

Terry Goldstein's (Rabbi's mom) Egg Farfel Muffins

Makes a dozen muffins

1-3/4 cups matzah farfel or egg matzah crushed into farfel-size pieces

3 eggs

2 TBL melted margarine or butter cooled, or neutral oil

1 or 2 TBL sugar (depends on how sweet or savoury you want them to be- 2 TBL makes them very sweet like dessert)

½ tsp salt

½ tsp cinnamon

½ cup golden raisins

Place the farfel in a glass bowl and pour boiling water or hot milk over it and soak until it is very soft. In a second glass bowl crack the 3 eggs and beat with a fork, add the sugar, salt, cinnamon, and melted margarine or butter. Strain the farfel, pour the liquid egg mixture into the strained farfel and mix well. Add raisins (as few or as many as you like) and spoon into paper muffin cups or into a greased muffin tin, 3/4 full for each muffin. Dot the top of each muffin with a small pat of margarine or butter and a sprinkle of cinnamon, nutmeg, and/or sugar for a sweeter muffin. Bake at 400 for 25-30 minutes until top are brown. You can serve these warm with your choice of margarine, butter, jam, and/or cream cheese.