

Molly's Matzoh Brei

Ingredients

5 sheets of matzoh

4 eggs

¼ cup milk

2-3 Tbsp of butter

Cinnamon and sugar mixture (to taste)

Directions

1. Rinse the matzoh in cold water to soften them. Drain excess water.
2. In a large bowl, break the matzoh into bite size pieces.
3. Beat eggs and pour over matzoh. Mix egg into matzoh. Add milk and continue mixing until fully mixed together.
4. Melt butter in the fry pan.
5. Add matzoh brei mixture to frying pan and keep mixing for 2 minutes until egg is cooked. Length of cook time depends on how done you prefer your eggs.
6. Sprinkle with cinnamon/sugar mix while still hot.

Alternatives

May be topped with syrup, jam, or salt and pepper.