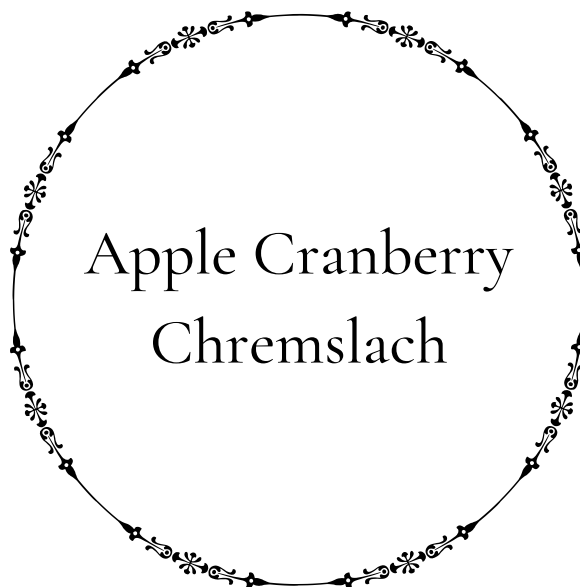




Makes: Makes 48 small fritters

Prep Time: 20 minutes Cook Time: 15 minutes

Total Time: 35 minutes



Ingredients

- 2 sheets matzah
- 1 apple (such as Gala or Fuji), peeled, grated on the large holes of a box grater, and squeezed dry
- 1/3 cup dried cranberries
- 2 eggs, separated
- 1/3 cup matzah meal
- 1/3 cup granulated sugar
- 1 tsp ground cinnamon
- Zest of 1 lemon
- 1 tbsp fresh lemon juice
- 1/4 tsp kosher salt
- Vegetable oil for frying
- Honey for drizzling

Instructions

Soak the matzah in room-temperature water in a large baking dish for 10 minutes. Squeeze dry with your hands and transfer to a medium bowl. Add the apple, cranberries, egg yolks, matzah meal, sugar, cinnamon, lemon zest, lemon juice, and salt. Mix well to combine.

In a stand mixer fitted with a whisk attachment or using a handheld electric mixer, beat the egg whites at medium-high speed until stiff peaks form, about 2 minutes. Gently fold the egg whites into the matzah-apple mixture.

Line a baking sheet with two layers of paper towels.

Heat about 1/4 inch of vegetable oil in a wide saucepan over medium heat. Working in batches, spoon the batter by rounded tablespoonfuls into the oil, pressing gently to flatten. Fry, turning once, until golden brown on both sides, 2 to 3 minutes total. Transfer to the prepared baking sheet to drain. Serve hot, warm, or at room temperature, drizzled with honey.