

Homemade Matzah

PRE-HEAT OVEN TO 500

INGREDIENTS:

4 1/4 CUPS OF FLOUR

1 CUP OF WARM WATER

2 TABLESPOONS OF OLIVE OIL (CANOLA OIL WILL WORK IF YOU ARE NOT KOSHER)

2 TEASPOONS OF SALT

DIRECTIONS:

MIX INGREDIENTS IN A LARGE BOWL UNTIL DOUGH FORMS.

ADD MORE WATER IF DOUGH IS DRY.

FLOUR SURFACE

ROLL OUT SMALL PORTIONS OF DOUGH UNTIL ALMOST PAPER THIN. (IF YOU HAVE A PASTA ROLLER THAT WILL WORK TOO.)

POKE WITH A FORK.

PLACE ON BAKING SHEET OR PIZZA STONE.

BAKE IN OVEN AT 500 UNTIL GOLDEN AND BUBBLY, 30-90SECONDS

USE TONGS TO FLIP AND BAKE AGAIN.