

# Matza Bread

## Ingredients

- 2 cups flour
- 1 cup of water

## Instructions

1. Get everything that you need ready before you start. Preheat your oven to 475 degrees. Line baking sheets with parchment paper. Get a rolling pin, pastry brush, and fork out. You only need two ingredients, flour, and water.
2. Set your timer for 18 minutes.
3. Mix together 2 cups of flour with 1 cup of water.
4. Knead the dough on a well-floured board until it comes together. It takes about 3-4 minutes. If the dough is really sticky (and mine was) add flour a Tablespoon at a time until it isn't anymore.
5. Cut the dough into 8-12 chunks. Roll them out as thinly as you can. Make sure that you flour everything really well, the dough was sticky and it took a lot of flour for it to not stick.
6. Put the flattened dough onto the parchment-lined baking sheet. Prick with a fork. Brush off some of the excess flour, I didn't, and I should have. This dough does not spread so you can put a bunch on a sheet. Put in the preheated oven. And start working on the next batch. The clock is ticking.
7. After 3-4 minutes, they will be golden brown and crispy.