

Homemade Matzo
Adapted from the New York Times

2 Cups Unbleached all-purpose flour
1/4 Cup Whole wheat flour
3/4 tsp. salt
1/4 cup extra-virgin olive oil
1/2 cup water

Preheat oven to 500 degrees

In a mixing bowl combine flours and salt. Add water and oil. Knead until ball forms and dough is smooth.

Place on lightly floured work surface and cut into four portions.

Roll out dough to form a rounded translucent matzo.

Place on cookie sheet and prick with fork.

Spinkle lightly with salt (optional).

Bake for 7-11 minutes.

Remove from oven and transfer to wire rack to cool.

Makes 4 matzo crackers.

ENJOY and HAPPY PASSOVER!

