

Apple Matzah Kugle from Rita Langer

4 matzas	1 tsp. cinnamon
3 eggs well beaten	2 large apples, pared and chopped
½ tsp. Salt	½ cup of raisins
½ cup sugar	½ cup of walnuts, chopped (I
don't use)	
¼ cup melted butter or margarine	

Break matza into pieces. Soak in water until soft . Drain but do not squeeze dry. Beat eggs with salt, sugar melted fat and cinn. Add to matza mixture. Stir in chopped apples, raisins and chopped nuts. Dot with additional butter. Bake at 350 for 45 minutes or until lightly brown. Serves 6. I usually double the recipe.

This recipe is sweet, so I could either be a side dish or dessert.
I use it as a side dish.