

Passover Fudge Muffins

Makes 36



1½ cups cocoa
3½ C. sugar (or raw sugar)
1 ½ C. fine matzo meal or matzo flour

Preheat oven to 300°.

1. Mix cocoa, sugar, & matzo flour, in large mixing bowl.

4 sticks margarine
8 eggs
2 tsp. vanilla

2. Melt butter in microwave. Then add to cocoa mixture along with eggs and vanilla. Mix evenly.

1pkg. (6 oz) chopped walnuts
Cool Whip
Strawberries or maraschino cherries

3. Add nuts. Spoon into paper cups placed in muffin pans and bake 40 minutes at 300°. *Don't overbake!* Toothpick should come out wet. Decorate with a dollop of non-dairy whipped topping and one-half strawberry or maraschino cherry!