



Kosher-style Matzah at Home

Preheat oven to the highest setting it will go to.

Ingredients: Shemurah flour, standing cool water in kosher container; ratio 3-1/4 to 1

Tools: kosher-for-Pesach kitchen, tool for poking holes, parchment, tiles for lining the oven shelf, peel for removing matzah

Steps: Line the oven with the tiles, make sure that they are not touching each other or the sides of the oven. Set oven on the highest temperature setting! Start your timer for 18 minutes. Measure 1 part water and 3 parts flour. Quickly knead into a 1-2 in. ball. Roll dough as thin as possible. Pokes holes in the dough. Put onto tiles in the hot oven. Remove after 2 or 3 minutes or when done, using the peel and put on a clean parchment to cool.



*Ahavat
Ammi
Ministries*