



## The Great Alyth Matzah Bake Off

### Ingredients

- 1 cup plain flour + extra for dusting
- 1/3 cup water (more if needed)
- 1 tsp sea salt
- 1 tbsp Olive Oil

### Before you set your timer

1. Preheat oven as high as possible (245 – 255 °C)
2. Preheat a baking sheet
3. Dust a clean work surface with plain flour
4. Pour flour into a mixing bowl
5. Get other ingredients ready

### Set your timer for 18 Minutes

1. Pour the water, about a tablespoon at a time, into the flour
2. Stir together until a dough forms
3. Remove the dough onto the prepared work surface and knead until firm and smooth (about 1 minute)
4. Divide the dough into 4 equal pieces, cut each piece in half again to get 8 pieces in total
5. Roll each piece of dough into a thin pancake, about 8 inches in diameter
6. Use a fork to pierce the dough about 25 times
7. Remove the hot baking sheet from the oven and place your matzah on the baking sheet
8. Place in the top of the oven for 2 minutes
9. Flip and bake for 2 minutes more
10. Brush lightly with olive oil and sprinkle generously with salt