

Chocolate Meringue Squares

Recipe By *Brynie Greisman*



Cooking and Prep:  45
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

These are so good, you'll make them all year-round! They taste positively chometzdig, and even better straight from the freezer. Just make sure to label them shehakol. I had a guest in the house who decided to raid the freezer and ate a lot of these not realizing they were Pesachdig (everyone knows the good stuff is in the freezer!!) They are sure to enhance any cake platter. Thanks, Gila F.

Ingredients (13)

Filling

- 1 and 1/2 large bars (150 grams) [Elite Bittersweet Chocolate](#)
- 1/4 cup [Jeunesse Cabernet Sauvignon](#) or other sweet red wine

Topping

- 5 egg whites

- 1/2 cup sugar
 - 3/4 to 1 cup coconut flakes or ground nuts
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Cake Bottom

- 5 large egg yolks
 - 1/2 cup sugar
 - 2 tablespoons (equal to 2 packages) **Gefen Vanilla Sugar**
 - 1/2 cup oil
 - 1/4 cup orange juice
 - 1 and 1/4 cups **Gefen Potato Starch**
 - 2 and 1/2 teaspoons **Haddar Baking Powder**
 - pinch of salt
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Start Cooking

Make the Cake Bottom

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Beat egg yolks and sugars until thick and lemony — about three to five minutes. Add oil and mix well. Add juice alternating with dry ingredients, and mix until thoroughly combined.
3. Pour into a 10x15-inch baking pan lined with Gefen Easy Baking Parchment Paper. Bake for 10–15 minutes. Set aside to cool.

Tip:

When baking cakes with potato starch, it is recommended to sift the potato starch into the batter (with a small sifter) while mixing, so it doesn't settle to the bottom of the cake. Tried-and-true!

Make the Filling

1. Melt chocolate for filling. Add wine and mix together. Carefully spread on cooled cake.

Make the Topping

1. Beat egg whites for topping until stiff, gradually adding sugar. Fold in coconut or nuts
2. Spread on top of chocolate layer. Return to oven and bake for 20 minutes more, until meringue is golden. Cool before cutting into squares.

Note:

The strawberries in the photo are for decorative purposes only.

Tip:

This cake freezes well.