



Matzah for the duration of Pesach

Pre-heat oven 500 degrees F; if using a baking stone, add
put it in the oven at this time.

2 c flour, 1/2 tsp salt, 1/3 olive oil, 1/2 c water, opt. rosemary,
herbs, sea salt

Add flour and salt to food processor. Stream oil and 1/2 c
water. Pulse until the dough is firm and not sticky

Option 1: add herbs at this time

On a floured surface, roll into 12 balls and flatten as thin as
possible into 6 inch circles. Prick with a fork.

Put on a ungreased baking sheet or stone.

Option 2: add herbs and sea salt at this time

Bake for around 3 minutes or less --watch it carefully! Once
it browns, flip and cook the other side, seconds to only a
minute if needed.

Tip: Prick with a fork if need to keep dough from puffing.

Cool completely before serving.



*Ahavat
Ammi
Ministries*