



Come Out of Egypt

Unleavened Bread Recipes

Unleavened Bread

1/2 c. water
2 Tbsp. sugar
1 tsp. salt
2 Tbsp. oil
1 1/4 c. flour

Knead until smooth. Roll out to quarter inch thick. Bake at 300 degrees for 30 to 40 minutes. Put on cookie sheet. This only makes a small batch (about a quart size bag), but it can be doubled.

Anonymous Unleavened Bread

1 1/2 c. flour
1 lb. dark brown sugar
1 c. nuts, chopped
4 eggs
1/2 tsp. salt
1 tsp. vanilla

Beat eggs well. Then add remaining ingredients and beat well. Pour into a greased and floured 9x13 inch pan and bake for 30 minutes in a 350 degree oven.

Cinnamon Matza

1 cup flour
1/2 teaspoon cinnamon
1/8 teaspoon cloves
1/8 teaspoon nutmeg
1 tablespoon sugar
1/4 teaspoon salt
1 tablespoon butter
2/3 cup water (about)

Mix dry ingredients, cut in shortening, mix in enough water to make dough soft and kneadable. Divide into fourths. Roll out to about 8" and cook on a hot skillet until browned. Flip and brown other side. Makes four 8" maztos. Keeps well if thoroughly dry.

Cheese Popover Puffs

1 C flour
1/2 t salt
1 C milk
2 eggs
1 T margarine, melted
1/4 C shredded cheddar cheese

Combine all ingredients, except cheese. Beat at medium speed until smooth; stir in cheese. Heat a well-greased muffin pan in hot oven for 3 minutes. Spoon in batter, filling 2/3 full. Bake at 425 degrees for 15 minutes; reduce heat to 350 degrees and bake 25 minutes until golden brown. Serve immediately. Do not open door while baking!

Nut Balls

1 cup butter, room temp
2 cups flour
1 cup almonds, chopped

1 tsp vanilla

3 Tbs brown sugar

Mix all ingredients and roll into small balls. Bake at 325 degrees for 20 minutes or until golden brown.

