



## PASSOVER BAGELS

Basic Lifestyle

### Ingredients

2 cups matzo meal  
1 TSP Morton's "lite" Salt  
1 TBS Splenda  
1 cup water  
½ cup vegetable oil  
4 eggs

### Instructions

1. Combine the matzo meal, salt and Splenda in a medium bowl.
2. Bring the oil and water to a boil, and add to the matzo meal mixture all at once. Stir well to combine.
3. Using a wooden spoon or stiff spatula, beat in the eggs thoroughly, one at a time, until each is incorporated into the dough. Let stand for 15 minutes.
4. With oiled hands, scoop up 2 heaping TBS of dough, shape into rolls, and place on a greased or parchment-lined cookie sheet.
5. Insert a greased finger into the middle of the roll and twirl the roll around on the cookie sheet until a hole is formed in the center
6. Bake at 375° for 40-50 minutes.

Portion-Per-Serving Information: (Yields 12 bagels)

1 bagel = 1 G