

# Homemade Matzah for Passover

Pari's Note:

This is yummy. I first made it when I couldn't find any matzah in our local grocery stores.

1 cup flour  
1/4 teasp salt  
1 Tbls butter  
2 teasp oil  
1/4 cup water

Mix flour and salt together. Cut in butter until it resembles peas. Mix oil and water together and add to flour. Mix until it leaves the sides of the bowl.

Put a small amount of flour on your bread board and knead dough lightly. Add a small amount of flour and press flat with hand. Roll out thin as possible. Pick up, turn over and roll out again, as thin as possible. Perforate with a fork. Place on a cookie sheet. Bake for 7-8 minutes at 400°. Cool and serve.