

Esther Joel's Almond Passover Cookies

(non-gebrocht)



- 1 pound blanched almonds *(or ground almonds)*
- 2 cups sugar
- 2 eggs
- 1 teaspoon cinnamon



1. Place almonds in food processor and process to a paste. Mix in sugar, eggs and cinnamon. Mix by hand until well blended.
2. Spread into a greased, shallow pan. Dough will be thick so you may need to wet your hands to press and smooth the dough into the pan.
3. Bake at 325 degrees for about 30 minutes. The more you bake them, the crunchier they will be. Our family likes them a bit chewy in the center.
4. Cut while still warm, as they harden as they cool.

Enjoy!

Passover is a very special time for my family. We gather together with loved ones and commemorate our ancestors' freedom and reflect on how fortunate we are to publicly practice our beliefs today. Yeshiva University's strong Jewish identity and unique dual curriculum is testament to how far we have come. Thank you for supporting this vital institution.

Richard and I wish you and your family a happy and healthy Passover.

A handwritten signature in black ink that reads "Esther Joel". The signature is written in a cursive style with a small star above the letter 'A' in "Esther".

Esther Joel

P.S. My kids love these cookies and we hope you do too!



Yeshiva University

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