

# Matzo Granola

## Ingredients:

Kosher for Passover Matzo (whole wheat and plain)	Chocolate chips
Light brown sugar	Cinnamon & Nutmeg
Vegetable oil	Dried cranberries, cherries, raisins
Salt	

## Instructions:

1. Break up 2-4 large sheets of matzo into bite sizes pieces and place into large mixing bowl
2. Add ¼ cup dried fruit and chocolate chips (any or all)
3. Add 2 tbsp brown sugar, ¼ cup vegetable oil and 1 tsp salt
4. Add 1 tsp spices (if using)
5. Mix well using wooden spoon or your hands! Make sure all the ingredients are coated evenly with oil, spices and sugar
6. Put matzo granola into mason jar and secure lid tightly

## At home baking instructions:

1. Preheat oven to 300°F. Line rimmed baking sheet with parchment paper.
2. Spread mixture on baking sheet. (Optional: add nuts or shredded coconut. Toss with 2 tbsp vegetable oil and incorporate into granola mixture.)
3. Bake 30-40 minutes, stirring halfway through. When matzo is dry and toasted remove baking sheet from oven and let granola cool completely. It will crisp up even more as it cools.
4. Return cooled granola to mason jar. Enjoy with milk or yogurt, or as a snack. Keeps up to 2 weeks in airtight mason jar.

**Enjoy!**

**[bostonjcc.org/passover](https://bostonjcc.org/passover)**

# Passover Blueberry Muffins

## Ingredients:

- 1 cup blueberries (or cranberries or apples & cinnamon)
- ½ cup cake meal
- ¼ cup potato starch
- 1 cup sugar
- 3 eggs
- ½ cup butter
- ½ tsp vanilla
- ¼ tsp salt

## Instructions:

1. Preheat oven to 350°F.
2. Sift cake meal and potato starch together, add salt
3. Cream butter and sugar, add eggs and vanilla
4. Combine cake meal and butter mixtures together slowly.
5. Fold in blueberries or other fruit.
6. Line muffin tins with paper baking cups. Bake muffins 30-40 minutes.

*Enjoy!*



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