Grandma Suzy’s Matzah Kugel
(Lisa Rothberg)

6 sheets Matzah
4 tart apples
1.5 cups (raisins or craisins if desired- it’s just as delicious without.)
1.5 tablespoons cinnamon
Grated lemon rind
4 tablespoons orange juice
1 cup (or less) sugar
6 extra large eggs
4 tablespoons butter or margarine
Brown sugar (to top)

Crumble up matzah and soak in hot water for 5 minutes or so. Then squeeze all the water out of it.
Cut apples into fairly thin slices, about 16 to a small apples.

Beat eggs, sugar, butter together in a bowl
Add Matzah after squeezing out water
Add apple slices, craisins or raisins (if desired) and cinnamon

Bake for 40 minutes at 350 degrees. About half way thru, sprinkle the top with brown sugar.