



PASSOVER POPOVER ROLLS

Courtesy of Rita Kron

Ingredients

- 1 ½ cup matzah meal or matzah cake meal
- 1 tsp salt
- 1 tsp sugar
- 1 ½ cup water
- ½ cup oil
- 4 eggs

Directions

1. In a large bowl, mix together the matzah meal, salt and sugar.
2. Place the water and oil in a pan, and bring to a boil.
3. Pour over the matzah meal mixture.
4. Beat the eggs, and add to matzah meal, water, and oil mixture.
5. Placed in greased cupcake pans.
6. Bake at 425 degrees for 45 minutes.

Yields 12 rolls