

Passover Rolls

$\frac{1}{3}$ c oil
 $\frac{2}{3}$ c water
1T sugar
 $\frac{1}{4}$ t salt
1c matzah meal
3 eggs

Preheat oven to 375°F.

Combine oil, water, sugar and salt in a large pot and bring to a boil.

Add the matzah meal. Remove from heat.

Beat in eggs one at a time with a wooden spoon.

Keeping hands damp, roll dough into desired roll size and shape.

Place rolls on a greased cookie sheet.

Bake for 40-50 minutes until rolls puff up and turn a light-golden-brown.

Serve warm or at room temperature. Best if eaten close to when they are made.