

Homemade Matza

(Unleavened Bread)

1 cup warm water

1/4 cup sugar

2 teaspoons salt

4 tablespoons melted butter

2 1/2 cups unbleached white flour

Preheat oven to 300 degrees. Combine all ingredients in a large bowl, using a wooden spoon or your oiled hands. Turn out onto a floured countertop and knead until smooth. Use a rolling pin to roll out the dough until it is about one-quarter inch thick.

Put on a cookie sheet and poke generously with a fork. Bake at 300°F for 30-40 minutes, until golden brown.

Variations:

- The sugar is optional. Honey (1/4 cup) can also be used.
- Try using different kinds of oil for different tastes. Olive oil and coconut oil are delicious.
- Add 1 teaspoon cinnamon, 1/4 teaspoon cloves, and 1/4 teaspoon nutmeg to the dough, or sprinkle cinnamon and sugar, plus melted butter, over the baked matzah.
- Try shaking a seasoning blend over the top before baking, such as garlic salt or steak seasoning.
- Consider rolling out small circles of dough and frying in butter in a skillet over medium heat, rather than baking the dough in the oven.

This recipe was inspired by the recipes at

<http://www.nazareneisrael.org/articles/calendar/unleavened-bread-recipes>.