

Homemade Matzah

1 cup of flour
1/3 cup of water
1 tablespoon of salt
1 tablespoon of olive oil

1. Mix together water and flour.
2. Separate the dough into 7-8 balls.
3. Flatten the dough into Matzah shape.
4. Using a fork, poke holes in the dough so it doesn't rise.
5. Top with salt and olive oil
6. Cook for 12-15 minutes at 425°F. Take out when crispy.