

## PASTAFROLA

### Ingredients:

2 cups flour  
½ cup sugar  
1 teaspoon baking powder  
7 Tbs. cold butter  
2 eggs  
1 Tbs. water  
1 lb dulce de leche



### Steps:

1. Preheat the oven to 350.
2. In a big bowl combine dry ingredients: flour, sugar and baking powder.
3. Cut the butter into pieces and add to the dry mix. Using fingers, mix the butter and dry ingredients until it resembles crumbs.
4. In a small bowl, beat the eggs and add the water.
5. Add the water/egg mix to the crumbs.
6. Roll out 2/3 of the dough and transfer to a greased 8x10 dish. Add the dulce de leche, spreading it to make sure it covers the dough.
7. With the rest of the dough, make strips and use them to do a lattice motif over the dulce.
8. Bake for 25 to 30 minutes.

## TORTA PASCUALINA

### Filling:

2 lbs. spinach  
1 small onion  
2 garlic cloves  
3 Tbs. olive oil  
6 baby carrots  
6 eggs  
Salt, pepper and nutmeg  
Pinch of sugar

Heat water to boil. Once boiling, add the spinach leaves. Boil for 2 minutes, then drain and finely chop.

Mince onion and garlic.

Heat olive oil in a big frying pan. When hot, add onion and garlic; cook for a few minutes until tender.

Combine spinach with the onion and garlic, and stir in salt, pepper, and nutmeg.

Boil baby carrots until tender.

Set aside vegetables to cool while preparing the dough.

### Dough:

2 cups of flour  
2 Tsp. baking powder  
1 tsp. salt  
¼ cup butter  
¼ cup water

Combine the flour, baking powder, and salt. Mix in butter until it resembles crumbs; add water a little bit at a time, mixing by hand until dough is even.

Use butter or vegetable oil to grease an 8"x10" casserole dish.

Roll out half the dough to ¼ inch thickness and cover the base of the casserole dish.

Pour in the spinach mix and spread evenly to cover the dough. Position carrots, dividing the pan into 6 sections, and in each section crack an egg. (Eggs optional. If omitting eggs add more carrots.)

Roll out the other half of the dough and use to cover the filling. Brush olive oil over the top.

Bake for 40 minutes at 350.



## **PASTEL DE FIAMBRE**

*This is an easy dish that uses the same dough as that used for the Pasqualina, but uses ham and cheese for the filling.*

### Dough:

2 cups of flour  
2 tsp. baking powder  
1 tsp. Salt  
¼ cup butter  
¼ cup water

### Filling:

½ lb. ham (deli thick.)  
½ lb. cheese (Sliced)

### Egg wash:

1 egg  
1 Tbs. water



### Steps:

Combine the flour, baking powder, and salt. Mix in butter until it resembles crumbs; add water a little bit at a time, mixing by hand until dough is even.

Use butter or vegetable oil to grease an 8"x10" casserole dish.

Roll out half the dough to ¼ inch thickness (the thinner the better, but not too thin) and cover the base of the casserole dish.

On top of the dough add a layer of ham, then a layer of cheese.

Roll out the other half of the dough and place over the top.

Create an egg wash using one egg and a Tablespoon of water, brush over the dough.

Bake at 350 for 25 minutes.