

## **Whole Wheat Unleavened Bread**

*During the Passover season, you can purchase unleavened bread- sometimes called matzo- from most grocery stores. You can also try your hand at making a homemade version:*

3 c. whole wheat flour  
¼ tsp. salt  
Warm water (115°F)  
Flour for rolling (All-purpose or Wheat flour)

Preheat oven to 400°F. Combine flour and salt in a medium-sized bowl. Slowly add enough water so the dough pulls away from the sides of the bowl and is soft and pliable. Add more flour if the dough becomes too tacky.

Divide the dough into 3 portions. On a floured surface, roll out each portion as you would a piecrust (try to make it thin but don't worry too much about it- during the Middle Ages, unleavened bread was sometimes more than an inch thick).

Roll each sheet of dough onto a rolling pin and then unroll onto a "lightly oiled" cookie sheet. Without puncturing the dough, prick dough lightly a few times with a fork. Bake immediately until browned, turning once. Carefully slide the bread rounds from the cookie sheets into a tortilla warmer or a plate, covered with a towel, to keep warm.

If unleavened bread is stored in an airtight container or "Ziploc bag," it can be made several days before the Passover and still be good.

We eat this unleavened bread as a side with honey for our Easter feast! ☺

-Janet and Joe Hales, *A Christ-Centered Easter*, p 39.

### **Tortilla Warmer:**

[http://www.bedbathandbeyond.com/product.asp?order\\_num=-1&SKU=11401465](http://www.bedbathandbeyond.com/product.asp?order_num=-1&SKU=11401465)