

Kadima Project Pesach Recipe 5782
Ricetta di Pesach 5782 Progetto Kadima

Pesach Cooking Seminars have seen families and their children from 3 to 12, learning Pesach traditions and Torah learning, also through Cooking and Creative Arts, the families part of our Program have learned how to build up relationship within their families through a practical and fun method of learning. All Pesach Recipes are part of our Devash Magazine, that comes weekly to our family members of the Kadima Project within d'var Torah, games and activities. You can join our Kadima Project Community via email at contact@machasehsheltikvah.org.
Chag Pesach Sameach to all of you,

Machaseh Shel Tikvah (Shelter of Hope) for Counseling Admin Office

Matzah Desert Cake

Just as Moses and the Children of Israel we are going through the desert of our existence. As we walk with Hashem, He will lead our steps. There will be stones, scorpions, also honey and cinnamon on our path. HaShem asks us to take steps of faith in Him without fear or complain, but strength and courage which comes from Him. This is the Matzah Desert Cake, a cake that contains all of the elements of the desert to remind us how important is to be closer to Hashem so we might be refined and sanctified in Him to reach the Resurrection of our Messiah in our heart no matter what we face.

Portions: 8 people

Ingredients:

8 Matzah Bread (square pieces)

1 bottle of Mexican Cream (or any table cream)

Honey (melted and spread in abundance on each layer)

Raisins (as desired)

Cinnamon (as desired)

Milk (4 cups)

Instructions:

Place in a rectangular cookie sheet some milk (1/4 inch) enough to cover a matzah bread slice. Take one matzah bread slice at the time and soak it in the milk for three minutes.



Place in a bigger separate rectangular cookie sheet some butter, margarine or spray oil shortening (enough to cover the sheet), then place each of the matzah bread slice (soaked with milk) in the cookie sheet.

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When softened with milk, place the matzah bread slices (one at the time) in the bigger rectangular cookie sheet and cover the matzah bread slices with Mexican cream (in abundance), spread raisins, rice crispies and honey (previously warmed up for one and half minutes in the microwave).

Add another layer of matzah bread slices as (soaked with milk) and cover the layer with Mexican cream and cinnamon. Spread few raisins on the top and place the cake in the fridge for a hour.

Slice it or use the cookie cutters to make it more fun and share the [Pesach Story](#) with your Mishapacha recounting our redemption story and our hope of resurrection in Mashiach Yeshua who has to come!



Other [Pesach Seminars](#) and Recipes can be found [here!](#) Chag Pesach Sameach!

[I want to join Kadima Project!](#)

[I want to request my Devash Magazine copy!](#)

[I want to become a member of your congregation!](#)

[I want to become member of your ministry!](#)

[I want to study at Heder Mala Italia \(Hebrew Messianic Jewish School\)](#)

[I want to become a leader of a havurah, congregation in my local area!](#)

[I want to pray for my family redemption in Mashiach Yeshua!](#)

[I need help as I am facing a difficult situation and I do not know what to do and how to pray!](#)

[I want to receive Torah teaching \(adult\)](#)

If you are in one or other similar circumstances in life and you have a burden in your heart to serve Hashem, [please contact us](#). Hashem is looking for true and faithful servants. We are here to serve you and your family, to glorify Hashem's name upon the nations, to bring His redemption in Mashiach Yeshua from Israel to all nations.

[Machaseh Shel Tikvah Admin Office](#)