



Unleavened Bread (Matzah) Recipe

Ingredients

- 1 cup all-purpose flour
- ½ cup cold water + more if necessary
- 2 tbsp olive oil
- ¼ tsp salt

Instructions

1. In a large bowl, combine the salt and flour.



2. Add the oil and mix with a fork. Then gradually add the water, stirring until all the flour is moistened. If the dough does not come together, add small splashes of water until everything begins to bind.
3. Using your hands, place the dough ball onto a previously floured work surface. Knead for about five minutes, until the dough becomes smooth, elastic, and slightly silky. Form it back into a ball and let it rest for 30 minutes.



4. Divide the dough into 6–7 pieces, each about the size of a golf ball or smaller.



5. Flour the work surface again. Using a rolling pin, roll out the dough, then rotate it and roll again. Repeat this process until the dough is about ¼ inch thick.



6. Add a small amount of olive or grapeseed oil to a non-stick pan. Place the pan over medium heat and allow it to warm until slightly hot.
7. Take one piece of dough and place it in the pan. After about 30 seconds, flip it over. This helps ensure the bread is evenly toasted on both sides. After another 30 seconds, flip it again. You will begin to notice small air pockets forming in the bread. Flip it a third time. By now, the bread should start to puff up. Gently press it to make sure the inside of the matzah cooks thoroughly. In total, it should take about 3–4 minutes to cook one flatbread.



8. Repeat steps 6 and 7 for the remaining dough balls.
9. Keep the bread stacked and warm by placing it between layers of a clean cloth or paper towels.
10. Enjoy! Happy Passover! Blessed Festival of Matzot!

