



Passover Chocolate Mandelbrot

 Dairy Free

READY IN



85 min.

SERVINGS



48

CALORIES



143 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 6 eggs
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 cup pareve margarine
- ☐ 2.8 cups matzo cake meal
- ☐ 0.8 cup potato flour
- ☐ 0.5 teaspoon salt
- ☐ 2 cups semi chocolate chips
- ☐ 1 cup walnuts chopped

☐ 2 teaspoons sugar white

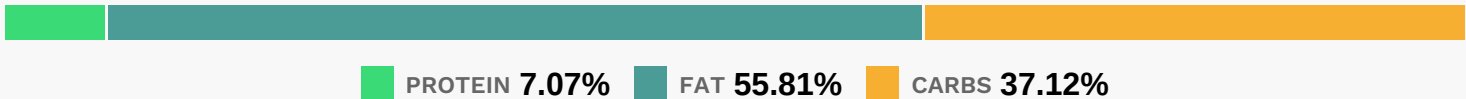
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Grease a large cookie sheet.
- ☐ In a large bowl, cream together the 2 cups sugar and margarine until smooth. Beat in eggs one at a time, mixing well after each one.
- ☐ Combine the cake meal, potato starch and salt; stir into the creamed mixture.
- ☐ Mix in walnuts and chocolate chips. The mixture will be heavy. Form into 2 long oval loaves.
- ☐ Place onto the prepared baking sheet.
- ☐ Sprinkle the top with a mixture of 2 teaspoons sugar and cinnamon.
- ☐ Bake for 50 to 55 minutes in the preheated oven, until a toothpick inserted into the center, comes out clean.

Nutrition Facts



Properties

Glycemic Index:1.98, Glycemic Load:0.15, Inflammation Score:-2, Nutrition Score:3.4352173824673%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg

Nutrients (% of daily need)

Calories: 142.59kcal (7.13%), Fat: 8.91g (13.71%), Saturated Fat: 2.78g (17.4%), Carbohydrates: 13.34g (4.45%), Net Carbohydrates: 12.16g (4.42%), Sugar: 3.12g (3.46%), Cholesterol: 20.91mg (6.97%), Sodium: 78.81mg (3.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.45mg (2.15%), Protein: 2.54g (5.08%), Manganese: 0.25mg (12.57%), Selenium: 5.43µg (7.75%), Copper: 0.15mg (7.31%), Magnesium: 21.51mg (5.38%), Iron: 0.93mg (5.18%),

Phosphorus: 51.28mg (5.13%), Fiber: 1.17g (4.69%), Vitamin A: 203.22IU (4.06%), Vitamin B2: 0.06mg (3.46%),
Vitamin B1: 0.05mg (3.34%), Potassium: 97.05mg (2.77%), Zinc: 0.41mg (2.76%), Vitamin B6: 0.05mg (2.7%),
Vitamin B3: 0.5mg (2.48%), Vitamin E: 0.28mg (1.85%), Folate: 7.01µg (1.75%), Vitamin B5: 0.17mg (1.72%), Calcium:
14.64mg (1.46%), Vitamin B12: 0.07µg (1.12%)