

SWEET MATZOH BRIE

Ingredients

4 unsalted matzoh

4 eggs

½ tsp kosher salt

1 tbs butter or vegetable oil

Cinnamon sugar or honey for
serving (optional)

Directions

- Bring a medium saucepan of water to a boil over high heat.
- Break the matzoh into 2-inch pieces and place in a colander. When the water is ready, brie, or scald, the matzoh by pouring the water over them.
- Place eggs in a large bowl, season with salt and pepper, and beat.
- Add the scalded matzoh and stir to evenly combine.
- Heat the butter or oil in a large non-stick pan over low heat until hot, about 3 minutes.
- Pour in the egg mixture and cook undisturbed until golden brown on one side, about 5 minutes.

- To flip, place a large plate over the matza brie and invert onto the plate. Slide back into the pan and cook until browned on the other side, about 3 minutes more.
- Serve hot with sugar that has been mixed with a dash of cinnamon, or with honey, if desired.

