

Monday Round-Up: Desserts! Egg Cream Popsicles w/Chocolate Chips

Hey gang. This month's Kosher Connection round-up theme is Passover-friendly desserts. This initially intimidated the crap outta me. I tried (and failed) at cashew/almond brittle but then it hit me. While most of the Jews of these great United States will be celebrating Passover in frigid temperatures, us Miami Jews will be living it up in this balmy spring/summer weather. And what's better than a cool, delicious popsicle in this Miami heat!? And of course, nothing (to me, at least) says "Jew" and "Passover" much like an egg cream. That classic combination of chocolate syrup, milk and seltzer--all of which have nothing to do with eggs or cream (OK, maybe the milk is kinda like cream). Plus, and let's be honest, I'm overwhelmed and can't imagine baking desserts on top of all the cooking I have to do for my very first Seder! That's right y'all, I'm hosting my first Seder. Heck, I'm hosting two Sedarim and a lunch! I'm overwhelmed. I may or may not have cried a little last night trying to think about how to figure out to cook, clean, take care of my little one and go to work full-time. So, rather than get into a story from the week or some new neurosis I'm working on I'm asking YOU for stories and advice. HELP! What advice do you have for a first-time Seder hostess? What have you learned through your own experiences? What made a Seder memorable for you (positively or negatively)? Tell! Tell! Please feel free to leave stories, advice, etc. in the comments section of this post. It's appreciated. Yours,

Whit



Ahhh, the union of chocolate, milk
and seltzer.

Egg Cream Popsicles (*the recipe is based on how many popsicle holders you have use of—just make sure that there's a little less seltzer than milk as seltzer needs diluting in order to freeze*).

WHAT!?

~4 Popsicles

- * 1/2 Cup seltzer
- * 1 Cup Milk
- * 3 Tbsp Chocolate Syrup
- * Handful of Chocolate Chips

How's That Now!?

Pour 1/2 inch of cold milk into a tall soda glass.

Add seltzer or club soda to within 1 inch of the top of a 2 cup glass measuring cup with a spout; stir vigorously with a long spoon (this will cause it to foam/bubble, which you want!). Very gently pour 2 tablespoons of chocolate syrup slowly down the inside of the glass; briskly stir with a long spoon only at the bottom of the glass where the chocolate sits. The resulting drink should have a dark brown bottom and a 1-inch high pure white foam top. When assembling in popsicle holders – put chocolate chips in first (about 1/4 in full) then add liquid up to the top. Freeze and enjoy!



We're getting serious now



This is very serious business :)

****Please excuse no finished product picture. It's dark and the light in the apartment stinks so I'm just not doing it. ☹**



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