



# 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.

### 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.

### Nut Balls

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

### 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.

### 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!

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.

