

Passover Lemon Wafers

4 eggs, at room temperature	1/2 c. sugar
1 1/4 c. potato starch	1 1/2 teas. grated lemon peel
1/4 teas. salt	2/3 c. oil
cinnamon sugar	

In a small bowl, beat eggs and sugar 3 mins. at high speed of electric mixer. Add potato starch, lemon peel, salt and oil; mix on low speed just until blended. Drop by teaspoonfuls onto lightly oiled baking sheets.

Bake at 350 about 15 mins. or until edges and golden brown. Sprinkle with cinnamon sugar. Remove from baking sheets and place on wire racks to cool. Makes about 4 1/2 dozen cookies.

Meryl Wein

Apple Farfel Pudding

2 c. farfel covered with cold water and drained	
2 eggs	1/2 c. chopped walnuts
1/3 c. sugar	1 sliced apple
3 Tablesp. oil	
1/2 teas. salt	

Mix together. Grease 9x9 pan. Add mixture and bake at 350 for 1 hour.

Betty Harris

Matzoh Farfel Kugel

3 1/2 c. matzoh farfel	1 c. minced onion
6 Tablesp. oil	2 1/2 c. boiling water
1 teas. paprika	2 eggs
parsley, peppper (optional)	3 soup cubes or 3 Tablesp. soup powder
	1 teas. salt (or less)

Grease 1 1/2 qt. dish or 9x9 pan well. Saute onion in oil. Add farfel. Combine remaining ingredients. Add to farfel and ~~drain~~. (The reason the water has to be boiling is to melt the soup cube or powder.) Bake 375 for 30 mins. or until firm and golden. Makes 6-8 servings.

Rhondra May