



PASSOVER FUDGE MUFFINS

can make a month or two ahead if kept frozen
makes 3 dozen

4 sticks butter 1½ C. cocoa 3½ C. sugar 8 eggs	Preheat oven to 300°. Line muffin pans with baking cups. Melt butter in microwave and then beat with cocoa, sugar and eggs until smooth.
2 tsp. vanilla 2 C. matzo cake flour 1 C. chopped walnuts	Add vanilla and matzo flour. When all ingredients are evenly moistened add nuts. Spoon into baking cups ¾ full.
Secret Tip: <i>spray paper liners with vegetable coating for easy removal.</i>	Bake 30 min. until tester inserted in centers comes out sticky. Do not over-bake! Should be very moist, like fudge. Remove from muffin tins and cool. Keep frozen until day needed. Leave papers on to serve. Optional: top with 1 T. whipped cream and 1 maraschino cherry.