

Passover Farfel Nut Cookies

from Ruthanne

INGREDIENTS

2 c. **matzo farfel**

Tip: You can crush sheets of matzo into small pieces to make your own farfel.

2 c. **matzo meal**

1 c. **sugar**

2 tsp. **cinnamon**

1/2 tsp. **salt**

4 **eggs**

2/3 c. **oil**

2 c. chopped **walnuts**

Tip: This is 2 cups of chopped nuts, not 2 cups of nuts chopped.

INSTRUCTIONS

Mix dry ingredients.

Beat eggs and add with oil to dry ingredients. Mix thoroughly until all dry ingredients are mixed through.

Roll into walnut-size balls and press slightly on ungreased cookie sheet to flatten slightly.

Bake at 325 degrees for 25 minutes (or less, depending upon your oven). Check at 20 minutes. The bottom should be golden.