

Matzah (Unleavened Bread)

Preheat oven at 400 degrees

2 cups flour (NOT SELF RISING)

1 cup water (You may use 2/3 cup of water & 1/3 cup oil)

Oil helps it brown sooner. This is what I did in the video

Dash of salt for flavour (Optional)

Place flour in bowl.

Gradually add water, oil and salt until mixed well

You may add flour or water if needed

Knead dough until no longer sticky

Take small amount of dough and roll out thinly (less than 1/2" thick)

Place on baking sheet

Use fork or wide toothed comb to puncture dough in long rows

Bake 15-20 minutes until crispy golden brown

From the time water is added to the flour and matzah is placed into the oven should be less than 15 minutes to prevent fermentation from occurring

