



### **Grocery List**

Purchase per person:

Matzah (unleavened bread)— 2 pieces (homemade or store bought)

1 Egg (that will be hard boiled)

Tablespoon of horseradish

Sprig of parsley or another bitter herb

Wine or grape juice - approximately 2 cups (16 oz) per person

Salt in water (salt water) - 1/2 cup per person

Make charoset - 1/2 cup per person (see recipes)



## **Unleavened Bread**

1 ½ cup Whole Wheat flour  
1 cup Bread Flour  
3 tablespoons Butter  
4 tablespoons Honey (¼ cup)  
2 Eggs  
½ cup warm water  
1 teaspoon Sea Salt

Preheat oven to 450 degrees

Combine all ingredients

Knead dough until smooth

Form dough into Golf Ball or Ping Pong ball size sections pieces with oiled hands

On oiled surface, roll out each ball into flat round circles.

Bake 8-10 minutes on sheet pan or pizza stone

**\*\*NOTE\*\*** Roll them out into thin pieces if you want more crispy with browned edges.

**\*\*NOTE\*\*** Leave them a little thicker if you want them more like bread.

- If using a pizza stone, the second batch should be cooked for 9 minutes as the stone is already hot

Makes about 10-15 pieces



### **Charoset**

4 1/2 cups peeled, cored and finely chopped apples - tiny pieces  
(we like Macintosh or Braeburn - use what you like)  
2 1/4 cups finely chopped walnuts  
6 Tbsp. Sweet Red wine, or grape Juice  
3 tsp. cinnamon  
6 Tbsp. Honey

Mix together and refrigerate overnight for best flavor. Adjust seasoning, after it is chilled.  
14 servings

### **Traditional Ashkenazi Charoset**

2 cups peeled, cored and finely chopped apples - tiny pieces  
2 Cups finely chopped walnuts  
2 tsp. Cinnamon  
2 Tbsp. Sweet wine or grape juice

Combine and refrigerate overnight for best flavor.  
8 servings

### **Israeli Sephardic Charoset**

2 cups apples, peeled, cored and finely chopped apples - tiny pieces  
3 bananas, mashed  
1/2 cup peanuts, finely chopped  
2 teaspoons cinnamon  
2 oranges, juice & rind  
1/2 lemon, juice & rind  
1/4 cup sweet red wine or grape juice  
Sugar to taste

Combine and refrigerate overnight for best flavor.  
8-10 servings

