

ANDREW'S 18-MINUTE KOSHER MATZO

PREP: 12 minutes

COOK: 5 minutes

INGREDIENTS:

1 cup flour (wheat, barley, spelt or gluten-free flour)

⅓ cup water

parchment paper

DIRECTIONS

1. Preheat oven to 490. Set timer to 18 minutes and start it when water is added to the dough.
2. Mix ingredients together and knead well but quickly. Add more flour if sticky, or water if the flour is not all incorporated.
3. Divide into 2–5 pieces as desired and roll out on lightly floured surface, as thin as practicable, turning often to prevent sticking.
4. Place on cookie sheet dusted with flour or covered with baking parchment and prick well with a fork.
5. Bake until crisp and beginning to brown, between 4 to 5 minutes. Remove from oven within the 18 minutes from-start-to-finish timeframe. Serves 4.

Recipe by Andrew McGowan from the book [*Taste and See: Discovering God Among Butchers, Bakers, and Fresh Food Makers*](#) by [Margaret Feinberg](#).