



Moist Passover Bagel

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

Moist Passover bagels that are soft and fluffy They make matzo take on a new light You can still have a sandwich on Passover

Ingredients

— - cooking spray - 1 ½ cups water - ½ cup peanut oil - 1 teaspoon salt - 1 teaspoon white sugar - 2 cups matzo meal - 6 large eggs

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet with cooking spray. Combine water
2. oil
3. salt
4. and sugar in a large saucepan and bring to a boil. Remove from heat. Stir in matzo meal until well combined; allow to cool for at least 5 minutes. Add eggs
5. 2 at a time
6. stirring to incorporate into dough after each addition. Form 2 tablespoons dough into a ball using wet hands. Transfer to the prepared baking sheet. Repeat with remaining dough. Poke a hole into the middle of each ball. Bake in the preheated oven until lightly brown
7. 50 to 60 minutes.