

Farfel Cookies

1 cup matzah farfel
1 tablespoon matzah cake meal
1 cup sugar
1/4 teaspoon salt
1/4 lb. unsalted margarine, melted
1 egg
1 teaspoon vanilla extract or vanilla sugar
1/2 cup ground almonds

Heat oven to 325°. In a large bowl, combine the matzah farfel, matzah cake meal, sugar, and salt. Pour the melted margarine over the mixture and blend until the sugar dissolves. Add the egg and vanilla and blend. Add the almonds. Chill 15 minutes.

Line a baking sheet with foil or parchment paper and drop the farfel mixture by teaspoons onto the sheet, about 2 inches apart. (They spread – use small drops!). Bake 8 to 10 minutes, or until golden brown. Cool completely before lifting from cookie sheet. Makes 8 dozen cookies.

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