

*Passover Recipes – JMIG Spring 2016 Newsletter Supplement*

*Snacks and Small Meals*

*Passover Rolls*

*Ingredients:*

⅓ cup oil

3 eggs

⅔ cup water

1 cup matzo meal (Use ½ cup matzo cereal – it makes it lighter and fluffier.)

½ tsp. salt

1 tbsp. sugar

*Directions:*

Preheat oven to 375°F.

In a small pot, bring oil, water, salt, and sugar to a boil. Remove from heat.

Add matzo meal and eggs into the pot. Mix together well. If it looks a little runny, add a little more matzo meal.

Grease cookie sheet. Wet your hands a little bit. Mold concoction into small child fist-sized balls and place onto cookie sheet.

Bake at 375°F for 1 hour.

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