Matzoh Apple Pudding (Israel)

3–5 matzohs
Cold water for soaking matzohs
2 Tbsp. margarine, melted, plus additional for greasing casserole dish
2 apples, peeled, cored, and sliced
3/4 c. raisins
1/2 c. sugar
1/4 tsp. cinnamon
Grated rind of 1/4 lemon
Juice from 1/2 lemon
3 eggs, beaten

Preheat oven to 350°. Soak matzohs in cold water until soft. Drain off excess water. In a medium bowl, combine softened matzohs, melted margarine, apple slices, raisins, sugar, cinnamon, grated lemon rind, and lemon juice. Mix in beaten eggs.

Pour mixture into greased 1½ quart casserole dish and bake at 350° for 30 minutes, or until slightly brown on top. Makes 8 to 10 servings.

Joanne D.