

SWEET TASTE OF TORAH

This snack relates to this week's lesson. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Unleavened Bread

Exodus 12:34, 39



Ingredients:

(Makes about 12 pieces)

- 1 c. cold water
- 2 Tbsp. vegetable oil
- $\frac{1}{4}$ c. honey
- $1\frac{1}{2}$ tsp. salt
- 3 Tbsp. softened butter
- 1 egg
- 5 c. flour (we used white)

Instructions:

Preheat oven to 400°F. Mix all above ingredients except for the flour. Slowly add the flour. Knead until the bread is elastic.

Oil your hands, then shape balls of the dough in the same way that you shape hamburger patties. Then poke holes in them with a fork as you see in matzah.

Grease the pan and place the bread on it.

Bake at 400°F for 10-12 minutes, or until golden brown around the edge.