Homemade Unleavened Bread (Homemade Matzah)

A delicious lightly sweet, slightly salty homemade unleavened bread *(see additional notes for instructions on making homemade matza pizza!)*
Yield:

6 cookie sheets full
Ingredients:

1/4 cup oil
1/4 cup honey
2 teaspoons salt
3 eggs
1 1/2 cups water
6 to 6 1/2 cups bread flour or all-purpose flour
Instructions:

1.
In a large mixing bowl*, combine the oil, honey, salt, eggs, and water.
Stir until well-mixed. Stir in about 4 cups of the flour, then add more
flour as needed and knead into a fairly stiff dough.

2. Divide dough into 3 pieces. On a lightly floured surface, roll
each piece into a large rectangle. You can make your matza as thin or as
thick as you wish; we like ours rolled fairly thin (not thicker than
pie crust, for example).

3. Cut rolled dough into squares. (I use a pizza cutter for this.)
Place squares onto lightly greased baking sheets. Prick with a

fork.
Sprinkle with salt if desired.

4. Bake in a preheated 375-degree oven. For thin matza, bake 10-11
minutes. For medium matza, 13-14 minutes. For thick matza, bake 15-20
minutes or until done. Matza should be very lightly browned on top.
Over-baked matzah will be hard and not very good, so be careful to not
bake too long!

5. Removed baked matzah from baking sheet and place on wire rack to
cool, covered with a clean towel. Store in an airtight container or bag.

Matzah is delicious fresh and hot! Matzah can also be frozen for later. Wrap/seal tightly before freezing.

Additional Notes:

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If you have a bread machine, you can use the dough cycle for this step.
Just place ingredients in machine in order listed and allow it to knead
until a smooth dough has formed. Remove dough from machine (before
“rising time” has started) and proceed with step 2.

A Kitchen Aid mixer with a dough hook can also be used for step 1 in this recipe.



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Making unleavened pizza:

This matza makes a delicious unleavened pizza crust! To use this recipe for pizza, prepare dough as instructed above.

Roll out into very thin circles and pre-bake on a lightly-greased baking sheet for about 7-8 minutes at 375 degrees.

Remove from oven, add desired toppings, and bake for an additional 10
minutes. If toppings aren’t browned enough after 10 minutes, place
pizza on top rack of oven and turn setting to BROIL. Broil for a minute
or two, until top is browned.

Enjoy!