

Mandelbrodt

3 eggs	$\frac{1}{2}$ tsp. salt
$\frac{3}{4}$ C. sugar	1 tsp. cinamon
$\frac{3}{4}$ C. oil	$\frac{3}{4}$ C. cake meal
2 Tbsp. potato starch	$\frac{1}{2}$ C. matzoh meal
$\frac{3}{4}$ C. crushed almonds	

Beat eggs, sugar and oil. Add dry ingredients. Allow to set 10 min. Moisten hands with oil and shape into long rolls. If dough is too sticky and difficult to handle add more cake meal. Place on cookie sheets. Bake at 350 degrees for 30 min. Remove and slice. Put slices back on cookie sheet and sprinkle with sugar and cinnamon. Turn off oven and replace cookie sheet. After half an hour turn slices over and sugar and cinnamon the other side. Leave in oven one half hour longer.

Debbie Zimmerman (from Nancy Warren)

Egg Plant

2 onions, chopped	2 medium eggplants
2 green squash	4 oz. mushrooms
1-2 cans tomato mushroom sauce	

Combine all ingredients. Simmer over low flame for $\frac{3}{4}$ -1 hour. Keeps well in refrigerator.

Rochel Schnall

Fast Breakfast (for kids) and Me

Matzoh farfel
bananas
milk

Jeff Rinsky

Grilled Cheese Sandwich

yellow cheese - 4 slices	1 egg
$\frac{1}{4}$ c. milk	Matzoh - 2 squares
3 Tablesp. margerine	

Lightly beat egg with milk. Break matzohs with 4 squares and soak briefly in hot water. Make sandwiches of cheese and matzohs. Dip in egg and fry in margerine on both sides until done.

Debbie Zimmerman