

Chocolate Fudge Bars

Recipe By *Estee Kafra*



Cooking and Prep:  9 h

Serves:  8

Contains:  

Preference: Parve

No need to separate the eggs for this easy fudge recipe.

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Family Table by

Mishpacha Magazine

Ingredients (10)

For the Cake

- 8 eggs
- 1 cup sugar
- 7 ounces (200 grams) **Elite Bittersweet Chocolate**, melted
- 7 ounces (200 grams) ground walnuts
- 1 apple, peeled and shredded

3 tablespoons **Jeunesse Cabernet Sauvignon** or other wine

Chocolate Icing

3 eggs

1 cup oil

3/4 cup sugar

10 and 1/2 ounces (300 grams) **Elite Bittersweet Chocolate**, melted

Start Cooking

Make the Fudge Bars

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Beat the eggs and gradually add the sugar.
3. Add melted chocolate, ground walnuts, apple, and wine and mix well to combine.
4. Pour into a 9x13-inch baking pan. Bake for 45 minutes or until firm. Allow to cool.
5. To prepare the icing, beat the eggs. Add the oil and sugar, then the melted chocolate.
6. Pour over the cooled cake and freeze overnight. Cut into bars while the cake is frozen. Keep frozen until ready to serve.