

Sweet Apple Matzo Kugel

WITH TEXAS HILL COUNTRY SOLA STELLA EVOO



Ingredients

- 6 matzo sheets
- 1/2 cup Sola Stella Extra Virgin Olive Oil
- 4 large eggs, beaten
- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon vanilla extract
- 2 medium apples, peeled, cored, and chopped
- 1/4 cup golden raisins
- 1/4 cup dried cranberries
- 1/2 cup chopped pecans
- Powdered sugar, or drizzle of Cranberry Pear Balsamic Vinegar, for garnish



Notes

Directions

1. Preheat your oven to 350°F (175°C).
2. In a large bowl, break the matzo sheets into small pieces and cover them with warm water. Let them soak for 10-15 minutes until soft, then drain the water and squeeze out any excess liquid.
3. In a separate bowl, whisk together the olive oil, beaten eggs, granulated sugar, cinnamon, nutmeg, and vanilla extract.
4. Add the soaked matzo to the bowl with the egg mixture and stir to combine.
5. Stir in the chopped apples, golden raisins, dried cranberries, and chopped pecans.
6. Pour the mixture into a greased 9x13 inch baking dish and spread it evenly.
7. Bake for 45-50 minutes until golden brown and set.
8. Let the matzo kugel cool for a few minutes before slicing and serving. If desired, sprinkle with powdered sugar or Cranberry Pear Balsamic Vinegar before serving.