Place the pieces onto prepared baking sheet. Bake for 12 minutes. Let cool before attempting to move them.
9. Top with a dusting of confectioners' sugar and a drizzle of melted chocolate before serving.

*For a splash of color and fun,
mix colored sprinkles into
your favorite baked goods!*





