

Matzah Recipe

2 cups hot water

2 tablespoons olive oil

1 tablespoon honey

2-1/2 teaspoons sea salt

5 cups flour, plus more if needed

Preheat your oven to 450°. If using cast iron, put your pan in the oven now so it can get hot.

In a large mixing bowl, combine the water, olive oil, honey, and salt. Then slowly mix in the flour until you have a dough that is soft but not sticky. Sprinkle your counter with a little extra flour then knead for five minutes.

Divide your dough into approximately 3 ounce portions (in between a golf and tennis ball in size). You should get 12-14 pieces.

Roll each piece out into a flat circle, around six inches across, and 1/8th inch thick.

Use a fork to perforate the dough.

If using cast iron in the oven - Carefully place into your preheated pan and put it back in the oven for 2 minutes. You want the matzah to just start looking brown in spots. Flip the piece over and bake an additional 2 minutes, until golden brown to your desired liking.

If using a regular baking sheet - Line your pan with parchment then bake your matzah 4 minutes, then flip and bake for an additional 4 minutes, until it's as golden brown as you like.

If using cast iron on the stove - Put your pan on medium heat and give it time to warm up. Five minutes was plenty for me. Place a piece of matzah in the skillet and cook for one minute, it will start to look very dark in places. Flip and cook the other side for one minute.

Cool on a wire rack.

Repeat as needed. You will end up with 12 - 14 matzahs.