

PASSOVER VEGETABLE KUGELS

Ingredients:

½ cup margarine or butter, melted and slightly cooled
1 cup unpeeled, grated Granny Smith apple
1 cup peeled, grated sweet potato (1 small)
1 cup peeled, grated carrots (about 2)
1 cup matzo meal
½ tsp. salt
1 tsp. baking soda
1 tsp. ground cinnamon
¼ tsp. grated nutmeg
¼ to ½ cup sugar (can omit)

Directions:

Preheat oven to 325 degrees. Grease muffin tins and set aside (can use mini muffin tins for 18, or regular muffin tins to make 9).

In a medium bowl, combine all the ingredients. Divide into muffin tins. Cover with parchment followed by aluminum foil.

Bake 30 minutes. Increase oven temperature to 350 degrees. Remove paper and foil and continue cooking until firm and golden brown, about 10 minutes more. Enjoy!