



## Sweet Cinnamon Passover Rolls

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



218 kcal

### Ingredients

- ☐ 0.3 cup canola oil
- ☐ 4 large eggs
- ☐ 2 tablespoons ground cinnamon
- ☐ 1 teaspoon kosher salt
- ☐ 2 cups matzo meal
- ☐ 0.5 cup sugar
- ☐ 3 tablespoons sugar
- ☐ 1.3 cups water

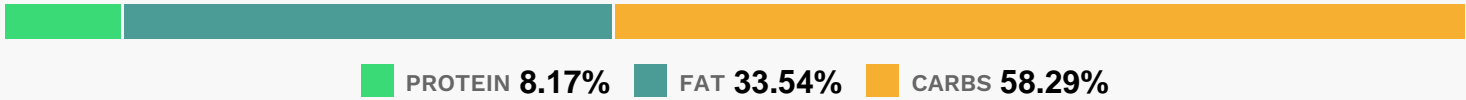
### Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon
- ☐ stand mixer

## Directions

- ☐ Preheat oven to 37
- ☐ Cover a large, heavy baking sheet with parchment paper; set aside.
- ☐ Combine first 4 ingredients in a medium saucepan over medium-high heat; bring to a boil. Reduce heat to low; add matzo meal to pan, stirring well with a wooden spoon until mixture pulls away from sides of pan (about 30 seconds).
- ☐ Remove from heat; place dough in bowl of a stand mixer. Cool slightly.
- ☐ Add eggs, 1 at a time, beating at low speed with paddle attachment until dough is smooth, scraping sides and bottom of bowl after each egg.
- ☐ Combine 1/2 cup sugar and cinnamon in a medium bowl.
- ☐ With moistened fingers, shape 1/4 cupfuls of dough into mounds; roll in sugar mixture to coat, and place 2 inches apart onto prepared pan.
- ☐ Bake at 375 for 50 minutes or until browned and crisp.
- ☐ Remove from oven; cool on wire rack.

## Nutrition Facts



## Properties

Glycemic Index:12.1, Glycemic Load:7.93, Inflammation Score:-1, Nutrition Score:5.0882608914829%

Nutrients (% of daily need)

Calories: 217.93kcal (10.9%), Fat: 8.19g (12.59%), Saturated Fat: 1.04g (6.48%), Carbohydrates: 32.01g (10.67%), Net Carbohydrates: 30.6g (11.13%), Sugar: 11.47g (12.74%), Cholesterol: 62mg (20.67%), Sodium: 218.94mg (9.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.49g (8.97%), Selenium: 13.84µg (19.77%), Manganese: 0.39mg (19.51%), Vitamin E: 1.31mg (8.73%), Vitamin B2: 0.15mg (8.63%), Vitamin B1: 0.1mg (6.48%), Iron: 1.15mg (6.37%), Fiber: 1.41g (5.63%), Phosphorus: 54.62mg (5.46%), Vitamin K: 4.97µg (4.74%), Vitamin B3: 0.94mg (4.69%), Vitamin B5: 0.36mg (3.64%), Folate: 11.88µg (2.97%), Vitamin B6: 0.06mg (2.86%), Zinc: 0.4mg (2.68%), Calcium: 26.7mg (2.67%), Vitamin B12: 0.15µg (2.47%), Vitamin D: 0.33µg (2.22%), Magnesium: 8.88mg (2.22%), Vitamin A: 93.93IU (1.88%), Copper: 0.04mg (1.77%), Potassium: 55.15mg (1.58%)