

Passover Popovers

Makes 12

Ingredients

3 cups water	3 cups matzah cake meal
1 tsp salt	1 tbsp sugar
1 cup olive oil	12 large eggs

Directions

1. Preheat oven to 400 degrees
2. Grease two 12 cup muffin pans
3. Sift cake meal, salt and sugar together
4. Put oil and water in pot and when boiled, remove from heat
5. Add sifted ingredients to hot oil and water
Dough should not be lumpy
6. Turn dough into a large ungreased mixing bowl and let cool at room temperature until only slightly warm to the touch (approximately ½ hour)
7. Beat all 12 eggs with mixer until light and fluffy
8. When dough is ready, gradually add in egg mixture
Beating the eggs in by hand (not machine) is the best way to do this
9. Fill greased muffin tins ¾ full
Cut with a knife through center to remove air bubbles
10. Bake at 400 degrees for 50 minutes
11. Don't open oven door until done