

Esther's Marvelous Matzah Recipes

A Word About Matzah

"Matzah is no more than flour and cold water -- no more. If the mixture of flour and water is allowed to stand for more than a minimum time of 18 minutes, it is in that time acted upon by an external process which begins to intercede. Yeast bacteria which are found in the air, multiply causing fermentation. The yeast microorganisms are an uninvited invading army intruding on the flour and water mixture helping themselves to a delicious meal of sugar molecules. As the yeast microorganisms multiply by the billions they release carbon dioxide gas that sours the dough." (excerpted from <http://www.ou.org/chagim/pesach/inner.htm>)

The Torah says, "And they baked unleavened cakes of the dough which they brought forth out of Egypt, for it was not leavened; because they were thrust out of Egypt, and could not tarry, neither had they prepared for themselves any victual." (JPS, Exodus 12:39) Question: Did the Israelites bake the unleavened cakes of the dough within a minimum time of 18 minutes after they left Egypt?

The Torah also says, "...and unleavened bread, and cakes unleavened mingled with oil, and wafers unleavened spread with oil; of fine wheaten flour shalt thou make them." (JPS, Exodus 29:2) Question: Is Matzah *necessarily* no more than flour and water?

Store-bought Passover Matzah is prepared under strict rabbinical supervision. If violation of the rabbinic prescriptions or supervision for matzah is a concern for you, please do not use the following recipes.

Esther's Delicious Matzah

A great tasting substitute for the crunchy, cracker-like store-bought Matzah

2 cups flour
1 tsp salt
1/4 cup vegetable shortening
3/4 cup milk

1. Preheat oven to 425 degrees. A pizza stone preheated in the oven yields best results.
2. Mix flour and salt, cut in shortening
3. Pour in milk, stir, and mix with hands until combined
4. Put it out on a smooth surface, very lightly dusted with flour
5. Knead until satiny
6. Divide dough into eight equal pieces
7. Roll each piece out into extremely thin 10 inch circle (keep the rest covered with a moist towel or paper towel until needed)
8. Prick entire surface with fork
9. Lift very carefully from surface and place in oven on pizza stone or pan
10. Bake for two minutes, then flip. Bake two more minutes until bubbly and lightly browned.
11. Serve immediately or cool on a rack.

Esther's Matzah Tortillas

This soft, unleavened tortilla is great for Mexican foods, including breakfast burritos

2 cups flour
1 tsp salt
1/4 cup vegetable shortening
3/4 cup warm water

1. Mix flour and salt, cut in shortening
2. Pour in warm water, stir, and mix with hands until combined
3. Put it out on a smooth surface, very lightly dusted with flour
4. Knead until satiny
5. Divide dough into eight equal pieces
6. Roll each piece out into extremely thin 10 inch circle (keep the rest covered with a moist towel or paper towel until needed)
7. Lift very carefully from surface and place on a heavy griddle over medium-high heat
8. Cook until light brown on both sides, about 30 to 45 seconds per side
9. Place on plate and cover with damp cloth.

Esther's Flat Bread Matzah

This fantastic matzah is not crunchy like Esther's Delicious, but is soft like many kinds of flat breads. We like to season this one like Italian flat bread, complete with a seasoned olive oil mixture for dipping.

2 1/2 cups flour
1 tsp salt
1/4 tsp garlic powder (optional)
2 tsp Italian seasoning (optional)
1/3 cup olive oil
2/3 cup warm water

1. Preheat oven to 425 degrees. A pizza stone preheated in the oven yields best results.
2. Mix flour, salt, garlic powder and seasoning
3. Mix in oil with fingers until dough looks like coarse crumbs
4. Pour in warm water, stir, and mix with hands until combined
5. Put it out on a smooth surface, very lightly dusted with flour
6. Knead until satiny
7. Divide dough into eight equal pieces
8. Roll each piece out into thin 8 inch circle (keep the rest covered with a moist towel or paper towel until needed)
9. Prick entire surface with fork
10. Lift very carefully from surface and place in oven on pizza stone or pan
11. Bake for two minutes, then flip. Bake two more minutes until bubbly and very lightly browned.
12. Place on plate and cover with damp cloth.
13. Best served warm with seasoned olive oil for dipping

Esther's Incredible Matzah Toffee

Wow! Nobody doesn't like Esther's Incredible Matzah Toffee... and soooo easy to make!

1 cup butter (not margarine)

1 cup sugar

store-bought matzah

1 bag (2 cups) semi-sweet chocolate chips

1. Preheat oven to 325 degrees
2. Completely cover 10 x 15 jelly roll pan with broken matzah pieces
3. Put butter and sugar in a small pot over medium heat and bring to a boil, stirring frequently
4. Boil for three minutes, stirring constantly
5. Evenly pour butter and sugar mixture over matzah
6. Bake for 12-15 minutes until golden brown and bubbly
7. Remove from oven and immediately sprinkle with chocolate chips
8. Wait two minutes, then spread melted chocolate evenly over top
9. Put pan in freezer for 20 minutes
10. Break toffee into pieces, and enjoy!
11. Store in plastic bag in refrigerator or freezer