

# Matzolah Recipes

People are finding many ways to use Matzolah for Passover and year round. Conventional ways are with milk and fruit, over yogurt, and right out of the can as a snack. Other ideas are to sprinkle it on salad, stuffings, inside or on kugel, cookies, cakes and more. Go to [www.FoodmanNosh.com](http://www.FoodmanNosh.com), & click RECIPES. These can all be used for Passover. Send us your new creations for us for us to consider for our website. (Feel free to copy or forward this others).

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## Cranberry Orange Matzolah Bark

Recipe courtesy of [www.KosherLikeMe.com](http://www.KosherLikeMe.com)

- 3 tablespoons (1 oz) chopped candied orange peel \*
- 3/4 cup (2.8 oz or 78 g) any flavor of Matzolah, coarsely chopped
- 1/4 c (1.5 oz or 40 g) dried cranberries
- 12 oz finely chopped chocolate or good quality chocolate chip

### Instructions

1. Combine the orange peel, Matzolah, and cranberries in a small bowl and mix well.
2. Transfer a third of the mixture into another small bowl and set both bowls aside.
3. Line a cookie sheet with parchment paper and tape the parchment down to the cookie sheet.
4. Place eight ounces of the chocolate in a microwave safe bowl.
5. Microwave on 50% power for 90 seconds.
6. Stir the chocolate then heat it at 50% power for another 30 seconds. Repeat one more time. If the chocolate is not completely melted continue to microwave it at 50% in 15 second increments until the chocolate is fully melted.
7. Add the remaining four ounces of chocolate and stir until it is fully melted. This may take several minutes.
8. Stir the larger bowl of the mix-ins into the melted chocolate.
9. Scrape the chocolate onto the prepared cookie sheet and use a spatula to spread it as thin as possible.
10. Take the small bowl of add-ins and sprinkle it evenly over the top of the melted chocolate. Press down gently so that the toppings stick to the chocolate once it hardens.
11. Let the chocolate bark harden at room temperature for at least 30 minutes.
12. If it still seems soft place it in the refrigerator for a few minutes.
13. Break the bark into pieces and store in an airtight container at room temperature.

\* If candied peel not available for Passover, make your own, or substitute chocolate covered candied orange peel.

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## Matzolah Pear Crisp

Submitted by Ronnie Fein. Visit [Ronnie Fein Blog Post](#)

### Ingredients

- 4 large pears
- 1/4 cup apple or orange juice
- 1 cup Matzolah
- 1/2 teaspoon cinnamon
- 1/4 teaspoon freshly grated nutmeg
- pinch or two of salt
- 1/4 cup butter or margarine

### Instructions

1. Preheat the oven to 375 degrees.
2. Peel, core and slice the pears and place them in a casserole dish.
3. Sprinkle with the juice and set aside.
4. Toss the Matzolah, cinnamon, nutmeg and salt together in a bowl.
5. Add the butter in chunks and work into the Matzolah mixture.
6. Sprinkle the mixture on top of the pears.
7. Bake for 35-40 minutes or until the top is golden brown.



## Matzolah Cookies

Submitted by Melissa Kaye. Visit Li'l Miss Cakes, [www.LillMissCakes.com](http://www.LillMissCakes.com)

### Ingredients

- 1 cup (2 sticks) margarine
- 3/4 cup brown sugar
- 1/4 cup sugar
- 2 eggs
- 3 cups Maple Nut Matzolah
- 2 cups white or whole wheat flour (or 1 cup matzoh cake meal plus 1/4 cup potato starch for Passover)
- 1 package vanilla pudding mix
- 1 tsp. baking soda
- 3/4 tsp. salt
- 2 tsp. cinnamon
- 1 tsp. vanilla
- 1 cup raisins (optional)



### Instructions

1. Preheat oven to 350 degrees F.
2. Line cookie sheets with parchment paper.
3. Beat butter (margarine) with electric mixer until the sugar is combined.
4. Add eggs one at a time and mix until combined.
5. Add Matzolah, flour (or cake meal + potato starch for Passover), pudding mix, baking soda, salt, cinnamon, and vanilla and mix until combined.
6. Finally, add in the raisins and mix until combined.
7. Drop 2 teaspoons of batter onto parchment lined cookie sheet.
8. Bake 8-10 minutes until cookies start to brown on top. Cool for a few minutes on cookie sheet before transferring to cooling rack. Cookies will be very soft. Once cool they will firm up.

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## Matzolah Pan Cakes

### Ingredients (multiply recipe as needed)

- 2 -3 eggs
- 1/2 cup of milk
- 2 cups of Matzolah
- Vegetable oil



### Instructions

1. Beat eggs, beat in milk, add Matzolah, mix thoroughly, and let stand for 30 minutes. It should be a medium thick batter, add more milk or Matzolah as desired.
2. Heat about 1/4-1/2 inch vegetable oil in electric or conventional fry pan.
3. Place enough of mixture to spread to about 3 inches each. Fry one side, carefully turn with spatula (with a gentle helper spatula on top), Fry to golden brown.
4. Serve, keep extras warm in 200 degree oven, reheat, freeze to put in microwave then toaster oven.

Simple and delicious. Eat them alone since the Matzolah already has many ingredients and flavors; or, if desired, try topping with applesauce, jam, maple syrup, yogurt, etc. These are very light in texture and delicious.