

Cinnamon Apple Matzo Brei

Matzo brei fans tend to fall into two camps: those who prefer the softened matzo-and-egg scramble served savory, and those who like it sweet. Anyone in the latter category is sure to swoon over this dish, which tops Passover's favorite breakfast with a pile of tender, cinnamon-spiked apples. It's equal parts nourishing and decadent, and the perfect way to start any Passover morning.



For caramelized apples:

- ¼ cup light brown sugar
- 2 medium apples, peeled, quartered, core removed, and thinly sliced
- ½ teaspoon vanilla extract
- Small pinch kosher salt
- Ground cinnamon, for serving

For matzo brei:

- 5 sheets unsalted matzo, broken into roughly 2-inch pieces
- 1 cup warm water
- 3 eggs
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt

Make the caramelized apples: Melt the butter and brown sugar together in a medium saucepan over medium-low heat. Add the apple slices and bring the mixture to a gentle bubble. Cook, stirring often to avoid burning, until the apples are tender (but still hold their shape), and the butter and sugar thickens, 7 to 10 minutes. Stir in the vanilla (it should bubble vigorously) and salt and continue stirring for another minute, then remove from heat and transfer the apples and any caramel in the pan to a glass or ceramic dish to cool slightly.

Make the matzo brei: Spread the matzo pieces in a large baking dish or bowl, pour the water on top and gently stir. Let the mixture stand until the matzo softens, 1 to 2 minutes, then carefully pour off the excess water.

Whisk the eggs, cinnamon and salt together in a medium bowl. Add the softened matzo pieces to the egg mixture and gently stir to coat.

Melt the butter in a large frying pan over medium heat. Add the egg-and-matzo mixture to the pan and cook, stirring often, until the eggs are just set, 3 to 5 minutes. Divide the matzo brei between plates and top with the caramelized apples and a sprinkle of cinnamon. Serves 2-4.

This recipe was created exclusively for JewishBoston.com and CJP by [Leah Koenig](#). Leah is a food writer and author of six cookbooks, including "The Jewish Cookbook" and "Modern Jewish Cooking." She lives in Brooklyn with her husband and two kids and teaches cooking classes all over the world.



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